

CLIF FAMILY

BRUSCHETTERIA

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

October 10, 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

POTATO "CHIPS" **fingerling potato "tostones,"** olive relish, hard boiled **farm egg** \$6.5

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

BRUSCHETTE

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

IL PEPE **farm peppers**, fresh mozzarella, pepperoni and chili oil \$12

CARNI Brandt beef brisket, Calbrian aioli, Gruyere and **pickled red onions** with **farm greens** \$13.5

ROTICCERIA

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

DOLCI

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

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

Executive Chef: John McConnell
Sous Chefs: Miles Davis and Magnus Young
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