

# Mr. Digby's

RESTAURANT

\$6 each **BAR BITES**

PIMENTO CHEESE & CRACKERS (VEG)

SEASONAL PICKLES (V)

LOADED DEVILED EGGS

POTATO & LEEK CROQUETTES

**WEEKNIGHT PRIX-FIXE** \$30

Tuesday - Thursday

WAGYU BEEF TARTARE

FRIES

DIGBY'S MARTINI

## TO START

FRENCH ONION SOUP <i>comté, crouton</i> .....	15
ICEBERG WEDGE <i>bacon, cherry tomatoes, hardboiled egg, blue cheese</i> .....	16
EARLY GIRL TOMATO CAESAR <i>garlic breadcrumbs, grana padano</i> .....	14
STONE FRUIT & BURRATA SALAD (VEG) <i>cucumber, thai basil, nigella seeds, honey vinaigrette</i> .....	16
FRIED GREEN TOMATOES <i>bay shrimp, louie dressing</i> .....	15
LITTLE GEMS SALAD (V) <i>snap peas, favas, nuts and seeds, roasted Meyer lemon vinaigrette</i> .....	16
ROASTED HEIRLOOM ARTICHOKE (VEG) <i>herby aioli</i> .....	12
WAGYU BEEF TARTARE <i>parsley oil, crème fraiche, parmesan crispies</i> .....	18
SALT & PEPPER WINGS <i>onion dip</i> .....	16
BACON & CORN FLATBREAD <i>green garlic, chili, ricotta</i> .....	17
SPINACH DIP HOT BREAD (VEG) <i>sourdough, Calabrian chili, mozzarella</i> .....	half 10 whole 18

## ENTREES

CHICKEN POT PIE .....	25
PAN SEARED HALIBUT <i>romesco, fried grits, olive and fennel salad</i> .....	30
CHICKEN MILANESE <i>tomato &amp; corn salad</i> .....	25
SUMMER VEGETABLES & FARRO (VEG) <i>cherry tomatoes, corn, snap peas, radish, jammy egg</i> .....	21
MEATLOAF <i>caramelized cabbage &amp; onion, mashed potatoes, broccolini</i> .....	25
FISH & CHIPS <i>local rock cod, tartar sauce</i> .....	23
DIGBY BURGER <i>comté, arugula, pickled onion, garlic lemon aioli, fries or greens</i> .....	20
ADD <i>bacon 2 avocado 2</i>	
VEGGIE BURGER <i>arugula, pickled onion, garlic lemon aioli, fries or greens</i> .....	18

**SIDES** \$7 each

ROMANO BEANS *pepitas* (V)

BROCCOLINI (VEG)

FRIES *finest herbs*

FOCACCIA

**DESSERT** \$10 each

FRIED BREAD PUDDING

CHOCOLATE PEANUT BUTTER PIE

BROWN BUTTER WALNUT CAKE

CARDAMOM PANNA COTTA

## BUBBLES

SPARKLING WHITE Raventos, Penedès, SP 2021 .....	13/52
SPARKLING ROSÉ Dopff & Irion, Alsace, FR .....	14/55

## WHITE & ROSÉ

PINOT GRIS Brooks, Willamette Valley, OR 2022 .....	14/52
FIANO Colli di Lapio, Campania, IT 2020 - 375ml .....	28
SAUVIGNON BLANC Mohua, Marlborough, NZ 2022 - on tap .....	12/38
VINHO VERDE Anselmo Mendes, Lima Valley, PT 2022 .....	11/36
CHARDONNAY Copain, Sonoma, CA 2018 .....	14/52
ROSE La Bernarde, Côtes de Provence, FR 2022 .....	44
ROSE OF PINOT NOIR Scribe, Sonoma, CA 2022 - on tap .....	13/40

## RED

CHILLED ZINFANDEL En Cavale, North Coast, CA 2022 .....	14/54
GRENADE Domaine De La Damase, Vaucluse, FR 2021 .....	11/38
PINOT NOIR Le Machin, Santa Barbara Co., CA 2022 .....	14/50
CHIANTI CLASSICO Felsini, Tuscany, IT 2018 - 375ml .....	30
SYRAH Jean-Luc Colombo, Rhône, FR, 2018 .....	50
CABERNET SAUVIGNON Lúuma, Calistoga, CA, 2021 .....	54

## BEER

PILSNER Laughing Monk "Holy Ghost", San Francisco, CA .....	\$8
LAGER Black Hammer "Playa", San Francisco, CA .....	\$8
HAZY PALE ALE Standard Deviant, San Francisco, CA .....	\$8
IPA Faction "Summer", Alameda, CA .....	\$8
PALE ALE Faction, Alameda, CA .....	\$8
BLACK LAGER Faction "Black Hoodie" Alameda, CA (16oz can)	\$9
KOLSCH Standard Deviant, San Francisco, CA (12oz can) .....	\$6
DRY APPLE CIDER Sincere, Napa, CA (16oz can) .....	\$9
KYLA HARD KOMBUCHA Lavender Lemonade (12oz can) .....	\$6
NA KOLSCH Best Day Brewing, Sausalito, CA (12oz can) .....	\$5

## MOCKTAILS \$8

TROPICAL passionfruit, pineapple, lime, hibiscus, nutmeg
HERBAL shiso, NA aperitivo, honey, sparkling, lemon
BITTER Wilderton Botanical blend, hibiscus

## REFRESHMENTS

SARATOGA SPARKLING WATER (28oz)	\$7
HIBISCUS LEMONADE	\$4
GINGER BEER	\$5
CANNED SODA Coke, Ginger Ale	\$5
STUMPTOWN COLD BREW (on tap)	\$6