THE Douglas ROOM
349 Taylor st.

SNACKS & SHAREABLES

GREEN CHICKPEA HUMMUS *crispy chickpeas, basil, choice of garlic naan or crudité (gf)*

12

LOCAL ARTISANAL CHEESE AND CHARCUTERIE

sour cherry-port jam, house pickles

22

TATER TOT POUTINE *brown butter mashed potato, caramelized onions, chicken gravy, cheese curds*

14

WARM COCONUT-CHILI POPCORN

berbere spice and sea salt

4

ROASTED CAULIFLOWER LETTUCE CUPS *spicy giardiniera, lemon-garlic tahini, crispy rice*

12

CRISPY HASSELBACK POTATO

Tillamook sharp cheddar sauce, bacon, scallions (v)

8

CRISPY CHICKEN BITES *Edgar's spice rub, Kashmiri chili aioli*

12

ENTREES (Available 5-10)

CHICKEN POT PIE *creamy potatoes, roasted veg, chicken, flaky crust top, gravy. (v)*

18

BBQ PORK *two-day salted pork chop, house BBQ sauce, slaw, mashed potato*

18

PAN ROASTED WAGYU SIRLOIN *brown butter mashed potato, broccolini, green garlic-scallion chimichurri*

28

SALADS

LITTLE GEM & ENDIVE CAESAR *crispy black olives, garlic streusel, parmesan*

12

VEGAN COCONUT GREEN GODDESS *butter lettuce, shaved vegetables, toasted seeds*

12

ROASTED ORGANIC BEETS *whipped burrata, citrus, lemon-poppy vinaigrette*

15

WARM ANCIENT GRAINS BOWL *quinoa, wild rice, lentils, roasted sweet potato, mushroom-ginger broth*

14

Add on to any salad

Chicken Breast 9 / 4oz Wagyu Sirloin 10 / Shrimp 12 /Trout 12

SANDWICHES AND FLATBREADS

TILDEN BURGER *wagyu beef, American cheese, L.T.O.P, spicy fancy sauce, fries. gardenburger available. (gf)*

16 / add bacon 3/ add egg 2

GARLIC-LEMON CHICKEN PITA *whipped feta, kalamata olives, cucumber, roasted peppers, fries.*

16

TARTE FLAMBEE *caramelized onion, crispy bacon, mozzarella, garam masala*

12

MUSHROOM FLATBREAD *organic spinach, blistered tomato, house cultured cream*

12

DOUGLAS ROOM ICE CREAM CART

BIG SCOOP & TOPPINGS *vanilla, strawberry, chocolate*

6

MOM'S APPLE CRISP *brown sugar oatmeal crumble, cardamom cream (gf)*

10 / a la mode 12

CHOCOLATE CAKE *rich cocoa, whipped cream, almonds 6 / a la mode 8*