

# BAR MENU

3 pm to 9 pm

**HALF  
PRICE  
OYSTERS\*\***

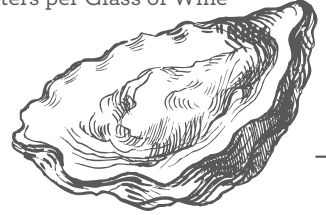
DAILY  
3:00 pm-6:00 pm

## 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

Lobster Arancini (3pc) - Green Goddess Aioli \$14

Scopo's Deviled Eggs (4pc) - Candied Bacon, Pickled Shallots \$10

Beef & Chorizo Empanadas (2pc) - Queso Oaxaca, Roasted Green Chili, Corn \$12.50

Diavoli - Chorizo Stuff Dates (4pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$12.50

## 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

Truffle Pecorino

Semi-Hard Sheep's Milk - Italy

English Tickler

Hard Cow's Milk - England

Manchego

Hard Sheep's Milk - Spain

Humboldt Fog

Soft Goat's Milk - California

### MEAT

Artisanal charcuteries

Prosciutto di Parma

Molinari Soppressata

Molinari Mild Coppa

Spanish Chorizo

Selected charcuterie  
accoutrements will include:

Chef's Choice of Sides and Bread

Extra Bread + \$2

\* Unpasteurized

Two cheese OR Two meat Selection ..... 18

Three cheese OR Three meat Selection ..... 24

Plateau (2 cheese AND 2 meat selections) ..... 32

Tower (4 cheese AND 3 meat selections) ..... 45

The Cheese Monger...(5 cheese selections) ..... 36

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

### Shaved Brussel & Jonathan Apple Salad \$16

add Chicken \$6 / add Avocado \$4

*Fennel, Red Onion, Feta, Candied Pecan, with Champagne Vinaigrette*

Wine Pairing - Larochette, Chardonnay, White Burgundy, MÂCON-VINZELLES, FRANCE, 2020

### Yellowfin Tuna Crudo \$19

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

Wine Pairing - Clément et Florian Berthier, Sauvignon Blanc, COTEAUX DU GIENNOIS, LOIRE, FRANCE, 2022

### Khao Soi Soup \$16

*Chicken, Wonton Noodles, Curry, Coconut*

Wine Pairing - Nicolas Grosbois, Cabernet Franc, CHINON, LOIRE, FRANCE, 2021

### Housemade Meatballs \$18

*Fra'Diavolo Sauce & Parmesan*

Wine Pairing - Antonio Sanguineti, Super Tuscan, "Nessun Dorma", TUSCANY, ITALY, 2020

## LARGER PLATES

### Bergey Burger \$19

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

*Smash Double Grass Fed Beef, 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, 2022

### Pappardelle Bolognese \$26

*Rib Eye Bolognese, Parmesan*

Wine Pairing - Eco Terreno, Cabernet Sauvignon, ALEXANDER VALLEY, SONOMA COUNTY, 2019

### Caramelized Onion & Swiss Chard Ravioli \$22

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

Wine Pairing - Boschis Francesco, Grignolino, DOGLIANI, PIEMONTE, ITALY, 2021

### Organic Fried Chicken \$22

*Fried Dark Meat Chicken Over Mac n' Cheese, with Pancetta, Lemon*

Wine Pairing - J. Lassalle, Brut Réserve 1er Cru, "Cachet Or", CHMAPAGNE, FRANCE, NV

### Baked Pork Ragù \$24

*Rigatoni Pasta, Fontina*

Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2021

### Rib Eye Steak \$32

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

Wine Pairing - Stags' Leap, Bordeaux Blend, "The Investor", STAGS LEAP, NAPA VALLEY, 2019

## DESSERT

### Molten Chocolate Soufflé \$10

*Chantilly Cream, Strawberry*

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

### Broubon Vanilla Crème Brûlée \$10

*Strawberry, Hazelnut*

Wine Pairing - Badid di Morrona, Vina Santo, TUSCANY, ITALY, 2016



1.12.24

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