

YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013



Lunch

SOUPS & SALADS

SOUP DU JOUR 10
chefs daily creation,
house made sour dough bread

FRENCH ONION SOUP 18
short rib, gruyère, sourdough crostini

YDB CAESAR 22
harissa sausage crumble, deep water farms
baby kale, capers, crispy manchego &
parmesan smoked oyster dressing

COBB SALAD GA, VEG 24
5-minute egg, pulled chicken, blue cheese,
tomato, avocado, double-smoked bacon,
buttermilk dill dressing

HANDHELDS

CROQUE CUBANO 21
roast pork, ham, queso mornay, salsa mojo,
sourdough, gruyere & greens
+ choice of side: fries, soup or salad

FRIED CHICKEN & WAFFLE WRAP 26
korean fried chicken thighs, coleslaw,
kimchi tomato relish, waffles, green onion, sesame
+ choice of side: fries, soup or salad

YDB BURGER 28
swiss cheese, pickles, mushrooms, bacon,
roasted garlic aioli, brioche bun
+ choice of side: fries, soup or salad

YDB CHEESESTEAK 28
sliced ribeye, onion and pepper medley,
provolone, french roll
+ choice of side: fries, soup or salad

ADD ONS

roasted chicken breast 12
baby prawns & baby scallops 12

MAINS & FLATBREADS

**CULTIVATED MUSHROOM
SOURDOUGH FLATBREAD** 24
ceres oyster mushrooms, basil pesto,
boconcini, parmesan

**HARISSA SAUSAGE
SOURDOUGH FLATBREAD** 24
spinach, ricotta, pickled red onion,
tomato sauce, boconcini

MAC & CHEESE 24
housemade pasta, gruyere & emmenthal cheese,
crispy gouda, herbed bread crumb

STEAK FRITES 30
grilled bavette of beef, pommes frites,
deepwater greens, cafe de paris butter,
red wine jus

TUNA POWERBOWL GA 30
ahi tuna, avocado, cabbage, corn, rice, edamame,
tangy gochujang, sesame emulsion, prawn crackers

Express Lunch

Three Courses 30
Soup Du Jour
Chef's Daily Entree
Seasonal Dessert

