



# THE DORIAN

## SNACKS



### THE DEVIL'S EGG

applewood bacon, crispy shallot, chipotle 2.5

### OYSTERS ON THE HALF SHELL

cocktail relish, lemon, umami mignonette  
1/2DZN | DZN 3.50EA

### WHITE BEAN HUMMUS

roasted red pepper relish, burnt sourdough 9

### CHIA SEED PARFAIT

almond milk, late season berries, mint,  
basil, nuts and seeds 12

### HOUSE-MADE BEIGNETS

seasonal jam, bourbon caramel 8

### TRUFFLE FRIES

truffle oil, grated parmesan, truffle aioli 9.5

### BILLIONAIRE'S BACON

thick cut, pink peppercorn, maple glaze 6.5

### DORIAN CHICKEN SLIDERS

apple jalapeno slaw, sweet roll 15

 **MAKE IT *Spicy***

Nashville spicy rub, bread and butter pickle

### AVOCADO TOAST

pt. reyes blue cheese, grilled & pickled red  
onion, watercress, candied walnuts, apple 8

### SHAKSHUKA

baked eggs, moroccan spices, cauliflower,  
cumin, yogurt 13

### DORIAN BREAKFAST BURRITO

chorizo, guacamole, eggs, crispy potato,  
beans and rice, house made sour cream, pico,  
agent orange sauce 13.5

### 'THE BIG D' BREAKFAST

eggs up, short stack, Vermont maple syrup,  
billionaire bacon, house made butter 13

### FARMER'S SCRAMBLE

heirloom tomato, patty pan squash, zucchini,  
watercress, piquillo peppers 14

### SMOKED SALMON "BENEDICT"

beet cured and smoked local farmed salmon,  
hollandaise, Star Canyon Ranch hen eggs,  
chef's farmers market pillage. 17

### RICOTTA PANCAKES

berry compote, brown sugar streusel,  
vermont maple syrup 14

### TRI-TIP HASH

tri-tip, yukon potato, heirloom tomato,  
eggs up, chimichurri 22

**SIDE OF *Grilled Sourdough***

## BRUNCH



## LUNCH



### "D"LT

seared heirloom tomato, billionaire bacon,  
arugula, avocado, balsamic 15

### AHI POKE TACOS

crispy wonton, avocado, sesame ponzu 17

### ENDIVE SALAD

pt. reyes blue cheese, watercress, frisee, herbs,  
candied walnut, walnut vinaigrette 13

### SHRIMP CRAB CAKE LOUIE

heirloom tomato, summer pole beans,  
poached egg, Dorian style "Louie" dressing 18

## THE DORIAN BURGER

fancy sauce, white cheddar,  
bacon-onion jam, fries 16

### ADD

bacon 2 avocado 2 fried egg 3

**MAKE IT *Wilde***

Humbolt fog blue cheese stuffed patty,  
truffled berry chutney,  
B&B pickles 24

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

*We are proud to accommodate a wide variety of dietary preferences.*

*Corkage fee \$20 per bottle. A 4.5% charge is being applied to each check for San Francisco city mandates. We are not responsible for lost, stolen or damaged items.*