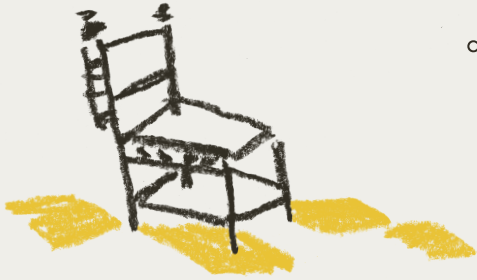


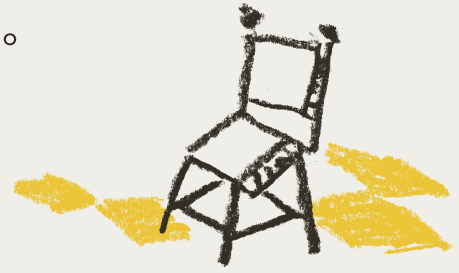
# YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013



## Lunch



### SOUPS & SALADS

**SOUP DU JOUR** 10  
chef's daily creation, house-made sourdough bread

**CHARRED BROCCOLINI CAESAR** GA 18  
house-cured guanciale, fried garlic, crispy capers, pecorino, calabrian dressing (contains shellfish)

**FRENCH ONION SOUP** 21  
smoked beef cheek, onion rings, gruyère

**CHOPPED COBB SALAD** GA 28  
iceberg, hard boiled egg, grilled chicken breast, blue cheese, double-smoked bacon, avocado, cherry tomato, pickled red onion, buttermilk dill dressing

### STARTERS

**TWICE-COOKED FRIES** GA, VEG 10  
truffle, pecorino, black garlic aioli

**CROISSANT & MORTADELLA MELT** 24  
provolone, basil pesto, heirloom tomato, butterleaf lettuce

**MOULES FRITES** DF 26  
steamed pei mussels, hand-cut fries, calabrian chili, house-made xo sauce

**CHEESE & CHARCUTERIE** 30  
selection of local and imported meats and cheeses, mustard, pickles and crackers

### Express Lunch

**Three Course** 35  
First Course  
Chef's Daily Entrée  
Seasonal Dessert



### MAINS & FLATBREADS

**CULTIVATED MUSHROOM SOURDOUGH FLATBREAD** VEG 24  
ceres oyster mushrooms, basil pesto, ricotta, bocconcini, parmesan

**MORTADELLA & WHIPPED MASCARPONE FLATBREAD** 26  
red sauce, bocconcini, arugula, manchego

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

**YDB STEAK & EGGS** GA 28  
cheese curd stuffed potato, sunny side egg, crème fraîche, bavette of beef

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

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

**LAMB SHANK RAGU PAPPARDELLE** GA 36  
merguez sausage, roasted cherry tomato, kalamata gremolata