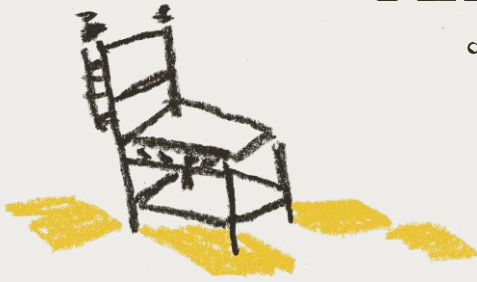


YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013



Lunch



SOUPS, SALADS, & STARTERS

TWICE-COOKED FRIES GA, VEG truffle, pecorino, black garlic aioli	10
MINESTRONE VEG seasonal vegetables, tomato broth, farfalle pasta, kidney beans, parmesan (can be made GA)	12
CHARRED BROCCOLI CAESAR GA house-cured guanciale, fried garlic, crispy capers, pecorino, calabrian dressing (contains shellfish) +add chicken \$12 +add shrimp \$12	20
FRENCH ONION SOUP beef short rib, sourdough, gruyère	21
MOULES FRITES GA steamed pei mussels, hand-cut fries, calabrian chili, house-made xo sauce	26
CHOPPED COBB SALAD GA iceberg, hard-boiled egg, grilled chicken breast, blue cheese, double-smoked bacon, avocado, cherry tomato, pickled red onion, buttermilk dill dressing +add chicken \$12 +add shrimp \$12	28

MAINS & PIZZAS

CULTIVATED MUSHROOM SOURDOUGH PIZZA VEG ceres oyster mushrooms, basil pesto, ricotta, bocconcini, parmesan	24
ITALIAN SAUSAGE PIZZA spinach, roasted red pepper, bocconcini, parmesan (can be made GA for an additional \$2)	25
HANDMADE PASTA FEATURE inquire with your server about the chef's monthly creation	28
CLASSIC REUBEN corned beef, swiss cheese, russian dressing, sauerkraut, rye bread +choice of soup, salad, or fries	30
TUNA POWER BOWL GA ahi tuna, avocado, cabbage, corn, rice, edamame, tangy gochujang, sesame emulsion, prawn crackers	30
YELLOW DOOR BURGER eight-ounce house-made patty, gouda, milk bun, lettuce, tomato, pickles, red onion, dijon aioli burgers are cooked medium unless requested otherwise +choice of side: fries, soup, or salad +add bacon 4 +add mushrooms 4	30
CHICKEN CLUB roasted chicken, ham, bacon, lettuce, tomato, dijon aioli, sourdough +choice of soup, salad, or fries	32
STEAK FRITES GA, DF grilled bavette of beef, pommes frites, deepwater greens, café de paris butter, red wine jus	34

EXPRESS LUNCH

THREE COURSE	35
First Course Chef's Daily Entrée Seasonal Dessert	

