



# THE DORIAN

## SNACKS

**OYSTERS ON THE HALF SHELL**  
cocktail relish, lemon, umami mignonette  
1/2DZN | DZN 3.50EA

**THE DEVIL'S EGG**  
applewood bacon, crispy shallot, chipotle 2.5

**PARKER HOUSE ROLLS**  
house made butter, local honey 6

**TRUFFLE FRIES**  
truffle oil, grated parmesan, truffle aioli 9.5

**MAKE IT Fancy**  
poached egg, grilled onion, bread and butter  
pickles, white cheddar, fancy sauce

**LIBERTY FARMS DUCK WINGS**  
Palm House jamaican jerk sauce, lime, pickled  
fresno 13

**CAESAR SALAD**  
whole leaf romaine, classic caesar, fried capers,  
garlic crouton, parsley 11.5  
**ADD** chicken 6 or grilled shrimp 7

**ROASTED BRUSSELS SPROUTS**  
sauerkraut vin, terragon, potato chips 8

**SHRIMP CRAB CAKE LOUIE**  
heirloom tomato, summer pole beans, poached egg,  
Dorian style "Louie" dressing 18

**CALIFORNIA STONE FRUIT & QUINOA**  
puffed quinoa, stone fruit, smoked almonds, fin  
herbs, shallots, compressed cucumber 13

**DORIAN CHICKEN SLIDERS**  
apple jalapeno slaw, sweet roll 15

**MAKE IT Spicy**  
Nashville spicy rub, bread and butter pickle

**AHI POKE TACOS**  
crispy wonton, avocado, sesame ponzu 17

**WRITER'S BLOCK**  
artisan-cured meats, local cheese  
housemade jam 18

## SMALL

### THE DORIAN BURGER

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

**ADD**

avocado 2 or bacon 2  
fried egg 3

**MAKE IT**

**Wilde**  
humboldt fog blue cheese  
stuffed patty, truffled blueberry  
chutney, B&B pickles 24

## LARGE

**ROAST YARD BIRD**  
half mary's farm chicken, white bean  
causoulette, summer greens, zucchini 23

**DORIAN CIOPPINO**  
head-on prawns, little neck clams, pei  
mussels, roasted fennel, grilled S.F. sourdough  
28

**CAMPFIRE TROUT**  
grilled & "smoked" river trout, pearl onions,  
cauliflower, red bliss potato, buerre blanc 28

**WILD MUSHROOM 'CARBONARA'**  
crispy sweet potato, fresno chilies  
parmesan 22  
**ADD** smoked bacon 3

**SANTA MARIA STYLE TRI-TIP**  
baby yukons, heirloom tomato, compressed  
cucumber, chimmi 25

GOOD TIMES FOR GOOD TIMES' SAKE

*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.*