

# BAR MENU

3 pm to 9 pm

**HALF  
PRICE  
OYSTERS\*\***

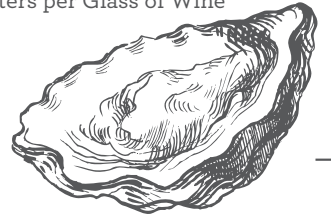
DAILY  
3:00 pm-6:00 pm

## 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

Scopo's Deviled Eggs (4pc) - Candied Bacon, Pickled Shallots \$11 (GF)

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

Broccoli Bang-Bang - Pan Fried Broccoli, Sesame Seed, Sriracha Tahini, Bread Crumbs \$12 (DF, VEGAN)

Diavoli - Chorizo Stuff Dates (4pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$14 (GF)

## CHEESE + CHARCUTERIE

### CHEESE

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

Taleggio

Soft Cow's Milk - Italy

Gorgonzola Dolce

Soft Blue Cow's Milk - Italy

Whipped Burrata

Soft Cow's Milk - Italy

English Tickler

Hard Cow's Milk - England

Manchego

Hard Sheep's Milk - Spain

Beemster Aged Gouda

Hard Cow's Milk - Holland

### MEAT

Artisanal charcuteries

Prosciutto di Parma

Molinari Soppresata

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).....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

**Satsuma Mandarin Salad \$16** (GF, VG)

add Chicken \$6 / add Avocado \$4

*Mixed Greens, Fennel, Feta, Candied Pecan, Red Onion, Pomegranate, Champagne Vinaigrette*

Wine Pairing - Verpaille, Chardonnay, White Burgundy, MÂCON-VILLAGES, FRANCE, 2022

**Yellowfin Tuna Crudo \$19** (GF)

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

Wine Pairing - Clément et Florian Berthier, Sauvignon Blanc, COTEAUX DU GIENNOIS, LOIRE, FRANCE, 2023

**Fried Oysters (4pc) \$16**

*Cornmeal Fried Oysters, Creamed Spinach, Hollandaise*

Wine Pairing - La Foliette, Melon de Bourgogne, MUSCADET, FRANCE, 2021

**Housemade Meatballs \$18**

*Fra'Diavolo Sauce & Parmesan*

Wine Pairing - Marco Bruni, Super Tuscan, "Poggio D'Elsa", MAREMMA, 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*

Substitute salad with: **Fried Onion Strings + \$1** **Curly Fries + \$2**

Wine Pairing - Légende des Toques, GSC, RASTEAU, CÔTES-DU-RHONE, FRANCE, 2022

**Mafaldine Bolognese \$26**

*Ground Rib Eye, Parmesan*

Wine Pairing - William Knuttel, Zinfandel Blend, SONOMA COUNTY, 2018

**Confit Tomato & White Bean Cassoulet \$22** (VG)

add Mild Italian Sausage \$10

*Goat Cheese Polenta, Basil, Manchego*

Wine Pairing - Vitis Jenifera, Pinot Noir, "Sea-Change", SANTA CRUZ MOUNTAINS, 2019

**Braised Pork Ragù \$25**

*Rigatoni Pasta, Fontina*

Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2022

**Rib Eye Steak \$34** (GF)

*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 \$12**

*Chantilly Cream, Strawberry*

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

**Bourbon Vanilla Crème Brûlée \$12** (GF)

*Strawberry*

Wine Pairing - Broadbent, Madeira, Colheita 1999, MADEIRA, PORTUGAL, 1999

