

Mr. Digby's

RESTAURANT

\$6 each **BAR BITES**

- PIMENTO CHEESE & CRACKERS (VEG)
- CLASSIC DEVILED EGGS (VEG)
- POTATO & LEEK CROQUETTES

JOIN US FOR WEEKEND BRUNCH!

Saturdays and Sundays, 10:30am - 2:30pm

Book now at mrdigbys.com

TO START

FRENCH ONION SOUP	comté, crouton	15
BURRATA SALAD (VEG)	chicories, pear, nigella seeds, honey vinaigrette	16
LITTLE GEMS SALAD (V)	pears, beets, nuts and seeds, roasted Meyer lemon vinaigrette	16
ICEBERG WEDGE	bacon, cherry tomatoes, hardboiled egg, blue cheese	16
WAGYU BEEF TARTARE	parsley oil, crème fraîche, parmesan crispies.....	18
ROASTED CAULIFLOWER (V)	vegan ranch, fried cashews, dill	13
SALT & PEPPER WINGS	onion dip.....	16
BROCCOLINI FLATBREAD	bacon, ricotta, chili.....	16
SPINACH DIP HOT BREAD (VEG)	sourdough, Calabrian chili, mozzarella	half 10 whole 18

ENTREES

CHICKEN POT PIE	25	
PAN SEARED HALIBUT	romesco, fried grits, olive and fennel salad	30
PAN ROASTED CHICKEN THIGHS	braised butter beans, oregano caper vinaigrette	25
WHOLE ROASTED MUSHROOMS (V)	mashed parsnips, sage, pesto	21
MUSSELS & FRIES	PEI mussels, garlic lemon aioli	21
MEATLOAF	caramelized cabbage & onion, mashed potatoes, broccolini.....	25
FISH & CHIPS	local rock cod, tartar sauce	23
DIGBY BURGER	comté, arugula, pickled onion, garlic lemon aioli, fries or greens	20
ADD bacon 2	avocado 2	
VEGGIE BURGER	arugula, pickled onion, garlic lemon aioli, fries or greens	18

SIDES \$7 each

- BRUSSELS SPROUTS (V)
- BROCCOLINI (VEG)
- SWEET POTATO GRATIN (VEG)
- FRIES *fines herbs*
- FOCACIA

DESSERT \$10 each

- FRIED BREAD PUDDING
- CHOCOLATE PEANUT BUTTER PIE
- APPLE SNICKERDOODLE COBBLER
- CARDAMOM PANNA COTTA
- MOCHA POT DE

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

NEBBIOLLO	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
GINGER BEER		\$5
CANNED SODA	Coke, Ginger Ale	\$5
STUMPTOWN COLD BREW	(on tap)	\$6