



EST.



2018



BAR SNACKS

served from 3PM - close

[☕] Happy Hour between 3-6PM, 9-CLOSE

NDUJA SAUSAGE STUFFED OLIVES

clotted cream, chives **7** | ☕ **5**

BRUSSELS SPROUTS

black garlic foam, guanciale lardon, cured egg yolk, orange glaze **12** | ☕ **10**

TENDERLOIN CARPACCIO

grissini, mustard aioli, piave, fried capers, truffle oil, pickled vegetables, pea shoots **20** | ☕ **18**

SPICY CHICKEN SANDWICH

gochu garlic aioli, doubanjiang glaze, dill pickle slaw, brioche bun, DOSC fries **18** | ☕ **15**

MEAT BOARD

chef's selection of house-cured salumi; nduja stuffed olives, pickles, pickled mustard seeds **21** | ☕ **18**

CHEESE BOARD

chef's selection of formaggio; seasonal jam, pickled mustard seeds **18** | ☕ **15**

CHARCUTERIE BOARD

chef's selection of cured meats, cheese, pickles **33** | ☕ **29**

DOSC FRIES

whole wheat crusted Kennebec potatoes, DOSC seasoning **6** | ☕ **5**

OXTAIL POUTINE

pulled oxtail, oxtail gravy, mozzarella, DOSC fries **12** | ☕ **10**

SHARED PLATES

served from 5PM

CHARRED BONE MARROW

steak tartare, celeriac purée, pickled shallots, arugula salad, fingerling chips **14**
+ Old Forester Bourbon Luge **6**

BRESAOLA

cured egg yolk, whipped curd, arugula, fried fingerling potato chips **14**

AGRODOLCE & GABBANA

Reclaim carrots, pistachios, carrot top salsa verde, fermented shishito crema, carrot chip **16**

ROASTED EGGPLANT

pomegranate, butternut squash purée, crème fraîche, toasted seeds, cumin, Turkish flat bread **13**

COMPOSED

served from 5PM

BEEF TENDERLOIN

Northern Gold tenderloin rolled in leek ash, bordeaux bordelaise, Shybaton onions, beef jus braised leek **5oz 47 / 8oz 74**

SEARED SCALLOPS

tarragon velouté, zucchini, seasonal green salad, pistachios, pea tendrils **24**

DRY-AGED RIBEYE

pomme purée, charred pearl onions, parsley oil, garlic crema **34**

SKIRT STEAK

jalapeño romesco, salsa verde, charred green onions, sunny-side-up egg **24**

CALABRIAN CHILI CAVATELLI

noodle fish, chicken jus, garlic, ricotta salata, parsley oil **21**

SHORT RIB STEAK

beets ten ways, beet demi glaze, puffed farro **28**

SIDES

served from 5PM

SALAD VERTE

seasonal green vegetables, pickled fennel, pistachios, pecorino, lemon vinaigrette **5** | **14**

SALT BAKED POTATO MASH

6

FENNEL SALAD

parsley, avocado, grapefruit, arugula, pomegranate, champagne vinaigrette **14**

CARROTS AGRODOLCE

pistachios, carrot top salsa verde **9**

CHARRED CHERRY TOMATOES

guanciale, whipped ricotta, thyme, basil, croutons **12**

MISO BUTTER GRILLED ASPARAGUS

8

DESSERTS

served from 3PM

PANDAN BRULÉE

pandan custard, poached oranges **11**

FRIED MILK

panko cornflake crust, seasonal berries, elderflower syrup, rose water honey drizzle **9**

BREAD PUDDING

brandy snap, brandy mascarpone mousse, Curaçao cherry, anise Anglaise, fermented honey **8**

BUTCHER'S SELECT

served from 5PM

A5 IWATE WAGYU

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

NORTHERN GOLD ANGUS STRIPLOIN

8oz 34 / 10oz 42

NORTHERN GOLD ANGUS RIBEYE

10oz 38

NORTHERN GOLD ANGUS TOMAHAWK

45oz 130

BRANT LAKE WAGYU RIBEYE

10oz 85

Halal certified

all cuts are complemented with a horse with a rash

please share any dietary restrictions or food allergies with our team upon ordering