

CLIF FAMILY

BRUSCHETTERIA

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

February 15, 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 \$4.5 | **Farm egg** \$3 | Hodo Soy Organic Tofu Nuggets \$5 | Fried Oysters \$9

FIRECRACKER winter greens and **farm kale**, firecracker dressing and power-seed mix topped with **Clif Family Maple Curry Cashews and Peanuts** \$8.5/small \$13/large

PUNTARELLE wild Italian chicory, “whole lemon” vinaigrette, grilled lemon, parmesan, **mint** and crunchy bread crumbs \$7.5/small \$12/large

ENSALATA di BRASSICA farm broccolis, cauliflower and romanesco with burrata, **salsa verde** and **radish** \$10.5

ZUPPA **Farm Inspired Soup**, changes daily \$5/cup \$8/bowl *Ask about our Italian Ramen

CONTORNI (SIDES)

BRUSSELS SPROUTS caramelized brussels sprouts with a **farm honey vinaigrette** and **candied Clif Family Rosemary Almonds and Pistachios** \$7.5

RED FLINT CORN POLENTA **farm hand-milled heirloom corn**, fontina, black truffle and **EVOO** \$5/cup \$8/bowl

WEST-COAST FRIED OYSTERS panko-crust Hama Hama oysters with **farm kimchi** and **chili-aioli** \$12

BRUSCHETTE

Add one of our **Farm eggs** on top \$3 | Fried Oysters \$9

PORCHETTA Long and Bailey Farms pig, **garden herbs**, red onion, aioli, pecorino \$13.5

FUNGHI seasonal mushrooms, melted fontina, **chives** \$13.5

KOREAN BEEF soy braised Korean brisket with **farm kimchi**, gochujang sauce, **scallions** and toasted sesame \$14.5

BBQ CHICKEN Mary's BBQ chicken salad with celery, **CF barbecue walnuts and almonds**, smoky Carolina-style sauce with bread & butter pickles \$13.5

PESCI whitefish salad, cured trout roe, melted burrata, **broccoli rabe** and **CF everything seasoning** \$15

ROTTICERIA

POLLO ARROSTO Mary's Organic chicken, **rosemary** oil, lemon \$13/ half order \$22/full order

HOT LINK Cajun-style hot link, pretzel bun, **farm sauerkraut and hot sauce** \$11

KING SALMON 'A LA PLANCHA' crispy skin Ora King Salmon “Mi-Cuit” with salad of chilled quinoa, lentils, **broccoli rabe** with olive relish and grilled lemon \$18.5

DOLCI

WARM COOKIE chocolate chip and hazelnuts with Jacobsen Sea Salt \$3.5

BANANA-MI-SU Banana mascarpone, rum and **espresso** dipped lady fingers and Valrhona cocoa powder

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