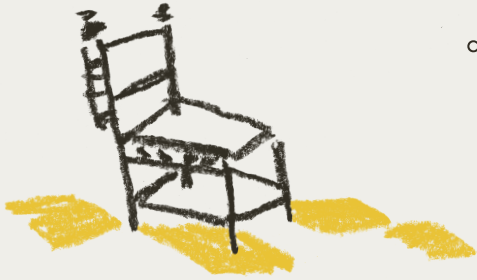


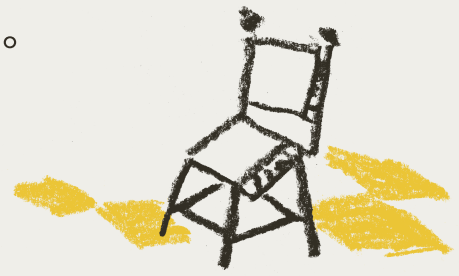
YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013



Lunch



SOUPS & SALADS

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

CHARRED BROCCOLINI CAESAR GA 20
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 34
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 STEAK & EGGS GA 28
cheese curd stuffed potato, sunny side egg, crème fraîche, bavette of beef

YDB BURGER 30
swiss cheese, pickles, mushrooms, bacon, roasted garlic aioli, brioche bun
+ choice of side: fries, soup, or salad

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