

CLIF FAMILY

BRUSCHETTERIA

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

January 10, 2019

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 | Fried Oysters \$9

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

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

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.

BRUSSELS SPROUTS caramelized brussels sprouts with a **farm honey vinaigrette** and **candied Clif Family Rosemary Almonds and Pistachios** \$6.5

RED FLINT CORN POLENTA **farm grown and hand-milled heirloom corn**, fontina, black truffle and **EVOO** \$6

CARCIOFI GRIGLIATO Watsonville Artichokes simply grilled with **Chili, Oregano, Mint,** lemon and **Clif Family Olive Oil** (two per) \$10.5

BRUSCHETTE

Add one of our **Farm eggs** on top \$3 | Hodo Soy Organic Tofu Nuggets \$4.5 | Fried Oysters \$9

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 fresh mozzarella, **roasted farm brassicas** and **farm chicories**, **mint** and garum vinaigrette \$11.5

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

ROTTICERIA

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

HOT LINK Cajun-style hot link, pretzel bun, **farm sauerkraut and hot sauce** \$9.5

DOLCI

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

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

HOT CHOCOLATE Oaxacan style Mexican hot chocolate with **Clif Family dark chocolate sea salt almonds** and **farm dried chilis** \$4.5

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