



# LUNCH

 gluten friendly  
 vegetarian friendly  
\* alternative available

## STEAK SANDWICH

6 oz skirt steak, bacon marmalade, fried egg, demi glace, sourdough, choice of *smashed potatoes, fries, soup, or salad* **26**

+ 6 oz Northern Gold ribeye **15**

+ 6 oz Northern Gold striploin **11**

## BRISKET SANDWICH

72 hour cured and brisket, horseradish, crispy fried onions and jalapeños, sourdough, smoked jus, choice of *smashed potatoes, fries, soup or salad* **22**

## THE BURG

6 oz dry-aged patty, crispy onions and jalapeños, applewood smoked cheddar, butterleaf, Carolina-style BBQ sauce, brioche, choice of *smashed potatoes, fries, soup or salad* **24**

## CHICKEN SANDWICH

crispy buttermilk chicken, sweet & spicy glaze, chipotle mayo, slaw, house pickles, brioche, choice of *smashed potatoes, fries, soup, or salad* **22**

## AVOCADO TOAST

heirloom tomatoes, ricotta, hemp seeds, sourdough **14**

## GRILLED CHEESE

smoked cheddar, caramelized onion, sourdough, choice of *smashed potatoes, fries, soup or salad* **20**

## BRISKET POUTINE

72 hour cured and braised brisket, fries, gravy, cheese curds **S 15 / L 17**

## BRUSSELS SPROUTS

black garlic foam, cured egg yolk, orange glaze **16**  
+ *pancetta* **4**

## DOSC SALAD

massaged kale, roasted garlic dressing, smoked blue cheese, radish, pickled vegetable, potato crisp **S 7 / L 13**

## GREEN SALAD

rotational greens, spiced walnuts, fresh jalapeños, pickled shallots, feta, shallot vinaigrette **S 7 / L 13**

### **add protein to your salad**

+ 5 oz salmon fillet **13**

+ 8 oz grilled chicken **8**

+ 6 oz Northern Gold striploin **19**

## SOUP & BREAD

rotational soup, sourdough **10**

## BUTCHER'S SELECTION

### **A5 WAGYU STRIPLOIN**

rotating Wagyu, salt, umami pickles

**6 oz 127 / 9 oz 190**

### **A5 WAGYU STRIPLOIN HOT STONE**

rotating Wagyu, salt, umami pickles

**21 per ounce**

**A3 BRANT LAKE WAGYU STRIPLOIN 10 oz 85 / 12 oz 96**

**AAA+ NORTHERN GOLD ANGUS RIBEYE 10 oz 40 / 12 oz 48**

**AAA+ NORTHERN GOLD ANGUS STRIPLOIN 10 oz 34 / 12 oz 40**

**AAA+ NORTHERN GOLD TENDERLOIN 6 oz 48**

**AAA+ NORTHERN GOLD ANGUS TOMAHAWK 45 oz 250**

## ACCOMPANIMENTS

veal demi glace **5**

au poivre **5**

gravy **3**

duck fat mushrooms **9**

## BRUNCH

*served Saturdays and Sundays only from 10 AM - 3 PM  
in addition to our regular menu offerings*

## BRISKET BENNY

72 hour cured and braised brisket, poached eggs, hollandaise, peppery greens, Roma tomato, sourdough, choice of *smashed potatoes, fries, soup or salad* **22**

## VEGGIE BENNY

zucchini and caramelized onion fritter, poached eggs, hollandaise, peppery greens, Roma tomato, sourdough, choice of *smashed potatoes, fries, soup or salad* **18**

## CINNAMON FRENCH TOAST

cinnamon loaf, macerated fruit, maple syrup **20**