

HOUSE ROLLS \$3.00

4ea House Made Rolls, Black Olive Butter, Roasted Garlic

APPETIZERS

EGGPLANT DIP 5.00
smoky eggplant, garlic, olive oil,
grilled ciabatta

**WARM, MARINATED
OLIVES 6.00**
orange & rosemary

PORK TERRINE 7.00
pickled cauliflower & mustard

CHICKEN LIVER PÂTÉ 7.00
pepper relish & ciabatta

**HAM & CHEESE
BEIGNETS 12.00**
rouge mayo

**PROVENÇAL SQUID -
BRAISED & STUFFED 13.00**
chicken & mushroom sausage,
herbs, polenta

**BUTTERNUT SQUASH
SOUP 9.00**
bacon & crème fraîche

**CARAMELIZED ONION SOUP
GRATINEE 14.00**
brisket, horseradish, gruyere

**SAUTÉED GNOCCHI &
ROCK SHRIMP 16.00**
pickled onions, charred tomato,
chipotle Manchego broth

**ROASTED BONE
MARROW 16.00**
grilled ciabatta & onion jam

**SWEDISH
MEATBALLS 14.00**
tomato sofrito, raisins,
pecorino, breadcrumbs

ENTRÉES

CROQUE MONSIEUR & FRISÉE SALAD 16.00
DC ham, gruyere cheese, mornay sauce, country bread

DC BURGER 16.00
house pickles & ketchup, boursin cheese, frites

BREADED PORK CUTLET 21.00
potato pancake, caper brown butter, beurre blanc

LEMON-THYME CHICKEN 23.00
grilled half chicken, whipped potato, green beans

STEAK & FRITES 24.00
8oz grilled hanger steak, frites, bordelaise sauce

MUSSELS & FRITES 22.50
DC Saison steamed mussels, chorizo sausage, paprika, tomato

MEDITERRANEAN SEA BASS 27.00
fennel ratatouille, tomato almond caponata, Pernod broth

ATLANTIC SALMON 27.00
apple, cauliflower, butternut squash, horseradish broth

BRAISED SHORT RIB 29.00
cognac jus, lyonnaise potato, trumpet mushroom



CHEESE PLATE

ARTISANAL CHEESES
Please Ask Your Server
3 selections 14.00
5 selections 19.00

OYSTER BAR

***SHUCKED OYSTERS**

\$16 \$31
1/2 dozen a dozen

***OYSTER SHOOTERS**

East Coast Oyster, celery juice, lime, juniper, gin 4
West Coast Oyster, dashi, seaweed, tobiko, sake 4

***FROM THE SEA**



5ea Shrimp Cocktail.....15
4oz Crab Louie Cocktail.....16

SALADS

GREENS 9.00
sunflower seed granola, yogurt, sherry vinaigrette

GRILLED CAESAR 9.00
onion soubise, anchovy bread crumbs, pecorino

LYONNAISE 13.00
frisée lettuce, bacon, sunny egg, honey truffle vinaigrette

SIDES

CHILLED ROASTED BEETS & GOAT CHEESE 6.00

WHIPPED POTATO, ROASTED GARLIC, CRÈME FRAICHE 7.00

FRIED BRUSSELS SPROUTS, HONEY HOT, PARMESAN 9.00

TEMPURA H.O.W MUSHROOMS & GARLIC MAYO 10.00

CHEESE FRIES 7.50



PASTRIES



SOUFFLÉ

Chocolate / Grand Marnier
10.00



VANILLA CRÈME BRÛLÉE 9.00

CHOCOLATE MOUSSE 8.00

WINES BY THE GLASS/BOTTLE

SPARKLING/CHAMPAGNE

105	Medivol, <i>Cremant Blanc</i> , <i>Limoux NV</i>	12/48
103	Le Mesnil, <i>Blanc de Blancs</i> , <i>Mesnil-sur-Oger</i> '12.....	79
100	Domaine Huet, <i>Brut Reserve</i> , <i>Loire</i>	58
100	Deutz, " <i>Classic</i> " <i>Brut Ay NV</i>	74
108	Drappier "Carte d'Or" <i>Brut</i> , <i>Urville NV</i>	84
109	Lucian Albrecht, <i>Rosé</i> , <i>Cremant NV</i>	13/52
100	Adelsheim, <i>Brut Rosé</i> , <i>Chehalem Mtns</i> '15.....	99

AROMATIC WHITES

209	Mont Gravet, <i>Colombard</i> , <i>Gascogne</i> '17.....	8/32
203	Four Graces, <i>Pinot Gris</i> , <i>Willamette</i> '17.....	10/40
205	Helfrich, <i>Pinot Gris</i> , <i>Alsace</i> '16.....	46
207	Lemelson, <i>Riesling</i> , <i>Willamette</i> '14.....	11/44
211	Zind-Humbrecht, <i>Pinot Blanc</i> , <i>Alsace</i> '14.....	13/52
233	Bonny Doon, <i>Picpoul Blanc</i> , <i>Arroyo Seco</i> '17.....	12/48

SAUVIGNON BLANC

220	Le Coeur de la Reine, <i>Touraine</i> '17.....	9/38
219	Isabelle e Pierre Clément, <i>Menetou-Salon</i> , <i>Loire</i> '17.....	12/48
216	Château de Fontenille, <i>Bordeaux</i> '16.....	11/44
230	Cade, <i>Napa Valley</i> '16.....	66

CHARDONNAY

228	Joseph Drouhin "Vaudon" <i>Chablis</i> '15.....	11/44
229	Lalande, <i>Gascogne</i> '16.....	10/40
222	Revelry, <i>Walla Walla Valley</i> '16.....	11/44
226	Clos la Folie "Monopole," <i>Rully</i> , <i>Burgundy</i> '17.....	62
232	Foxen "Bien Nacido Vyd", <i>Santa Maria</i> '16.....	68

ROSÉ

250	Mont Gravet, <i>Pays d'Oc</i> '17.....	8/32
251	Halter Ranch, <i>Paso Robles</i> '17.....	11/44

GAMAY, CRU BEAUJOLAIS

300	Chateau du Basty, <i>Regnie</i> '15.....	8/32
302	Clos de la Roilette, <i>Fleurie</i> '16.....	45

PINOT NOIR

304	Cloudline, <i>Willamette</i> '17.....	13/52
305	King's Estate, <i>Willamette</i> '15.....	15/60
306	Hanzell, <i>Sonoma</i> '16.....	48
323	Christom Mt. Jefferson, <i>Willamette</i> '16.....	58
370	Fixin "Clos Napoléon" 1er Cru, <i>Côte du Nuits</i> '15.....	72
314	Bergstrom "Cumberland Reserve" <i>Willamette</i> '15.....	79

RHÔNE VARIETALS & BLENDS

318	Mont Gravet, <i>Carignan</i> , <i>Pays d'Herault</i> '17.....	8/32
324	Pic & Chapoutier, <i>Côtes du Rhône</i> , <i>Rhône</i> '16.....	10/40
309	Qupe, <i>Syrah</i> , <i>Central Coast</i> '15.....	13/52
327	Epoch, <i>Paso Robles</i> '14.....	89
307	Bookwalter "Antagonist," <i>Syrah</i> , <i>Yakima Valley</i> '15.....	98

MERLOT, MALBEC, CABERNET FRANC

335	Raffault, <i>Cabernet Franc</i> , <i>Chinon</i> '17.....	9/36
330	Crocus "Paul Hobbs," <i>Malbec</i> , <i>Cahors</i> '14.....	12/48
339	Frog's Leap, <i>Merlot</i> , <i>Rutherford</i> '15.....	58
340	Whitehall Lane, <i>Merlot</i> , <i>Napa</i> '14.....	72
345	Keenan <i>Merlot</i> , <i>Napa</i> '14.....	65

CABERNET SAUVIGNON & BLENDS

338	Nelms Road, <i>Walla Walla</i> '15.....	14/56
342	Halter Ranch, <i>Paso Robles</i> '15.....	16/64
349	Ch. Peymartin "Gloria," <i>St Julien</i> , <i>Bordeaux</i> '14.....	85
350	Phélan Ségur, <i>St Estephe</i> , <i>Bordeaux</i> '10.....	99



DOVECOTE'S COCKTAILS

ON TAP

PALOMA - 9

Reposado Tequila, grapefruit soda,
lime, agave

DC MULE - 9

Vodka, black raspberry,
lime, ginger beer

G & T - 9

French Gin, pear, tonic

DOVE 75 - 11

Gin, butterfly pea flower,
orange oil sugar, lemon, Champagne

GINGER ROGERS - 12

Gin, dry vermouth, orange bitters,
ginger liquor

JOYCE ELAINE - 11

Bourbon, *Aperol*, thyme liqueur,
lime, egg white

THE PARLEY - 11

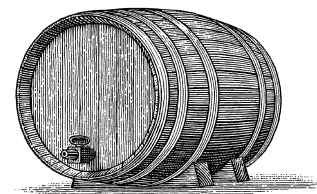
Vodka, *Dry Çuracao*, cranberry orange
chutney, lemon, orange bitters, soda

CLARIFIED MILK PUNCH - 12

DC Rum blend, peach, pandan, citrus,
pineapple, orchid white tea

DC BARREL PROJECT - 12

Barrel aged cocktail -
rotating selection



BEER

FULL SAIL SESSION LAGER, <i>Oregon</i>	5 / 8
BARREL OF MONKS WHEAT ALE, <i>Boca Raton</i>	6 / 9
CASK & LARDER 'DC SAISON', <i>Winter Park</i>	5 / 8
PLAYALINDA 'ROBONAUT RED', <i>Titusville</i>	6 / 9
CENTRAL 28 PALE ALE, <i>DeBary</i>	6 / 9
PLAYALINDA IPA, <i>Titusville</i>	6 / 9