



## SNACKS

**WARM MARINATED OLIVES** DF, GA, VEG  
mediterranean mixed olives with rosemary and lemon

**CHEESE TOAST FOR TWO** VEG  
sourdough, aged cheddar, sylvan star grizzly gouda, worcestershire, alberta lager, pickles

**POTATO WEDGES** GA, VEG  
sweet chili & crème fraîche

**HOUSE SOURDOUGH**  
balsamic & extra virgin olive oil

**ESCARGOT**  
garlic butter, parsley, sourdough

## SMALL

**YDB SALAD** DF, GA, VEG  
confit parsnip, blood orange vinaigrette, herb-roasted walnuts, pickled red onion  
+ add chicken \$8 | + add shrimp \$12

**DUCK & FOIE RILLETES**  
seasonal compote, cornichons, pickled shallots, brioche

**BROCCOLI CAESAR SALAD**  
bacon, fried garlic, crispy capers, pecorino, calabrian chili dressing (contains anchovy)  
+ add chicken \$8 | + add shrimp \$12

**FRENCH ONION SOUP**  
braised short rib, crouton, gruyère

**AAA BEEF TENDERLOIN TARTARE**  
shallot, cornichon, egg yolk, jalapeño paste, brioche (can be made GA)

**FRESH SHUCKED OYSTERS** DF, GA  
six east coast oysters, horseradish, house-made hot sauces & seasonal mignonette

**MOULES FRITES** GA, DF  
steamed pei mussels, hand cut fries, red curry broth, squash allumettes

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

## TASTING MENU

**Three Course** **60**  
+ Wine Pairing **30**



## LARGE

**MUSHROOM PIZZA** VEG **24**  
mixed mushrooms, basil pesto, stracciatella, bocconcini, parmesan

**ITALIAN SAUSAGE PIZZA** **26**  
spinach, roasted red pepper, bocconcini, parmesan  
(can be made GA for an additional \$2)

**FIRE-ROASTED SAVOY CABBAGE** VEG **26**  
fried shallot, mint sauce, pomegranate seeds, crushed pistachio

**YELLOW DOOR BURGER** **32**  
eight-ounce house-made patty, gouda, milk bun, dijon aioli, pickles, tomato, red onion, lettuce.  
Burgers are cooked medium unless requested otherwise.  
+ add bacon \$4 | + add mushrooms \$4

**SEARED FOGO ISLAND COD** GA **42**  
mussels, chorizo, gigante beans, romesco, wilted swiss chard

**"HUNTER'S CHICKEN" BALLOTINE** GA **46**  
herb gnocchi, roasted parsnip, sauce chasseur, swiss chard chips

**FLAT IRON STEAK FRITES** GA **48**  
six-ounce canadian flat iron, house frites, café de paris, local greens, veal jus. 12 ounces: \$76  
+ add mushroom \$4 | + add shrimp \$12 |  
+ add ½ lobster tail \$23

**LOBSTER CARBONARA** **52**  
pasta radiatori, pink peppercorn, preserved lemon, pecorino, egg yolk, house-made guanciale lardons

**GRILLED CAB STRIPLOIN** GA **58**  
eight-ounce cab striploin steak, creamed roasted cauliflower, charred scallion chimichurri, confit fingerling potato, pickled cauliflower, veal jus  
+ add mushroom \$4 | + add shrimp \$12 |  
+ add ½ lobster tail \$23

**SEAFOOD TOWER** GA **65**  
six east coast oysters, six mussels, four poached shrimp, two poached scallops, ahi tuna, mignonette, horseradish, garlic butter