

BRUNCH

Banana Cream Hot Cakes

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

16

Harvest Bowl

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

14 | *crispy buttermilk chicken* +8

Soup & Bread

rotating soup, sourdough

10

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

Chicken & Waffles

crispy buttermilk chicken, kale caesar salad, mixed berry compote, maple

22

The Burg

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

24

Brussel Sprouts

black garlic foam, agave glaze, cured egg yolk

16

Kale Caesar Salad

kale, bacon, pangrattato, parmigiano reggiano, lemon

12 | *6 oz grilled chicken* +8

Wild Mushroom Salad

arugula, sherry vinaigrette, sous vide egg, pine nuts, feta

12 | *6 oz grilled chicken* +8

DOSC Fries

DOSC spice

8 | *upgrade to truffle fries* +2

Oxtail Poutine

12 hour braised, DOSC fries, gravy, cheese curds

18

STEAKS

BUTCHER'S SELECTION

A5 Wagyu Steak

rotating cut Wagyu, salt, umami pickles

130 6oz / 190 9oz

AAA+ Tomahawk

green oil, smoke salt

250 45oz

**Brunch Only*

These steak cuts come with your choice of one accompaniment and one sauce

AAA+ Northern Gold Angus Ribeye

10 oz 45 / 12 oz 54

AAA+ Northern Gold Angus Striploin

10 oz 39 / 12 oz 45

Choice of Accompaniment

DOSC Fries

Pommes Purée

Beef Tallow Mushrooms

Truffle Fries +2

Smashed Potatoes +3

Choice of Sauce

Veal Demi Glace

Gravy