

CLIF FAMILY

BRUSCHETTERIA

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

April 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

FAGIOLI e GRANO bean and grain salad of chickpeas, farro and fregola sarda with broccoli rabe, carrots, **farm vegetables**, toasted sunflower seeds and ricotta salata \$8.5/small \$13/large

CHICORY CAESAR **farm chicories and little gems**, creamy dressing, sourdough croutons and Parmesan \$8.5/small \$13/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

BEAN AND BROCCOLI **Chilled broccoli** and cauliflower over butterbean hummus, lemon, **mint** and **Clif Family Pistachio Dukkah** \$8.5

ARANCINI breaded risotto with fontina and **honey nut squash** served with salsa pomodoro \$7.5

BRUSCHETTE

Add one of our **Farm eggs** on top \$3

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

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

CARNI braised Brandt Beef Brisket, Calabrian aioli, melted gruyere, **red wine pickled onions**, **farm greens** \$14.5

FORMAGGI whipped goat cheese, roasted farm beets, **honey vinaigrette** and **Clif Family Pistachio Dukkah** \$13.5

BBQ CHICKEN Mary's BBQ chicken salad with celery, **Clif Family Barbequed Walnuts & Almonds**, smoky Carolina-style sauce with bread & butter pickles \$13.5

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

BISTECCA slow roasted Brandt beef coloutte, thinly sliced with petite salad, shaved Parmesan and lemon \$16.5

DOLCI

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

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