

# BAR MENU

3 pm to 9 pm

**HALF  
PRICE  
OYSTERS\*\***

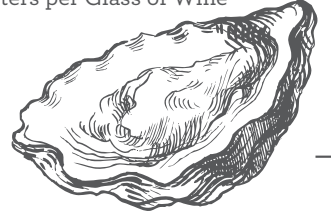
DAILY  
3:00 pm-6:00 pm

## ON THE ICE - DAILY CHEF'S CHOICE OF OYSTER

Served over ice with mignonette - 3.00 each

\*\* Max. 24x \$1.50 Oysters Per Table - With Purchase of Bottle of Wine, or 6x Oysters per Glass of Wine

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



## BAR BITES

Scopo's Deviled Eggs (5pc) - Candied Bacon, Pickled Shallots \$10

Beef & Chorizo Empanadas (2pc) - Queso Oaxaca, Roasted Green Chili, Corn \$12

Diavoli - Chorizo Stuff Dates (4pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$12

Creamed Spinach - With Fried Cheese Curds \$14

## BRUSCHETTA ON HOUSEMADE FOCACCIA \$ 16

Mushroom Medley, Madeira Cream Sauce, Goat Cheese, Manchego

## CHEESE + CHARCUTERIE

### CHEESE

Hand-crafted cheese from up the road and around the world

Taleggio

Soft Cow's Milk - Val d'Aosta, Italy

Gorgonzola Dolce

Soft Blue Cow's Milk - Italy

Tomme de Savoie\*

Semi-soft Cow's Milk - France

English Tickler

Hard Cow's Milk - England

Manchego

Hard Sheep's Milk - Spain

Délice de Bourgogne

Triple Cream Cow's Milk - France

### MEAT

Artisanal charcuteries

Prosciutto di Parma

Molinari Soppressata

Molinari Mild Coppa

Spanish Chorizo

'Nduja Spread (spicy Prosciutto)

Selected charcuterie  
accoutrements will include:

Chef's Choice of Sides and Bread

Extra Bread + \$2

\* Unpasteurized

Two cheese OR Two meat Selection ..... 17

Three cheese OR Three meat Selection ..... 23

Plateau (2 cheese AND 2 meat selections)..... 31

Tower (4 cheese AND 3 meat selections)..... 44

The Cheese Monger...(5 cheese selections)..... 35

The kitchen crew at SDV is paid higher than average to help offset the cost of living, commuting, & working in SF.  
To make this possible SDV adds a 5% living wage charge to all service checks. Thank you for understanding.

# DINNER MENU

..... 3 pm to 9 pm .....

## SMALL PLATES

### Khao Soi Soup \$16

*Chicken, Wonton Noodles, Curry, Coconut*

Wine Pairing - Goulaine, Cabernet Franc, CHINON, LOIRE, FRANCE, 2020

### Yellowfin Tuna Crudo \$19

*Nuoc Cham, Fennel, Citrus, Avocado, Sesame, Herbs*

Wine Pairing - Chât. de Tracy, Sauvignon Blanc, MENETOU-SALON, LOIRE, FRANCE, 2020

### Pink Lady Apple Salad \$15

**add Chicken \$6 / add Avocado \$4**

*Shaved Brussels Sprouts, Roasted Squash Feta, Fennel, Candied Pecans, Champagne Vinaigrette*

Wine Pairing - Perrusset, Chardonnay, White Burgundy, MÂCON FARGES, FRANCE, 2019

### Lobster Risotto \$20

*Arborio Rice, Saffron, Caramelized Leek, Fiore Sardo*

Wine Pairing - Argillae, Grechetto, UMBRIA, ITALY, 2020

## LARGER PLATES

### Housemade Meatballs \$18

*Fra'Diavolo Sauce & Parmesan*

Wine Pairing - Ambra, Carmignano Riserva, "Super Tuscan", TUSCANY, ITALY, 2016

### Bergey Burger \$16

**Beyond Beef + \$2.5 / add Egg \$3 / add Avocado \$4 / add Bacon \$3**

*Smash Double, American Cheese, Little Gems, Tomato, Onion, Pickle,*

*Risqué Sauce, Served with Side Salad or Curly Potato Fries*

Wine Pairing - Légende des Toques, GSC, RASTEAU, CÔTES-DU-RHONE, FRANCE, 2020

### Baked Pork Ragù \$24

*Rigatoni Pasta, Fontina*

Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2020

### Caramelized Onion & Swiss Chard Ravioli \$20

*Braised Butternut Squash, San Marzano Tomatoes, Soffritto, Broccoli Rabe, Parmesan*

Wine Pairing - Valle Dell'Acate, Frappato, SICILIA, ITALY, 2021

### Pappardelle Bolognese \$26

*Rib Eye Bolognese, Parmesan*

Wine Pairing - Bonneau Winery, Cabernet Sauvignon, "Egret", SONOMA COUNTY, 2018

### Rib Eye Steak \$30

*8 oz Rib Eye Steak, Whipped Feta, Bacon, Duck Fat Fingerling Potatoes, Italian Peppers, Chimichurri*

Wine Pairing - Stags' Leap, Bordeaux Blend, "The Investor", STAGS LEAP, NAPA VALLEY, 2018

## DESSERT

### Molten Chocolate Soufflé \$10

*Chantilly Cream, Strawberry*

Wine Pairing - Graham's, River Quintas Edition, Reserve Ruby Port, GAIA, PORTUGAL, NV

### Manhattan Crème Brûlée \$10

*With Luxardo Cherry*

Wine Pairing - Badia di Morrone, Vin Santo, TUSCANY, ITALY, 2015



2.09.23

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