

# CLIF FAMILY

## BRUSCHETTERIA

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

**September 13, 2018**

All items in **green** are sourced from our CCOF certified organic Clif Family Farm or from our Clif Family Kitchen Specialty Food Line. We proudly season using Jacobsen Sea Salt.

### INSALATE

Add to any salad: chicken \$4 | **Farm egg** \$3 | Hodo Soy Organic Tofu Nuggets \$4.5

**SUPERBOWL '18** (prepared as is, please no modifications) \*can be made vegan  
organic green lentils and quinoa dressed in an umami vinaigrette with bbq'd sweet potatoes, smoked salmon, **chopped farm egg**, broccoli rabe and **Clif Family Spanish Pimenton Almonds** \$15.5 (add avocado \$2)

**CAVOLO** farm kale, cabbage, garlic anchovy vinaigrette, pecorino and **apples** \$6/small \$10.5/large

**TRI-COLORE SALAD** **arugula**, romaine hearts and radicchio tossed in a lemon-garum dressing with pecorino and breadcrumbs \$6/small \$9.5/large

### CONTORNI (SIDES)

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

**GAZPACHO** freshly milled and chilled **heirloom tomato "brodo"** with **dukkah croutons**, shaved **farm vegetables**, **garden herbs** and **olive oil** \$7.5

**PADRONS** blistered **Padron peppers**, lime, yogurt tahini and **Clif Family Pistachio Dukkah** \$6.5

**MARY'S ORGANIC CHICKEN WINGS** **farm hot sauce**, lime \$6/half order \$11/full order

### BRUSCHETTE

September's Suggested Cabernet Pairings

Add one of our **Farm eggs** on top \$3 | Hodo Soy Organic Tofu Nuggets \$4.5

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

**FUNGHI** seasonal mushrooms, melted fontina, **chives** \$12

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

**AGNELLO** spiced lamb meatballs, **babaghanoush**, cucumber, yogurt tahini and **Clif Family Pistachio Dukkah** \$12.5

**PAN CON TOMATE** **smashed heirloom tomatoes** on crunchy bread with **farm pesto**, manchego cheese, **cherry tomatoes**, **olive oil** and sea salt \$11

**NDUJA** La Quercia spicy salumi spread, **roasted farm figs**, sour corn mayo, skillet radicchio and **mustard frill** \$12

### ROTTICERIA

**POLLO ARROSTO** Mary's Organic chicken, **rosemary**, lemon \$11.5/half order \$20/full order

### DOLCI

**FIG TART** ripe **farm figs** with whipped mascarpone and **farm honey** in a cocoa-tartlet \$5.5

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

Executive Chef: John McConnell  
Sous Chefs: Miles Davis and Virruz Pineda  
Farmer: Tessa Henry  
Winemaker: Laura Barrett

M CLOSED  
T 11:30 - 4PM  
W 11:30 - 7:30PM  
TH 11:30 - 4PM  
F 11:30 - 4PM  
S 11:30 - 4:30PM  
S 11:30 - 4PM