

DINNER

served from 3PM

bar snacks

HOUSE SMOKED OLIVES

ricotta, fennel seeds 6

BRUSSELS SPROUTS

black garlic foam, egg yolk, orange
11 | +house-cured bacon lardon 2

TENDERLOIN CARPACCIO

tenderloin carpaccio, piave,
shallots, capers, crostini 20

SPICY CHICKEN SANDWICH

gochujang, doubanjiang, garlic, dill
pickle, cabbage, brioche bun, your
choice of DOSC fries or salad 18

SALUMI BOARD

three house-cured salumi, olives,
pickles, pickled mustard seeds 21

CHEESE BOARD

three formaggio, seasonal jam,
pickled mustard seeds 18

CHARCUTERIE BOARD

three salumi, three formaggio,
seasonal jam, olives, pickles,
pickled mustard seeds 33

DOSC FRIES

whole wheat Kennebec potatoes,
DOSC seasoning 7 | +poutine 4

OXTAIL POUTINE

oxtail, oxtail gravy, mozzarella,
DOSC fries *small* 8 | *large* 15

butcher's selection

A5 IWATE WAGYU BEEF

rotating **striploin** or **ribeye**, served with volcanic salt,
soy pickles, and beet horseradish

6oz 118 | 9oz 172

NORTHERN GOLD ANGUS TOMAHAWK

45oz 130

"BUTCHER'S BLOCK" AAA+ STRIPLOIN

8oz 34 | 10oz 42

NORTHERN GOLD ANGUS RIBEYE

10oz 38

A3 BRANT LAKE WAGYU RIBEYE HALAL CERTIFIED

10oz 85

shared plates

CHARRED BONE MARROW

steak tartare, celeriac purée, pickled shallots, arugula salad,
fingerling chips 13 | +*Knob Creek 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

SKIRT STEAK

5oz Beretta Farms® skirt steak, jalapeño, romesco, parsley,
scallion, fried egg 24

DRY-AGED RIBEYE

8oz Northern Gold Angus ribeye, potato, parsley, garlic 34

SHORT RIB STEAK

Reclaim® beets ten ways, beet demi glaze, puffed farro 28

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 | +*extra scallop* 8

sides

SALAD VERTE

seasonal green vegetables, pickled
fennel, pistachios, pecorino, lemon
vinaigrette *small* 6 | *large* 14

+ *Beretta Farms skirt* 7

+ *chicken breast* 7

+ *scallop* 8

FENNEL SALAD

parsley, avocado, grapefruit, arugula,
pomegranate, champagne vinaigrette
small 6 | *large* 14

CARROTS AGRODOLCE

pistachios, carrot tops, salsa verde 9

CHARRED CHERRY TOMATOES

guanciale, whipped ricotta, thyme,
basil, crostini 12

SALT BAKED POTATO MASH

6

desserts

BREAD PUDDING

bread pudding, fermented honey, citrus 8

FRIED MILK

panko, cornflakes, berries, elderflower, rose water, honey,
yuzu sabayon, cassis 9

PANDAN CRÈME CARAMEL

crème caramel, earl grey mascarpone cream,
poached charred pears, oat crumble, edible flowers 11

GELATO

chef's house-made rotating flavours *single* 4 | *double* 6

please share any dietary restrictions or allergies with us upon ordering