

BAR MENU

3 pm to 9 pm

**HALF
PRICE
OYSTERS****

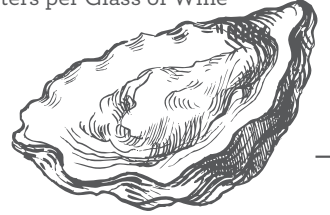
DAILY
3:00 pm-6:00 pm

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 \$11

Diavoli - Chorizo Stuff Dates (5pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$13

Cauliflower & Leek Gratin - Herb Breadcrumbs, Fontina, Fiore Sardo \$12

BRUSCHETTA ON HOUSEMADE FOCACCIA \$ 16

Autumn Succotash, Manchego, Romesco Sauce

CHEESE + CHARCUTERIE

CHEESE

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

Taleggio

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

Drunken Goat

Soft Goat's Milk - Spain

Manchego

Hard Sheep's Milk - Spain

Gorgonzola Dolce

Soft Blue Cow's Milk - Italy

English Tickler

Hard Cow's Milk - England

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

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 \$15

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

Crimson Pear Salad \$15

add Chicken \$6 / add Avocado \$4

Brussels Sprouts, Feta, Fennel, Pomegranate, Champagne Vinaigrette

Wine Pairing - Girardin, Chardonnay, White Burgundy, CÔTE DE BEAUNE, FRANCE, 2019



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 / 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 - Légend des Toques, GCS, RASTEAU, CÔTES-DU-RHONE, FRANCE, 2019

Baked Pork Ragù \$23

Rigatoni Pasta, Fontina

Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2019

Caramelized Onion & Swiss Chard Ravioli \$20

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

Wine Pairing - Groundwork, Cunoise, CENTRAL COAST, CALIFORNIA, 2021

Pappardelle Bolognese \$26

Rib Eye Bolognese, Fiore Sardo, Parmesan

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

Rib Eye Steak \$29

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



11.21.22

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