



DOVE + DEER

Dinner

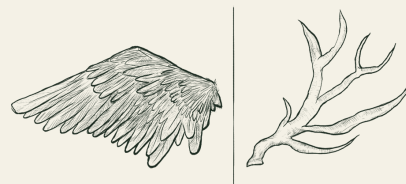
SPRING + SUMMER • DAILY 4PM-10PM • SUN UNTIL 9PM

Share

PEACH AND CHILI CARPACCIO	30
thinly sliced beef tenderloin, summer peaches, arugula fennel salad, chili oil honey glaze, fresh basil, Maldon salt	
BURRATA	18
strawberry tomato gazpacho purée, sweet piquante peppers, fresh fig, watermelon, mint, balsamic	
TROPICAL AHI TUNA	24
sesame-crusted ahi tuna, tropical pico, taro chips, avocado purée, guava yuzu hibiscus glaze	
BREAD AND BUTTER	8
baked Tribeca baguette, whipped lemon sea salt butter	
KUNG PAO BRUSSELS SPROUTS	17
kung pao sauce, crispy onions, spring onion, peanuts	
TRUFFLE PARM FRIES	12
scallions, truffle aioli	
SMASHED FINGERLING POTATOES + ANDOUILLE SAUSAGE	19
aji amarillo sauce, smoky garlic toum	
CLAMS	22
white wine garlic parmesan broth, grilled baguette	
STREET CORN FLATBREAD	19
asadero cheese, fresh corn, pickled onion, Fresno peppers, cilantro, lime juice, crema drizzle, tajin dust	
RATATOUILLE STACK	18
fried eggplant, grilled zucchini, prosciutto, tomato, red onion, fresh mozzarella, balsamic pearls, basil, marinara	
CHICKEN WINGS	19
10 wings — buffalo, garlic parm, or cajun lemon-pepper dry rub	

Salads

add: steak +17 • salmon +14 • grilled chicken +8 • crispy chicken +12 • burrata +8 • shrimp +11 • tofu +8	
SPICY KALE CAESAR	17
shredded kale, croutons, shaved parmesan	
TROPICAL SALAD	21
mixed greens, pineapple, watermelon, strawberry, dragon fruit, coconut flakes, guava yuzu hibiscus vinaigrette	
MANDARIN SESAME SALAD	22
mixed greens, mandarin oranges, crunchy chow mein noodles, cucumber, carrot, cilantro, toasted cashews, sesame seeds, scallion, soy-ginger vinaigrette	
HOUSE SALAD	12
mixed greens, cherry tomato, cucumber, red onion, carrot, croutons, sherry vinaigrette	



THE HOUSE, 1854 • THE KITCHEN, 2018

↓ CONTINUED — HANDHELDS + MAINS



DOVE + DEER

Dinner

HANDHELDS + MAINS

Handhelds

comes with house greens or fries • truffle fries +4

D+D SMASH BURGER 21
local Kilcoyne Farms double beef patty, shrettuce, dill pickles, caramelized onion, New School American cheese, fancy sauce, challah bun

CRISPY CHICKEN SANDWICH 19
buttermilk fried chicken breast, shrettuce, dill pickles, comeback sauce, challah bun

CAPRESE BURRATA 19
arugula, heirloom tomato, red onion, basil, balsamic, baguette

TOFU BANH MI 19
marinated fried tofu, cilantro, pickled carrot, radish, onion, fresh cucumber and jalapeño, banh mi sauce, baguette

WAGYU BURGER 26
caramelized onions, smoked gouda, truffle aioli, ketchup, on an egg twist bun

Mains

PEACH SALMON 38
lemon rice, peach and mint pico, citrus beurre blanc, seasonal vegetable medley

PERUVIAN CHICKEN AND RICE 30
mojo amarillo marinated chicken, rice, roasted zucchini, fried plantains, aji verde

CHIPOTLE ALFREDO 28
corn, zucchini, cherry tomatoes, onion, mezzi rigatoni, spicy chipotle sauce, pecorino

FISH AND CHIPS 28
local beer battered haddock, salt and vinegar fries, coleslaw, tartar sauce, lemon

CAULIFLOWER STEAK 26
harissa roasted cauliflower, roasted red pepper hummus, tomato confit, pickled onion, crispy chickpeas, tahini, pitas

WAGYU STEAK 66
coulotte cut, smashed fingerling potatoes, seasonal vegetable medley, red wine compound butter

CLAM BOIL 38
littleneck clams, corn on the cob, andouille sausage, fingerling potatoes, cajun Old Bay broth