



THE DORIAN

SNACKS



THE DEVIL'S EGG

applewood bacon, crispy shallot, chipotle **2.5 gf**

OYSTERS ON THE HALF SHELL

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

WHITE BEAN HUMMUS

roasted red pepper relish, burnt sourdough **9 v**

CHIA SEED PARFAIT

almond milk, late summer berries, mint, basil, nuts and seeds **12 v gf**

HOUSE-MADE BEIGNETS

grilled peach jam, bourbon caramel **8**

TRUFFLE FRIES

truffle oil, grated parmesan, truffle aioli **9.5 gf**

BILLIONAIRE'S BACON

thick cut, pink peppercorn, maple glaze **3.5 gf**

DORIAN CHICKEN SLIDERS

apple jalapeno slaw, sweet roll **15**

➔ **MAKE IT *Spicy!***

Nashville spicy rub, bread and butter pickle

ADD A FRIED EGG

To Anything! **\$3**

AVOCADO TOAST

grilled figs and peaches, watercress, lots of herbs, cucumber, grilled pro's, 25 yr aged balsamic, sunflower seeds **8 v**

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 gf**

'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 v gf**

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 v**

TRI-TIP HASH

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

Side of

GRILLED SOURDOUGH & HOUSE MADE BUTTER

- 5 -

BRUNCH



LUNCH



"D"LT

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

AHI POKE TACOS

crispy wonton, avocado, sesame ponzu **17**

CALIFORNIA STONE FRUIT & QUINOA

puffed quinoa, smoked almonds, fine herbs, shallots, compressed cucumber **13 v gf**

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 blueberry 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.