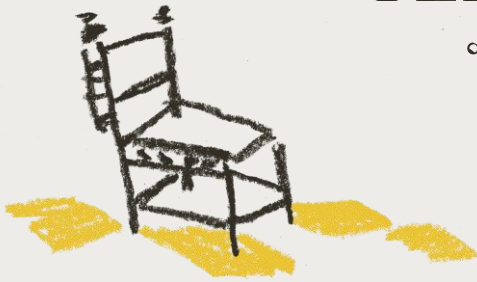


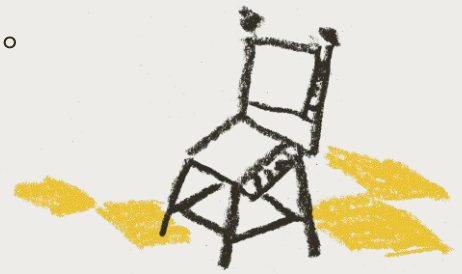
YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013



Lunch



SOUPS, SALADS, & STARTERS

TWICE-COOKED FRIES GA, VEG 10

truffle, pecorino, black garlic aioli

YDB SALAD DF, GA, VEG 16

confit parsnip, herb-roasted walnuts, pickled red onion, blood orange vinaigrette
+ add chicken \$8 | + add shrimp \$12

CHARRED BROCCOLI CAESAR GA 20

house-cured guanciale, fried garlic, crispy capers, pecorino, calabrian dressing (contains anchovy)
+ add chicken \$8 | + add shrimp \$12

FRENCH ONION SOUP 21

beef short rib, sourdough, gruyère

BOUILLABAISSE 24

pei mussels, market fish, roasted tomato broth, tarragon, dill, chives, fennel

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
+ add chicken \$8 | + add shrimp \$12

MOULES FRITES GA, DF 30

steamed pei mussels, hand-cut fries, red curry broth, squash allumettes

EXPRESS LUNCH

THREE COURSE 35

First Course
Chef's Daily Entrée
Seasonal Dessert



MAINS & PIZZAS

CULTIVATED MUSHROOM 24

SOURDOUGH PIZZA VEG

ceres oyster mushrooms, basil pesto, stracciatella, bocconcini, parmesan

ITALIAN SAUSAGE PIZZA 26

spinach, roasted red pepper, bocconcini, parmesan
(can be made GA for an additional \$2)

HANDMADE PASTA FEATURE 26

inquire with your server about the chef's monthly creation

FLIGHTLESS BIRD BURGER 28

buttermilk-marinated and crispy fried chicken thigh, citrus savoy cabbage slaw, kimchi powder, gochujang aioli
+ choice of salad or fries

TUNA POWER BOWL GA 30

ahi tuna, avocado, cabbage, corn, rice, edamame, tangy gochujang, sesame emulsion, prawn crackers

YELLOW DOOR BURGER 32

eight-ounce house-made patty, gouda, milk bun, lettuce, tomato, pickles, red onion, dijon aioli
burgers are cooked medium unless requested otherwise
+ choice of salad or fries
+ add bacon \$4 | + add mushrooms \$4

CHICKEN CLUB 34

roasted chicken, ham, bacon, lettuce, tomato, dijon aioli, sourdough
+ choice of salad or fries

STEAK FRITES GA, DF 48

grilled & marinated flat iron, pommes frites, deepwater greens, café de paris, red wine jus

GA - Gluten Aware. While no products containing gluten are used to prepare these items, our kitchen is not completely gluten-free. | **VEG** - Vegetarian | **DF** - Dairy Free

MENU VERSION
Fall 2025

CHEF DE CUISINE
Cassandra Boyce