

LUNCH MENU

APPETIZERS

Cheese & Charcuterie 28

*Jardinière, Preserves, Olives, Grain Mustard,
Marcona Almonds, Rustic Bread Crisp, Crackers*

Nachos 16

*Cipollini Balsamic Béchamel, Fontina,
Charred Shishitos, Scallions, Cotija,
Lime Crème Fraîche, Cilantro,
Served with Candied Jalapenos,
Roasted Romanesco Salsa, Habanero Hot Sauce
add Smoked Pork Carnitas | +\$5
add Smoked Brisket | +\$5*

Tempura Brussels Sprouts 17

Stone Ground Mustard Aioli, Maple Gastrique, Sage

Roasted Mushroom Toast 16

Truffle Marscapone, Sherry, Arugula

Ask About our Wine Club

- **Discounts on Beverages**
- **Complimentary Amuse-Bouche**
- **Access to Limited Release Wine**
- **First Access to Club Events**

SOUP AND SALADS

Soup du Jour Cup 9 | Bowl 13

*Featuring the finest seasonal ingredients
and vibrant flavors.*

Please ask your server for today's selection.

Soup & Salad 18

Cup of Soup and a Side Salad

Choice of:

Gem & Endive, Kale & Romaine Caesar,

Chef Toni's Washington Salad, or Wedge Salad

add Chicken 8 | Prawns 12 | Steak* 22

Gem & Endive Salad 17

Brussels Sprout, Baby Beet, Golden Fig,

Gorgonzola Dolce Cheese,

Champagne Dijon Vinaigrette

add Chicken 8 | Prawns 12 | Steak* 22

Kale & Romaine Caesar Salad 15

Focaccia Crisp, Shaved Parmesan, Grilled Lemon

add Chicken 8 | Prawns 12 | Steak* 22

Chef Toni's Washington Salad 16

Organic Greens, Dried Bing Cherries,

Beecher's White Cheddar, Candied Pecans,

Cherry Vinaigrette

add Chicken 8 | Prawns 12 | Steak* 22

Wedge Salad 16

D2 Pancetta, Tomatoes, Toasted Almonds,

Pickled Shallots, Chive Buttermilk Dressing

add Chicken 8 | Prawns 12 | Steak* 22

OUR AWARD WINNING TEAM

James Dailey

General Manager

Michael C. Toni

Executive Chef

Taylor Kinnebrew

Head Chef

Josh Gately

Chef De Cuisine

A 20% GRATUITY WILL BE ADDED AUTOMATICALLY TO PARTIES OF SEVEN OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

LUNCH MENU

SANDWICHES

Served with a choice of:

Fries, Kale & Romaine Caesar, or Soup

California Cheeseburger* 18 single
21 double
Cheddar Cheese, Lettuce, Tomato,
House Spread, Grilled Onions
Suggested Pairing:
DeLille Cellars, D2 Bordeaux-style Blend

Italian Beef Dip* 22
D2 Au Jus, Jardinière, Creamed Horseradish
Suggested Pairing:
DeLille Cellars, Shaw Cabernet

Chicken Parmesan Sandwich 21
Choice of Crispy Buttermilk or Grilled Chicken
Italian Salsa Verde, Tomato Jam,
Red Cabbage Slaw, Cauliflower Pickles
Suggested Pairing:
DeLille Cellars, Chaleur Blanc

Grilled Cheese Sandwich 18
add Smoked Brisket & Jus +6
add Carnitas Style Pulled Pork +6
Suggested Pairing:
DeLille Cellars, Doyenne

Smoked Pork Báhn Mì 23
Vietnamese-Style Smoked Pork,
Pickled Daikon & Carrot, Cilantro,
Garlic Aioli, French Baguette
Suggested Pairing:
DeLille Cellars, Roussanne

BLTA 22
House-made Bacon, Potato Pullman Bread,
Avocado, Heirloom Tomato, Aioli,
Romaine Lettuce
Suggested Pairing:
DeLille Cellars, Minuit

Tri-Tip Sandwich 24
Smoked Wagyu Tri-Tip, Horseradish Aioli,
Horn Pepper Sauce, Arugula, White Onion,
IPA Buckwheat Baguette
Suggested Pairing:
DeLille Cellars, Doyenne

ENTRÉES

add a 1/2 portion of salad from menu | 10

Center Cut
9oz New York Steak Frites* 36
Chaleur Estate Maître d' Butter,
Pomme Frites, Broccolini, Jus
Suggested Pairing:
DeLille Cellars, Chaleur Estate

Pan Seared Rainbow Trout* 28
Carrot Ginger Puree, Lemon Caper E.V.O.O.
Fingerling Potato Confit, Shiitake Mushroom,
Lacinato Kale
Suggested Pairing:
DeLille Cellars, Margueritte

Spaghetti Carbonara 25
Smoked Shiitake Mushroom,
22-Month Aged Parmesan, Parsley,
Egg Yolk, Black Garlic & Parmesan Brodo
add Chicken 8 | Prawns 12 | Steak* 22
Suggested Pairing:
DeLille Cellars, Rosé

Fish & Chips 32
Beer Battered Rockfish, House Cut Chips,
3-Cabbage Slaw, Tartar, Vinegar
Suggested Pairing:
DeLille Cellars,
Forget-Me-Not Blanc de Blancs

SIDES

Olive Oil Focaccia Bread 10
Oven Roasted Tomatoes,
Caramelized Cipollini Onions,
Olive Oil Verde, Whipped Sea Salt Butter

Pomme Frites 9
Garlic Aioli
add Truffle Oil & Parmesan | +\$2

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