



# LATE NIGHT



## SMASH PARTY

served from 11PM-close, Fridays & Saturdays

### NDUJA SAUSAGE STUFFED OLIVES

clotted cream, chives **5**

### BRUSSELS SPROUTS

black garlic foam, guanciale lardon, cured egg yolk, orange glaze **10**

### TENDERLOIN CARPACCIO

grissini, mustard aioli, piave, fried capers, truffle oil, pickled vegetables, pea shoots **18**

### MEAT BOARD

chef's selection of house-cured salumi; nduja stuffed olives, pickles, pickled mustard seeds **18**

### CHEESE BOARD

chef's selection of formaggio; seasonal jam, pickled mustard seeds **15**

### CHARCUTERIE BOARD

chef's selection of cured meats, cheese, pickles **29**

### DOSC FRIES

whole wheat crusted Kennebec potatoes, DOSC seasoning **5**

### OXTAIL POUTINE

pulled oxtail, oxtail gravy, mozzarella, DOSC fries **10**

### SPICY CHICKEN SANDWICH

gochu garlic aioli, doubanjiang glaze, dill pickle slaw, brioche bun, DOSC fries **15**

### CHICKEN & WAFFLES

buttermilk fried chicken, pickled jalapeños, maple butter **18**

### MARIO SMASH BURGER

two 3oz Northern Gold Angus Top Sirloin patties, red pepper romesco, smashed avocado, mozzarella, pico de gallo, brioche bun, DOSC fries **21**

### LUIGI SMASH BURGER

two 3oz Northern Gold Angus Top Sirloin patties, gruyère, tomato jam, caramelized onions, arugula, brioche bun, DOSC fries **21**

## BUTCHER'S SELECT

### A5 IWATE WAGYU

rotating **ribeye** and **striploin**, served with volcanic salt, soy pickles, and horse with a rash  
6oz **118** / 9oz **172**

### BRANT LAKE WAGYU RIBEYE

10oz **85**

### NORTHERN GOLD ANGUS STRIPLOIN

8oz **34** / 10oz **42**

### NORTHERN GOLD ANGUS RIBEYE

10oz **38**

### NORTHERN GOLD ANGUS TOMAHAWK

45oz **130**