

CLIF FAMILY
BRUSCHETTERIA
ST. HELENA NAPA VALLEY

709 Main Street | St. Helena, CA 94574 | 707.301.7188 | www.cliffamily.com

INSALATE

Add to any salad: *fried oysters \$6 *chicken \$4 *Drew's farm egg \$3

CAVALO SALAD

farm kale and cabbage, garlic anchovy dressing, pecorino, apples
\$6/small \$10.50/large

GRANO E FAGIOLI

heirloom beans, fregola sarda, farro, broccoli rabe and ricotta salata, lemon,
EVOO \$5.50/small \$9.50/large

FARM GARDEN SALAD

farm lettuces and chicories, roasted beats, broccoli and summer squash tossed
in a Gorgonzola dressing
\$6/small \$11/large

CONTORNI (SIDES)

SEASONAL ARANCINI "MILANESE"

breaded risotto with fontina and saffron served with salsa pomodoro \$6

POTATO "CHIPS"

fingerling potato "tostones," olive relish, hard boiled farm egg \$6.50

FRIED OYSTERS

farm kimchi, Calabrian aioli, mustard frill \$8.50

ROTTICERIA

POLLO ARROSTO

Mary's Organic chicken, rosemary,
lemon
\$11.50/half order \$20/full order

HOT LINK

Cajun-style hot link, pretzel bun, farm
sauerkraut, hot sauce \$8.50



All items in green are
sourced from our CCOF
certified organic Clif Family
Farm or from our Clif
Family Kitchen Specialty
Food Line

Executive Chef:
John McConnell

June 18, 2017

BRUSCHETTE

*Add one of Drew's farm eggs on top \$3

PORCHETTA

Long and Bailey Farms pig, garden
herbs, red onion, aioli, parmesan \$12

FUNGHI

seasonal mushrooms, fontina, chives
\$12

PIMENTO

roast beet pimento spread, whipped
goat cheese, CFK Smoked Paprika
Almonds \$11

CURED

smoked salmon, smashed avocado,
radish, cilantro, crème fraiche, CFK
Everything Seasoning \$12.50

DOLCI

WARM COOKIE

chocolate chip, hazelnut with Jacobsen Sea Salt \$3

BUDINO

TCHO chocolate, Jacobsen sea salt, whipped cream \$5

PANNA COTTA

vanilla panna cotta, seasonal fruit compote and EVOO \$4