

BAR MENU

3 pm to 9 pm

**HALF
PRICE
OYSTERS****

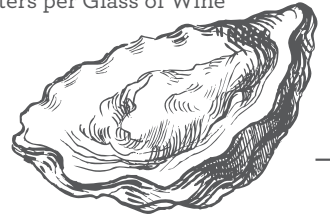
DAILY
3:00 pm-6:00 pm

ON THE ICE - DAILY CHEF'S CHOICE OF OYSTER

Served over ice with mignonette - 3.50 each

** Max. 24x \$1.75 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

Shishito Peppers - Avocado Aioli, Lime, Maldon Salt \$12

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

Beef & Chorizo Empanadas (2pc) - Queso Oaxaca, Roasted Green Chili, Corn \$13

Diavoli - Chorizo Stuff Dates (4pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$13

New Orleans BBQ Shrimp - Garlic Crostini, Boont Amber, Worcestershire, Lobster Stock \$15

CHEESE + CHARCUTERIE

CHEESE

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

Taleggio

Soft Cow's Milk - Italy

Whipped Burrata

Soft Cow's Milk - Italy

Manchego

Hard Sheep's Milk - Spain

Gorgonzola Dolce

Soft Blue Cow's Milk - Italy

English Tickler

Hard Cow's Milk - England

Drunken Goat

Semi-Hard Goat's Milk - Spain

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 Selection24

Plateau (2 cheese AND 2 meat selections).....33

Tower (4 cheese AND 3 meat selections).....46

The Cheese Monger...(5 cheese selections).....37

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

Peach & Grilled Corn Salad \$16 add Chicken \$6 / add Avocado \$4

Mixed Greens, Fennel, Red Onion, Feta, Mint, Candied Pecan, Champagne Vinaigrette
Wine Pairing - Verpaille, Chardonnay, White Burgundy, MÂCON-VILLAGES, FRANCE, 2022

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

Beer Battered Fish Tacos (3pc) \$15

Cod, Cabbage, Cotija, Chipotle Aioli, Mango Pineapple Salsa
Wine Pairing - Tenuta Ponte, Falanghina, "Beneventano", CAMPAGNIA, ITALY, 2019

Housemade Meatballs \$18

Fra'Diavolo Sauce & Parmesan
Wine Pairing - Borgo Scopeto, Super Tuscan, "Borgonero", 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

Organic Fried Chicken \$22

Fried Dark Meat Chicken Over Mac n' Cheese, with Bacon, Lemon
Wine Pairing - Francois Montand, Jura Blend, Brut, Blanc de Blancs, JURA, FRANCE, NV

Herb Tagliatelle \$24

Pea Shoot Pesto, Peas, Pistachio, Burrata
Wine Pairing - Argillae, Grechetto, UMBRIA, ITALY, 2022

Braised Pork Ragù \$24

Rigatoni Pasta, Fontina
Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2021

Rib Eye Steak \$34

8 oz Rib Eye Steak, Whipped Feta, Bacon, Confit Fingerling Potatoes, Italian Peppers, Chimichurri
Wine Pairing - Chacewater, Cabernet Sauvignon, SIERRA FOOTHILLS, CALIFORNIA, 2019

DESSERT

Molten Chocolate Soufflé \$10

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

Strawberry Cobbler \$10

Lime Zest, Chantilly Cream
Wine Pairing - Stéphane Vivier, Pineau, "Sexton Vivier", PETALUMA GAP, SONOMA COUNTY, 2017



7.29.24

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