

BRUNCH

Banana Cream Hot Cakes

butter, salted honeycomb butter, strawberries, vanilla milk drizzle, milk crumble

16

Harvest Bowl

arugula, quinoa, lemon yogurt, pumpkin seed, roasted squash, maple syrup

14 | *crispy buttermilk chicken* +8

Chicken & Waffles

crispy buttermilk chicken, mixed berry compote

22

Hash Bowl

fried egg, smashed potatoes, avocado, pico de gallo, chipotle aioli

18 | *crispy buttermilk chicken* +8

Avocado Toast

heirloom tomatoes, feta, hemp seeds, sourdough

14

Traditional Eggs Benedict

grilled mortadella, two poached eggs, hollandaise, smoked paprika, English muffin, herbed smashed potatoes

21 | *sub smoked salmon* +3

Pork Schnitzel

pork loin, mushroom sauce, spaetzle, emmental cheese

24

The Burg

6 oz dry-aged patty, cheddar, tomato jam, DOSC steak sauce, caramelized onions, tomato, lettuce, brioche bun, *choice of DOSC fries, green salad, kale salad, soup, or truffle fries* +\$2

24

Oxtail Poutine

12 hour braised, DOSC fries, gravy, cheese curds

18

Brussels Sprouts

black garlic foam, cured egg yolk, agave glaze

16 | *pancetta* +4

Green Salad

mixed greens, heirloom tomatoes, maple vinaigrette, stone fruits

11 | *6 oz grilled chicken* +8

Kale Caesar Salad

kale, bacon, pangrattato, parmigiano reggiano, lemon

12 | *6 oz grilled chicken* +8

DOSC Fries

DOSC spice

8 | *upgrade to truffle fries* +2

Soup & Bread

rotating soup, sourdough

10

STEAK

A3 Brant Lake Wagyu Striploin

10 oz 89 / 12 oz 98

AAA+ Northern Gold Angus Ribeye

10 oz 45 / 12 oz 54

AAA+ Northern Gold Angus Striploin

10 oz 39 / 12 oz 45

AAA+ Northern Gold Angus Tenderloin

6 oz 53

* BRUNCH ONLY Each steak cut comes with your choice of one accompaniment and one sauce

Choose an accompaniment

DOSC Fries

Pommes Purée

Beef Tallow Mushrooms

Truffle Fries +2

Smashed Potatoes +3

Choose a sauce

Bordelaise

Veal Demi Glace

Gravy

BUTCHER'S SELECT

A5 Wagyu Steak

rotating Wagyu, salt, umami pickles
6 oz 127 / 9 oz 190

AAA+ Tomahawk

green oil, smoke salt
45 oz 250