

CLIF FAMILY

BRUSCHETTERIA

709 MAIN STREET - ST. HELENA, CA - 707.301.7188 - WWW.CLIFFAMILY.COM

INSALATE

Add to any salad: chicken \$4 | **Drew's farm egg** \$3 |
Hodo Soy Organic Tofu Nuggets \$4.50

SUPERBOWL '18 (prepared as is, please no modifications)
organic green lentils and quinoa dressed in an umami vinaigrette with
bbq'd sweet potatoes, smoked salmon, **chopped farm egg, broccoli rabe,**
farm beets and **Spanish Pimenton Almonds** \$15.50
(add avocado \$2 or Hodo tofu \$4.50)

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

TRI-COLORE SALAD
arugula, 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
\$7/small \$10.50/large

CONTORNI (SIDES)

SEASONAL ARANCINI
breaded Risotto Milanese with Fontina and saffron served Salsa
Pomodoro \$6

PADRON'S
Blistered **Padron peppers,** lime, yogurt tahini and **Clif Family**
Pistachio Dukkah \$6.50



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

July 10, 2018

BRUSCHETTE

Add one of **Drew's farm eggs** on top \$3
Substitute Hodo Soy Organic Tofu Nuggets \$/

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

FUNGHI seasonal mushrooms, melted fontina,
chives \$12

CURED smoked salmon, smashed avocado,
radish, jalapeño, **cilantro,** creme
fraiche and **Clif Family Everything**
Seasoning \$14

AGNELLO spiced lamb meatballs, hummus,
cucumber, yogurt tahini and **Clif Family**
Pistachio Dukkah \$12.50

FRESCO broccoli, broccoli rabe, skillet scallions
tossed in salsa verde over melted
burrata \$11

ROTTICERIA

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

HOT LINK Cajun style hot link, pretzel bun,
house-made sauerkraut, **Clif Family**
Hot Sauce \$8.50

DOLCI

WARM COOKIE chocolate chip and hazelnuts with Jacobsen
Sea Salt \$3

PANNA COTTA buttermilk panna cotta with seasonal **Clif Family**
preserve, aged balsamic and petite herbs \$4.50