

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 and apples
\$6/small \$10.50/large

TRI-COLORE SALAD

mizuna, romaine hearts, radicchio, lemon, pecorino and breadcrumbs
\$6/small \$9.50/large

GRANO E FAGIOLI

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

CONTORNI (SIDES)

SEASONAL ARANCINI "MILANESE"

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

FRIED OYSTERS

farm kimchi, Calabrian aioli, mizuna \$8.50

MARY'S ORGANIC CHICKEN WINGS

farm hot sauce, lime \$6/half order \$11/full order

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



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

July 16, 2017

BRUSCHETTE

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

PORCHETTA

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

FUNGHI

seasonal mushrooms, fontina,
chives \$12

CURED

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

TARTINE de AGNEAU

spiced lamb kibbe, babaganoush,
farm cucumber, yogurt tahini, **CFK**
Pistachio Dukkah and mint \$12

BRASATA

Spring Mountain Heritage Family
Farm Raised Rabbit, farm plum,
pickled mustard and cipollini
onions, mizuna \$12

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