

Sample 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

Blistered Shishitos 17

Light Tempura, Harissa Aioli

Roasted Mushroom Toast 16

Truffle Marscapone, Sherry, Arugula

Food & Wine Pairing 45

*Includes 4 2oz Pours of DeLille Wine with
curated food pairings*

Cypress Grove Midnight Moon Cheese
Paired with DeLille Rosé

Tempura Beech Mushroom
Paired with DeLille Roussanne

Salumi Bolognese
Paired with DeLille Le Dessein GSM

Smoked Beef Brisket
Paired with DeLille Upland Syrah

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,
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, Walnut

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

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

Grilled Tuna

Niçoise Salad 32

Arugula, Fingerling Potato,

Green Bean, Egg, Niçoise Olive,

Sweet Pepper, Sauce Verte

Stone Ground Mustard Vinaigrette,

OUR AWARD WINNING TEAM

Taylor Kinnebrew

Head Chef

James Dailey

General Manager

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

Sample Lunch Menu

SANDWICHES

Served with a choice of:

Fries, Kale & Romaine Caesar, or Soup

BLTA 22

House-made Bacon,
Potato Pullman Bread,
Avocado, Heirloom Tomato, Aioli,
Romaine Lettuce

Suggested Pairing:

DeLille, Chaleur Blanc

Italian Beef Dip* 22

D2 Au Jus, Jardinière,
Creamed Horseradish

Suggested Pairing:

DeLille, D2 Red Blend

California Cheeseburger* 18 single
21 double

Cheddar Cheese, Lettuce, Tomato,
House Spread, Grilled Onions

Suggested Pairing:

Métier, Red Blend

Smoked Pork Báhn Mì 23

Vietnamese-Style Smoked Pork,
Pickled Daikon & Carrot, Cilantro,
Garlic Aioli, French Baguette

Suggested Pairing:

DeLille, Roussanne

Fried Chicken Sandwich 21

Grilled Chicken Available Upon Request

Italian Salsa Verde, Tomato Jam,
Red Cabbage Slaw, Cauliflower Pickles

Suggested Pairing:

DeLille, Forget-Me-Not Rosé

Grilled Cheese 18

add Smoked Brisket & Jus +6

add Carnitas Style Pulled Pork +6

J&J Bakery Parmesan Bread,
Swiss & Provolone Cheese

Suggested Pairing:

DeLille, Le Dessein GSM

ENTRÉES

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

Center Cut 9oz
New York Steak Frites* 39

Chaleur Estate Maître d' Butter,
Pomme Frites, Broccolini, Jus

Suggested Pairing:

DeLille, Shaw Cabernet

Pan Seared
Rainbow Trout* 28

Carrot Ginger Puree, Lemon Caper
E.V.O.O. Fingerling Potato Confit,
Shiitake Mushroom, Lacinato Kale

Suggested Pairing:

DeLille, Margueritte

Spaghetti ai Funghi 25

Smoked Shiitake Mushroom,
22-Month Aged Parmesan,
Parsley, Egg Yolk,
Black Garlic & Parmesan Brodo

add Chicken 8 | Prawns 12 | Steak* 22

Suggested Pairing:

Métier, Cabernet Sauvignon

Fish & Chips 32

Beer Battered Rockfish,
House Cut Chips,
3-Cabbage Slaw, Tartar, Vinegar

Suggested Pairing:

Métier, Sauvignon Blanc

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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