

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 — 9.5

GF FALL SALAD

SPINACH / QUINOA / ROASTED BUTTERNUT
SQUASH / POMEGRANATE SEEDS / FETA
CHEESE / PUMPKIN GREEN GODDESS DRESSING
— 11

GF APPLE SALAD

SHAVED APPLES / SHAVED FENNEL / ARUGULA /
TOASTED ALMONDS / SHAVED PARMESAN
CHEESE / PRESERVED LEMON 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 MEDJOOL DATES

STUFFED WITH MARCONA ALMONDS

GF ROASTED CURRIED BEETS

HOUSE CURRY / FRIED SHALLOTS / BLOOD
ORANGE GASTRIQUE / CRUMBLER BLUE CHEESE

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

LOCAL BACON / JALAPENOS / RED ONION /
GARLIC WHITE SAUCE / CHIVE BUTTERMILK
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

COTIJA CHEESE / HOUSE MADE GREEN CHILI
SAUCE / SOFT CORN TORTILLAS FROM
TORTILLERIA LA AUTENTICA / SERVED WITH
CILANTRO SLAW — 12
+ Choice of Chicken Asado or Chili & Garlic Shrimp
+

GF SHORT RIB GRILLED CHEESE

HORSERADISH CREAM SAUCE / JUS / WHITE
CHEDDAR / SOURDOUGH — 13

GF GRILLED CHICKEN SANDWICH

CHICKEN BREAST / BUTTERMILK DRESSING /
FRESH TOMATO / PEPPADEW PEPPER RELISH /
ROSEMARY BREAD — 13

BURGERS

GF ANGUS BEEF BURGER* 8OZ

— 13.5

GF VEGAN QUINOA HAZEL DELL MUSHROOM PATTY

— 12.5

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

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

\$1.00 - HAZEL DELL MUSHROOMS /
LOCAL FRIED EGG* /

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 — 16

GF ALL NATURAL GRILLED CHICKEN

SPINACH & QUINOA RISOTTO / BUTTERNUT
SQUASH PUREE / BALSAMIC REDUCTION /
SUNCHOKE CHIPS — 17

GF MANCHEGO QUINOA CAKES

BUTTERNUT SQUASH / APPLES / BEETS /
TOASTED WALNUTS / LEMON GARLIC AIOLI — 16

GF BRAISED PORK PASTA

BRAISED PORK BELLY / PAPPARADELLE PASTA /
CREAM SAUCE / SHAVED PARMESAN CHEESE /
SAUTÉED BROCCOLINI / 6 MINUTE EGG / — 17

GF SEARED SALMON* SIXTY SOUTH

BROWN SUGAR CITRUS CRUSTED / BUTTERED
MISO GRITS / SAUTÉED SWISS CHARD — 19.5

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.