### DOVE + DEER

# DAILY 4PM - 10PM

#### SMALL PLATES

KUNG PAO BRUSSELS SPROUTS v/gf 15 with kung pao sauce, crispy onions, chopped scallions, peanuts

**D+D BRUSSELS SPROUTS** gf 15 with bacon crumbles, balsamic drizzle, feta

**BURRATA 17** 

with sumac honey, blood oranges, pomegranate molasses, walnuts, crispy prosciutto, toast points

CHICKEN WINGS gf 16 10 wings; buffalo, kung pao, or cajun lemon-pepper dry rub

MUSSELS gf 19 with mushrooms, fennel, and peppercorn brandy cream sauce

MEDITERRANEAN SHRIMP TOAST 19 sauteéd shrimp, whipped feta, artichokes, roasted red peppers, olives, creamy romesco, grilled baguette

FRIED CALAMARI 19 with peppadew peppers, onions, marinara

STUFFED MUSHROOMS 19 sausage, spinach, herb butter, Calabrian chili cream sauce

SHISHITO PEPPERS v/gf 10 grilled, with crispy chili oil

TRUFFLE PARMESAN FRIES veg with scallions and truffle aioli

MINI WAGYU HOT DOGS 12 with relish, fancy sauce

#### SALADS

steak +15 salmon +12 grilled chicken +8 crispy chicken +10 shrimp +9 tofu +6

SPICY KALE CAESAR veg/gf shredded kale, croutons, shaved parmesan

AUTUMN MEDLEY gf 17 mixed greens, roasted sweet potato, dried cranberries, walnuts, feta, chopped bacon, maple-dijon vinaigrette

RAMEN vg/gf 8 ramen noodles, vegetarian broth, mushroom, jalapeño, carrot, scallion

**SOUP DU JOUR** see server for details

v = vegan veg = vegetarian gf = gluten-friendly please notify your server of any allergies

#### SANDWICHES

served with fries or house greens add bacon +2 egg +2 truffle fries +2

D+D SMASH BURGER 19

Kilcoyne Farms double beef patty, shrettuce, dill pickles, caramelized onion, new school american cheese, fancy sauce, sesame seed bun

CRISPY CHICKEN SANDWICH 17
buttermilk fried chicken breast,
shrettuce, dill pickles, comeback sauce,
sesame seed bun

TOFU BANH MI veg/gf 16
pan-fried and marinated tofu, cilantro,
pickled carrot, radish, onion, cucumber,
jalapeño, banh mi sauce

#### MAINS

PRIME NY STRIP gf 45
prime 12oz strip, mushroom-peppercorn
cream sauce, roasted potatoes and
pearl onions, grilled asparagus

**BEET PASTA 27** 

campanelle, roasted beet purée, green peas, crispy prosciutto, feta

VEGAN CAULIFLOWER STEAK v/gf 25 with smashed sweet potato, chimichurri, pico de gallo, three corn tortillas

BLACKENED RED SNAPPER gf 38 with grilled peppers and onions, lemon asparagus, cajun polenta

ROASTED AIRLINE CHICKEN 36 with mashed potates, gravy, broccoli rabe, housemade biscuit

**SEARED SALMON** 34 with pomegranate molasses drizzle.

herb butter fregula, roasted brussels sprouts, medley of green olives, blood orange, and walnuts

## DESSERT

cookie skillet 8 à la mode +2 TIRAMISU 10 CARROT CAKE 10