YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013

Lunch



SOUPS & SALADS

SOUP DU JOUR	10
chefs daily creation, house made sour dough bread	
FRENCH ONION SOUP	
short rib, gruyere, sourdough crostini	18
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, yellow mustard, 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, bocconcini, parmesan	
HARISSA SAUSAGE SOURDOUGH FLATBREAD	24
spinach, ricotta, pickled red onion, tomato sauce, bocconcini	
MAC & CHEESE	24
housemade pasta, gruyere $\mathcal B$ 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 Soup Du Jour Chef's Daily Entree Seasonal Dessert



MENU VERSION Fall 2023