

Mr. Digby's

RESTAURANT

\$6 each **BAR BITES**

PIMENTO CHEESE & CRACKERS (VEG)
SEASONAL PICKLES (V)
LOADED DEVILED EGGS
FRENCH TOAST STICKS

CHEF ANGEL'S SPECIAL \$20

ask about today's Mexican breakfast special from
our Chef Angel Becerra

BRUNCH

WAGYU BEEF TARTARE <i>parsley oil, crème fraiche, parmesan crispies</i>	18
LITTLE GEMS SALAD (V) <i>snap peas, favas, nuts and seeds, roasted Meyer lemon vinaigrette</i>	18
NICOISE SALAD <i>tuna confit, jammy egg</i>	18
AVOCADO TOAST <i>chili crisp, sourdough</i>	12
ADD jammy egg 2	
DIGBY'S BUTTERY ALMOND GRANOLA (VEG) <i>yogurt, berries</i>	11
BREAKFAST PIZZA <i>sesame flatbread, smoked salmon, crème fraiche, caper, red onion, cucumber, dill</i>	22
SUMMER VEGETABLE HASH (VEG) <i>yellow squash, zucchini, potato, zucchini pesto, poached eggs</i>	18
EGGS A LA VODKA <i>bacon, tomato cream, potato, mozzarella, eggs over easy, toast</i>	18
BISCUITS & GRAVY <i>sausage gravy, fluffy biscuits</i>	17
CHICKEN & WAFFLE <i>ginger butter, maple syrup</i>	21
SHRIMP & GRITS <i>Anson Mills yellow grits</i>	22
BREAKFAST SANDWICH <i>scrambled eggs, cheddar, sausage or bacon, pesto, chili</i>	16
DIGBY BURGER <i>comté, arugula, pickled onion, garlic lemon aioli, fries or greens</i>	20
ADD bacon 2 avocado 2	
VEGGIE BURGER <i>arugula, pickled onion, garlic lemon aioli, fries or greens</i>	18

SIDES

BACON \$6
BREAKFAST SAUSAGE PATTIES \$6
MIXED GREENS (V) \$5
FRIES *finest herbs* \$7
BREAKFAST POTATOES \$6
FRUIT \$5

DESSERT \$10 each

CHOCOLATE PEANUT BUTTER PIE
pretzel crust
BROWN BUTTER WALNUT CAKE
strawberry, black pepper whipped cream
CARDAMOM PANNA COTTA
plum, oat crumble

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
ROSÉ La Bernarde, Côtes de Provence, FR 2022.....	44
ROSÉ OF PINOT NOIR Scribe, Sonoma, CA 2022 - on tap	13/40

RED

CHILLED ZINFANDEL En Cavale, North Coast, CA 2022	14/54
GRENACHE 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 apertivo, honey, sparkling, lemon
BITTER Wilderton Botanical blend, hibiscus

REFRESHMENTS

SARATOGA SPARKLING WATER (28oz) \$7
HIBISCUS LEMONADE \$4
ICED TEA \$4
GINGER BEER \$5
CANNED SODA Coke, Ginger Ale \$5
NOE VALLEY ROASTERS COFFEE \$4
ASSORTED NUMI TEAS \$4