

Mr. Digby's

RESTAURANT

\$6 each **BAR BITES**

PIMENTO CHEESE & CRACKERS (VEG)

CLASSIC DEVEILED 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>persimmons, beets, nuts and seeds, roasted Meyer lemon vinaigrette</i>	16
NICOISE SALAD <i>tuna confit, jammy egg</i>	18
HALIBUT CEVICHE <i>cucumber water, avocado, Fresno chili</i>	16
AVOCADO TOAST (V) <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
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
CROQUE MONSIEUR/MADAME <i>Kurobuta ham, bêcheamel, comté</i>	16/18
BISCUITS & GRAVY <i>sausage gravy, fluffy biscuits</i>	17
CHICKEN & WAFFLE <i>ginger butter, maple syrup</i>	21
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 (VEG) <i>arugula, pickled onion, garlic lemon aioli, fries or greens</i>	18

SIDES

BACON	\$6
BREAKFAST SAUSAGE PATTIES	\$6
MIXED GREENS (V)	\$5
FRIES <i>fines herbs</i>	\$7
BREAKFAST POTATOES	\$6
FRUIT (V)	\$5

DESSERT \$10 each

CHOCOLATE PEANUT BUTTER PIE <i>pretzel crust</i>
APPLE SNICKERDOODLE COBBLER <i>cold vanilla cream</i>
CARDAMOM PANNA COTTA <i>rasberry, oat crumble</i>

BUBBLES

SPARKLING WHITE Raventos, Penedès, SP 2021	13/52
SPARKLING ROSÉ Dopff & Irion, Alsace, FR	14/55
ROTATING CHAMPAGNE SPLIT 375ml, Champagne, FR	MP

WHITE & ROSÉ

VERDICCHIO Colle Stefano, Marche, IT 2021	13/48
PINOT GRIS Brooks, Willamette Valley, OR 2022	14/52
FIANO Colli di Lapio, Campania, IT 2020 - 375ml -	28
SAUVIGNON BLANC Monte Rio, Lodi, CA 2022 - on tap -	13/44
VINHO VERDE Anselmo Mendes, Lima Valley, PT 2022.....	11/36
CHARDONNAY Cambria, Santa Maria Valley, CA 2023	15/54
ROSÉ House of Brown, Napa, CA 2022.....	10/36
ROSÉ La Bernarde, Côtes de Provence, FR 2022.....	44
ROSÉ Skylark "Pink Belly", Mendocino, CA 2022 - on tap -	12/38

RED

NEBBIOLO Castello di Verduno, Piemonte, IT 2021	58
PINOT NOIR Bold Wine Co., Monterey, CA 2021	15/52
CHIANTI CLASSICO Felsina, Tuscany, IT 2018 - 375ml -	30
CESANESE Cincinnato "Argeo", Lazio, IT 2020	13/48
CHARBONO Folk Machine, Santa Rosa, CA 2022	13/42
CABERNET SAUVIGNON Groundwork Wine Co., Paso Robles, CA, 2021	15/54

BEER

PILSNER Laughing Monk "Holy Ghost", San Francisco, CA	\$8
LAGER Black Hammer "La Playa", San Francisco, CA	\$8
HAZY PALE ALE Standard Deviant, San Francisco, CA	\$8
IPA Original Pattern Brewing Co, Oakland, CA.....	\$8
PALE ALE Faction, Alameda, CA	\$8
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 MEXICAN LAGER Rationale, Windsor, CA (12oz can)	\$7

MOCKTAILS \$8

TROPICAL passionfruit, pineapple, lime, hibiscus, nutmeg
SPICED Wilderton Earthan, ginger beer, raspberry
BITTER Wilderton Botanical blend, hibiscus

REFRESHMENTS

AGUA DE PIEDRA SPARKLING (22oz) \$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