



snacks | 5 each

Pimento Cheese | warm bread

Marin County Brie | fig jam, warm bread

Cured Ham & Salami | house pickles

Swedish Meatballs | mashed potato, onion broth

Arugula Salad | lemon, olive oil, parm

Hand Cut Fries add truffle +2

Sweet Potato Fries

to share

Cauliflower Gratin | farmer's cheese, swiss chard, garam marsala, spiced breadcrumbs...9

Mac & Cheese | toasted bread crumbs, cheddar bratwurst...10

Shrimp & Grits | cheddar cheese, romesco verde...9

Oven Roasted Brussels Sprouts | smoked bacon, banyuls vinegar, crispy duck skin...9

Grilled Broccolini | sweet & sour carrots, currants, pine nuts...10

Loaded Sweet Potato Fries | smoked pork shoulder, cheddar cheese, bbq sauce, jalapenos...12

PEI Mussels | lambic beer, leeks, celery, butter, garlic...14

Local Organic Beets & Burrata | spicy greens, citrus, toasted walnuts...12

Farro & Gem Lettuce Salad | anchovy + buttermilk dressing, grated parmesan, breadcrumbs...12

Smoked Pork & Tasso Ham Flatbread | roasted pepper, scallion, mozzarella, cheddar, bbq...14

Forest Mushroom & Confit Potato Flatbread | onion jam, fontina, arugula, chili, parmesan...12

Meat & Cheese Board | 2 meats, 2 cheeses, accoutrements, fresh-made cast iron bread...18

large plates

Grilled 'Butcher's Cut' Filet | creamed chard-cheddar grits, steak sauce...24

Oven Roasted Chicken | mashed potatoes, green beans, cauliflower, herbed chicken jus...22

Idaho Trout | green beans, potato, lemon, toasted almonds, cherry tomato...23

Grilled Bone-In Duroc Pork Chop | irish mashed potatoes, forest mushroom sauce...24

Smoked Tomato Risotto | broccolini, blistered cherry tomatoes, parmesan...18

Warm Vegan Farro Salad | roasted mushrooms, cauliflower, cherry tomato, wild arugula, fennel...19

Scottish Salmon | pureed parsnip, swiss chard, lemon butter sauce...23

1/2 Lb. Burger | lettuce, roasted tomato aioli, cheddar, bacon, hand-cut fries...14

Lamb Burger | onion jam, arugula, feta + mint, fresh-cut fries...14

One Door North is committed to working with only the best organic farms, certified humane ranches, and sustainable fisheries to ensure that what goes on your plate is not only delicious but also responsibly produced.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.