

# CLIF FAMILY

## BRUSCHETTERIA

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

**November 7, 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.

*All food is made to order, please allow time for us to prepare your food*

### INSALATE e ZUPPA

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

**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

**CHICORIES** **Farm chicories and lettuces**, garum vinaigrette, grated aged Jack cheese, sourdough croutons \$9

**ZUPPA** **Farm Inspired Soup**, changes daily \$4.5/cup \$7/bowl \*Ask about our Italian Ramen

### CONTORNI (SIDES)

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

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

### 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

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

**FRESCO** melted burrata, roasted cauliflower and **farm brassicas**, **mint** and garum vinaigrette. \$11.5

**IL PEPE** **late season farm peppers**, pepperoni, mozzarella, marinara, chili oil \$11.5

**CHILE RELLENO** panko-cruste late season farm poblano chilies stuffed with Joseph Farms jack cheese, fire roasted tomatillo salsa, **cilantro** and lime crema \$12

### ROTTICERIA

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

**HOT LINK** Cajun-style hot link, pretzel bun, **farm sauerkraut and hot sauce** \$9.50

### 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