

CLIF FAMILY

BRUSCHETTERIA

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

March 14, 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

TRI COLORE arugula. romaine hearts and **radicchio** tossed in a lemon-garum dressing with pecorino and breadcrumbs \$7.5/small \$12/large

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

CONTORNI (SIDES)

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

BOLOGNESE beef and pork bolognese in rich tomato soffrito with mozzarella, basil, and **farm chilies** \$13.5

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

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

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

ROTICERIA

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

JAPANESE HOT DOG grilled Miller's Frankfurter in a steam bun with Yakisoba noodles, aonori, tenaksu, pickled ginger and shaved bonito flakes \$12.5

DOLCI

WARM COOKIE Clif Family **Chai Spice** "Snickerdoodle" \$3.5

BANANA-MI-SU Banana mascarpone, rum and **espresso** dipped lady fingers and Valrhona cocoa powder \$5.5

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