

DOOR 222

food & drink

SALADS AND SOUPS

ADD QUINOA CAKE 6, CHICKEN 6,
SHRIMP 8, SALMON 8

GF 222 SALAD

BABY GREENS / DRIED FIGS / SHAVED
MANCHEGO / APRICOTS / BALSAMIC
VINAIGRETTE — 10

GF ROASTED BEET SALAD

ARUGULA / GOAT CHEESE / CANDIED WALNUTS /
SHERRY VINAIGRETTE — 10

VEGETARIAN QUICHE AND SALAD

WHITE CHEDDAR / PEPPADEWS / ARUGULA
SALAD / WHILE IT LASTS — 8

GF APRICOT & SPINACH SALAD

GORGONZOLA BLUE CHEESE / SHAVED RADISH /
AVOCADO / MUSTARD VINAIGRETTE — 11

GF ASPARAGUS PANZANELLA

SOURDOUGH CROUTONS / RICOTTA CHEESE /
TOASTED WALNUT / RED ONION / KALAMATA
OLIVES / ARUGULA / WHITE BALSAMIC
VINAIGRETTE — 12

SOUP AND SALAD

SOUP DU JOUR / MIXED GREENS / BALSAMIC
VINAIGRETTE / ROSEMARY BREAD — 8

SOUP OF THE DAY

— CUP 4 / BOWL 6

TAPAS (SMALL PLATES)

CHOOSE ONE TAPA PLUS A SIDE SALAD FOR \$11
ADD 2ND TAPA FOR \$5

SHORT RIB MAC 'N' CHEESE

FOUR CHEESE SAUCE / PICKLED PEPPERS /
TOASTED BREAD CRUMBS

BEER BATTERED FRIED CHEESE CURDS

LOCAL BEER BATTER / MEMBRILLO HONEY /
HOUSE PICKLES

GF STUFFED PEPPADEW PEPPERS

SERRANO HAM / GOAT CHEESE / BALSAMIC REDUCTION

GF BACON WRAPPED MEDJOOOL DATES

STUFFED WITH MARCONA ALMONDS

AVOCADO TOAST

HOUSE MADE ORGANIC TOAST / SHAVED
RADISH / LEMON GIGANDE BEAN HUMMUS /
PICKLED PEPPERS

GF SHAVED BRUSSEL SPROUTS

MAPLE SHERRY GLAZE / BACON / SHAVED
MANCHEGO CHEESE

+ Add Local 6-Minute Egg* \$1.50 +

PIZZA

GF MARGHERITA PIZZA

HEIRLOOM CHERRY TOMATOES / BASIL / FRESH
MOZZARELLA / OLIVE OIL / SEA SALT — 12.5

GF MUSHROOM PIZZA

MANCHEGO / MOZZARELLA / ARUGULA / TRUFFLE
OIL / CARAMELIZED ONIONS / GARLIC — 13.5

GF BACON PIZZA

TENDER BELLY BACON / SLICED JALAPENOS /
RED ONION / GARLIC WHITE SAUCE / GREEN
GODDESS DRESSING — 14

LUNCH PLATES

CHOICE OF FRENCH FRIES, SWEET POTATO
FRIES, GIGANDE BEAN SALAD, OR SIDE SALAD

GF TENDER BELLY BLT

ROASTED HEIRLOOM TOMATO + ARUGULA +
LEMON AIOLI + TOASTED SOURDOUGH — 13

GF DOOR 222 TACOS

OAXACA CHEESE / HOUSE MADE GREEN CHILI SAUCE /
SOFT CORN TORTILLAS FROM TORTILLERIA LA AUTENTICA /
SERVED WITH CILANTRO SLAW — 12

+ Choice of Braised Colorado Pork or Chili & Garlic Shrimp +

GF SHORT RIB GRILLED CHEESE

HORSERADISH CREAM SAUCE / JUS / WHITE
CHEDDAR / SOURDOUGH — 12.5

GF LOCAL PORK SANDWICH

BRAISED PORK / BACON JAM / ARUGULA / RED
ONION / GORGONZOLA / ROSEMARY BREAD — 12

BURGERS

GF ANGUS BEEF BURGER* 8OZ

— 12

GF VEGAN QUINOA CRIMINI MUSHROOM PATTY

— 11

\$.50 - CHEESE - WHITE CHEDDAR / MOZZARELLA /
MANCHEGO / BLUE / GOAT

\$.50 - CARAMELIZED ONION / PAPRIKA AIOLI /
JALAPENOS

\$1.00 - CRIMINI MUSHROOMS /
LOCAL FRIED EGG* / AVOCADO

GF \$1.50-TENDER BELLY BACON / GLUTEN FREE BUN

LUNCH ENTRÉES

FISH 'N' CHIPS

RUBY RED FRESH TROUT* / LOCAL BEER BATTER/
ROSEMARY SMASHED FINGERLING POTATOES /
MALT VINEGAR AIOLI — 15.5

GF ALL NATURAL GRILLED CHICKEN

SPINACH & QUINOA RISOTTO / CELERY ROOT
PURÉE / BALSAMIC REDUCTION / WATERCRESS
AND TRUFFLE OIL — 17

+ Recommended wine pairing- Davis Bynum
Chardonnay +

GF MANCHEGO QUINOA CAKES

SAUTÉED GARLIC SNAP PEAS / CHERRY
TOMATOES / ROASTED CIPOLLINI ONIONS /
LEMON GARLIC AIOLI — 16

+ Recommended wine pairing: Sant'Anna Pinot
Grigio +

GF BRAISED FIELD TO FRONT DOOR PORK PASTA

PAPPARADELLE PASTA / TOMATO SAUCE /
SHAVED PARMESAN CHEESE / KALE / CALABRIA
PEPPERS — 17

+ Recommended wine pairing: Andis Zinfandel +

GF SEARED SALMON* FROM SIXTY SOUTH

BROWN SUGAR CITRUS CRUSTED / BUTTERED MISO GRITS /
SAUTÉED GARLIC SNAP PEAS — 19

+ Recommended wine pairing- Pieropan, Soave Classico +

GF GLUTEN FREE PREPARATION AVAILABLE

\$2 SPLIT PLATE CHARGE

* THESE ITEMS ARE COOKED TO ORDER.

CONSUMING RAW OR UNDER COOKED MEATS, SHELLFISH, POULTRY, SEAFOOD,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.