

Red Door

SNACKS & STARTERS

BONE MARROW ESCARGOT GASTRIQUE	5
POUTINE CHICKEN CONFIT BRUNKOW CURDS SPRING PEAS CURRY GRAVY	8
BACON WRAPPED ARTICHOKE CHICKEN LIVER ROMESCO	4
RAMP TEMPURA TOGARASHI YUZO AIOLI	6

VEGGIE

RICOTTA GNOCCHI GRILLED ESCAROLE GOLDEN RAISIN TANGERINE	8
LOCAL ASPARAGUS FRENCH BREAKFAST RADISH MAPLE MISO	7
BUTTER LETTUCE PICKLED RHUBARB SHALLOT PARMESAN 62° EGG	11
MORELS WATERCRESS GRILLED LEMON ALMOND HARISSA VINAIGRETTE	13

MEAT

HANGER STEAK CHARRED RAMP BUTTER FINGERLING POTATO CONFIT	15
LEMONGRASS CHICKEN THIGH SPRING ONION MINT ROASTED PEANUTS	9
BULGOGI SPARE RIBS KIM CHEE PORK RINDS	9
RABBIT SCHNITZEL SAUERKRAUT HONEY MUSTARD	11
FRIED MORTADELLA TONNATO CECI FRITOS	12

SEAFOOD

BUTTERMILK FRIED OYSTER SÄAM TASSO HAM KIM CHEE PICKLES REMOULADE	8
BUCHOT MUSSELS LEEKS MUSTARD TOAST GREEN GARLIC BROTH	12
GRILLED BABY OCTOPUS CAULIFLOWER MANZANILLA OLIVE CELERY SHERRY	13
SOY CURED SALMON ASIAN PEAR CUCUMBER BASIL PONZU	10
DAILY OYSTERS ON ½ SHELL HOUSE MIGNONETTE	14

ON BREAD

{SERVED WITH FRIES OR SIMPLE SALAD}

RED DOOR BURGER BACON-ONION JAM BUTTERKASE APPLE SLAW	10
LAMB NECK SLOPPY JOE CARAMELIZED ONION PICKLED MUSHROOMS	12
FAVA BEAN PESTO TOAST BURRATA STRAWBERRIES PANCETTA VINAIGRETTE	8
CORNED BEEF TONGUE RUEBEN SAUERKRAUT GRUYERE PUMPERNICKEL	9
BRIOCHE FRENCH TOAST DUCK CONFIT SHAVED FOIE GRAS ASPARAGUS CHERRY COMPOTE	16