

BAR MENU

3 pm to 9 pm

**HALF
PRICE
OYSTERS****

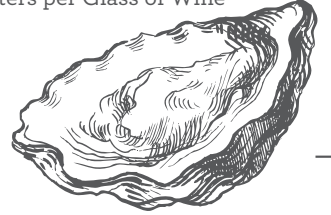
DAILY
3:00 pm-6:00 pm

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 \$10

Roasted Cauliflower Aloo Gobi - Peas, Curry, Potato, & Chermoula \$14

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

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

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
- 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

Jonathan Apple & Shaved Brussels Sprout Salad \$16

add Chicken \$6 / add Avocado \$4

Mixed Greens, Fennel, Red Onion, Feta, 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

Khao Soi Soup \$15

Chicken, Wonton Noodles, Curry, Coconut

Wine Pairing - Marquis de Goulaine, Cabernet Franc, Chinon, LOIRE VALLEY, FRANCE, 2023

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 or Fried Onion Strings

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

Pappardelle Bolognese \$26

Ground Rib Eye, Parmesan

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

Caramelized Onion & Swiss Chard Ravioli \$24

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

Wine Pairing - Josef Brigl, Schiava (Chilled), "Kalterersee Auslese", ALTO ADIGE, ITALY, 2022

Braised Pork Ragù \$24

Rigatoni Pasta, Fontina

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

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

Espresso Martini Crème Brûlée \$10

Coffee Liquor

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



10.28.24

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