

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 – 2.50 each

** Max. 24x \$1.25 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

Beef & Chorizo Empanadas (2pc) - Queso Oaxaca, Roasted Green Chili, Corn \$9

Diavoli - Chorizo Stuff Dates (5pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$12

Crawfish Dumplings (5pc) - Lemongrass, Garlic, Soy, White Wine, Grilled Scallion, Spinach Dough \$10

Warm Marinated Olives \$7

DAILY BRUSCHETTA - CHECK FOR AVAILABILITY

A rotating selection of seasonal artisan inspired dishes on house made focaccia.
See chalkboard or ask your server.

CHEESE + CHARCUTERIE

CHEESE

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

☐ Taleggio
Soft Cow's Milk – Val d'Aosta, Italy

☐ Burrata
Soft Cow's Milk - Italy

☐ Manchego - 6 months
Hard Sheep's Milk – Spain

☐ Gorgonzola Dolce
Soft Blue Cow's Milk – Italy

☐ English Tickler
Hard Cow's Milk – United Kingdom

☐ French Brie
Soft Brie Cow's Milk – France

MEAT

Artisanal charcuteries

☐ Prosciutto San Daniele

☐ Molinari Soppressata

☐ Molinari Mild Coppa

☐ Spanish Chorizo

Selected charcuterie
accoutrements will include:

Chef's Choice of Sides and Bread

Extra Bread + \$2

Two cheese OR Two meat Selection	16
Three cheese OR Three meat Selection	22
Plateau (2 cheese AND 2 meat selections).....	29
Tower (4 cheese AND 3 meat selections).....	42
The Cheese Monger...(5 cheese selections).....	34

In accordance with state law & SF mandates, SDV adds a 5% living wage charge to all service checks to help offset the cost of living, commuting, & working in SF. Thank you for understanding.

DINNER MENU

3 pm to 9 pm

SMALL PLATES

Khao Soi Soup \$14

Chicken, Wonton Noodles, Curry, Coconut

Wine Pairing - Cave Robert et Marcel, Cabernet Franc, "Beauregard", BOURGUEIL, LOIRE, FRANCE, 2018

Bluefin Tuna Crudo \$18

Nouc Cham, Fennel, Satsuma, Avocado, Sesame, Herbs

Wine Pairing - Dom. de la Foliette, Muscadet, SEVRE ET MAINE, FRANCE, 2018

Satsuma Salad \$13 / add Avocado \$3 / add Chicken \$5

Fennel, Mixed Greens, Pepitas, Feta, Pomegranate, Balsamic

Wine Pairing - Lamblin et Fils, Chardonnay, Bourgogne Blanc, BURGUNDY, FRANCE, 2019

Housemade Meatballs \$17

Tomato Sugo & Parmesan

Wine Pairing - Badia di Morrona, Taneto, TUSCANY, ITALY, 2016

LARGER PLATES

Fried Chicken Sandwich \$15

Southern Fried Chicken, Cole Slaw with Apples, Bacon, Avocado, Smoked Jalapeño Ranch, Honey Mustard, on Brioche

Wine Pairing - François Montand, Jura Blend, Brut Blanc de Blancs, JURA, FRANCE, NV

Bergey Burger \$16 / Possible Burger (Beyond Beef) \$18

Double Patty, American Cheese, Little Gems, Tomato, Onion, Pickle,

Risqué Sauce, Served with Side Salad or Sweet Potato Fries

Wine Pairing - Saint Cosme, Syrah, GIGONDAS, CÔTES-DU-RHONE, FRANCE, 2019

Baked Pork Ragù \$22

Rigatoni Pasta, Fontina

Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2016

Linguine Nero \$26

Squid Ink Linguine, Fra'Diavolo Sauce, Lobster, Shrimp, Mussels

Wine Pairing - J. Lohr, Chardonnay, "Arroyo Vista", ARROYO SECO, MONTEREY, 2018

Caramelized Onion & Swiss Chard Ravioli \$18

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

Wine Pairing - Prosper Maufoux, Pinot Noir, BURGUNDY, FRANCE, 2018

Rib Eye Steak \$25

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

Wine Pairing - Ærena, Cabernet Sauvignon, RED HILLS, LAKE COUNTY, 2017

DESSERT

Molten Chocolate Soufflé \$9

Chantilly Cream, Strawberry

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

Bourbon Vanilla Crème Brûlée \$9

Wine Pairing - Badia di Morrona, Vin Santo, TUSCANY, ITALY, 2013



11.18.20

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