

## EGG SPECIALTIES

- \*The Standard 16**  
Two Eggs, Tri-Color Home Fries, Toast, Bacon or Pork Sausage.  
SUB: Chicken-Apple Sausage, Spicy Chorizo,  
Turkey Bacon or Canadian Bacon +1
- \*Eggs Benedict 17**  
Poached Eggs, Canadian Bacon, English Muffin,  
Hollandaise, Tri-Color Home Fries.  
SUB: Smoked Salmon +7 ~ Crab Cake +7
- \*Corned Beef Hash 22**  
Crispy Shredded Corned Beef and Potatoes,  
Fresh Herbs and Charred Scallions,  
Herb Roasted Tomato, Sunny-Side Eggs, Toast.
- \*Avocado Toast 17**  
Poached Eggs, House Guacomole, Multi-Grain Bread, Local Greens.
- \*Poblano Braised Short Rib Hash 25**  
Poached Eggs, Braised Short Rib, Roasted Peppers and Onions,  
Crispy Potato Medley, Poblano Hollandaise, Toast.
- \*Steak & Eggs 29**  
Skirt Steak, Two Eggs, Chimichurri, Tri-Color Home Fries, Toast.
- \*Ranchero Bowl 18**  
Two Sunny-Side Eggs, Avocado, Pico de Gallo, Cheddar,  
Quinoa, Black Beans, Habanero Sauce.
- Breakfast Quesadilla 17**  
Scrambled Eggs, Bacon, Pepper Jack,  
Pico de Gallo, Sour Cream.
- \*Capone Omelette 18**  
Spicy Chorizo, Roasted Peppers, Basil, Mozzarella,  
Tri-Color Home Fries, Toast.
- \*California Omelette 18**  
Avocado, Mushrooms, Tomato, Pepper Jack,  
Tri-Color Home Fries, Toast.
- \*Greek Omelette 18**  
Feta Cheese, Tomato, Onions, Dill, Tri-Color Home Fries, Toast.
- \*The Docks Omelette 22**  
Garlic Shrimp, Spinach, Tomato, Caramelized Onion, Gruyere,  
Tri-Color Home Fries, Toast.

## FROM THE GRIDDLE & MORE

- Buttermilk Pancakes 15**  
Cinnamon Sugar, Fresh Berries.
- Napoleon French Toast Tower 18**  
Mascarpone Cream, Fresh Berries, Bananas, Strawberry Sauce.
- "Fruity Pebbles" French Toast 16**  
Seasonal Berries, Fruity Pebbles Whipped Cream.
- House Made Vanilla Belgian Waffle 16**  
Fresh Berries, Powdered Sugar.
- Chicken and Waffles 23**  
House Made Vanilla-Buttermilk Belgian Waffle,  
Crispy Fried Chicken Cutlet, Salted Honey Butter,  
Spiced Syrup, Fried Leeks.
- Berry Oatmeal 9.5**  
Blueberries, Strawberries, Dried Cranberries, Raw Honey.
- Protein Oatmeal 9.5**  
Natural Peanut Butter, Banana, Flax Seeds.
- Power Greek Yogurt 9.5**  
Chia Seeds, Banana, Blueberries, Walnuts, Agave.

*Please Ask Your Server  
About Our Daily Selection of  
Fresh Muffins, Pastries and Cookies.*

# THE DINERBAR

## BRUNCH

### SALADS

ADD: CHICKEN +6 / SHRIMP, CRAB CAKE, STEAK OR SALMON +12

- \*Classic Caesar Salad 13**  
Creamy Caesar Dressing, House Croutons, Parmesan.
- Cobb Salad (GF) 22**  
Tomatoes, Roasted Corn, Avocado, Grilled Chicken, Olives,  
Bleu Cheese, Applewood Bacon, Egg,  
Basil Balsamic Vinaigrette.
- Greek Salad (GF) 16**  
Romaine, Tomato, Red Onions, Capers, Olives,  
Cucumber, Feta, Oregano, Lemon Vinaigrette.
- Local Greens Salad (GF) 15**  
Charred Corn, Shaved Radish and Spring Onion,  
Cherry Tomatoes, Toasted Quinoa, Basil Vinaigrette.
- Beet Salad (GF) 16**  
Sherry-Thyme Marinated Beets, Blackberries,  
Mesclun Greens, Basil Mascarpone,  
Shaved Radish, Candied Walnuts, Shallot Vinaigrette.

**The Lunch Bowl (GF) 15**  
Toasted Quinoa and Mesclun Green Bowl with  
Chili Roasted Sweet Potatoes, Charred Corn, Radish,  
Cherry Tomatoes, Avocado, Basil Vinaigrette.  
CHOICE OF: Grilled Chicken or Roasted Vegetables.  
SUB: Salmon or Shrimp +7

### BURGERS

FRENCH FRIES OR LOCAL GREENS.

- \*DBar Burger Deluxe 20**  
Cheddar, Applewood Bacon, Roasted Tomato Mayo, Brioche.
- \*Short Rib Burger 23**  
Burger Topped with Shredded Short Ribs, Mushrooms,  
Cheddar, Caramelized Onions, Brioche.
- Turkey Burger 18**  
Cranberry Mayonnaise, Lettuce, Tomato, Red Onion, Brioche.
- Black Bean Vegetable Burger 17**  
Smoked Jalapeno Aioli, Lettuce, Tomato, Red Onion, Brioche.
- Grilled Salmon Burger 21**  
Herb Tartar Sauce, Lettuce, Tomato, Brioche.
- \*Juicy Lucy 25**  
Double Beef Patty Stuffed with DB Cheese Blend, Special Sauce,  
Lettuce, Tomato, Frizzled Onions, Brioche, Garlic-Parsley Fries.
- Crab Cake Burger 25**  
Jumbo Lump Crab Cake, Chipotle Aioli, Tomato, Onion, Pickle,  
Brioche, Sweet Potato Fries.

BURGER ADD ONS:

- Bacon or Avocado +3.5**  
**Short Rib +6**  
Arugula, Mushrooms, Caramelized Onions,  
Tomato, Jalapeno, Cheddar, Goat Cheese,  
Gruyere, American, Swiss, Pepper Jack, Feta,  
Mozzarella or Fried Egg +1.5

GF= Gluten Free.  
\*= Can Be Made Gluten Free.

### SANDWICHES

- \*The Breakfast Sandwich 9.65**  
Scrambled Eggs, Bacon, American Cheese, Brioche.
- California Wrap 15**  
Egg Whites, Avocado, Tomato,  
Pepper Jack, Wheat Tortilla, Local Greens.
- Dbar Wrap 15**  
Scrambled Eggs, Bacon, Cheddar Cheese,  
Avocado, Wheat Tortilla, Local Greens.
- \*Smoked Salmon Platter 23**  
Red Onion, Capers, Vine Ripe Tomatoes, Cucumber,  
Cream Cheese, Toasted Sesame or Plain Bagel.
- Crispy Buttermilk Fried Chicken Sandwich 19**  
Chipotle Aioli, Sour Pickles, Shredded Lettuce,  
Pickled Red Onions, Vine Ripe Tomatoes, Brioche, Fries.
- \*Turkey Club 19**  
Brown Sugar Brined Roasted Turkey, Applewood Bacon,  
Lettuce, Tomato, Mayo, Fries.
- \*Gruyere Grilled Cheese 14**  
Gruyere, Country White Bread, Fries.  
Add Tomato +1.5 / Add Bacon +3.5 / Add Grilled Chicken +6  
Add Short Rib +6
- Avocado Chicken Wrap 19**  
Applewood Bacon, Lettuce, Tomato, Mozzarella,  
Mayo, Wheat Tortilla, Local Greens.
- \*BLTA 17**  
Applewood Bacon, Lettuce, Tomato, Avocado,  
Mayo, Multi-Grain Bread, Fries.
- \*Avocado Tuna Melt 18**  
Grilled Rye Bread, Albacore Tuna Salad,  
Tomato, Sharp Cheddar, Fries.
- \*Steak Panini 24**  
Gruyere, Horseradish Aioli, Arugula, Pickled Red Onions,  
Ciabatta, Fries.

### SIDES

- Applewood Bacon, Pork Sausage or Avocado (GF) 7**  
**Chicken-Apple or Spicy Chorizo Sausage (GF) 7**  
**Turkey Bacon or Canadian Bacon (GF) 7**  
**Home Fries or French Fries 7**  
**House Onion Rings 8**  
Basil Aioli.  
**Sweet Potato Fries 8**  
Chipotle Mayo.  
**Sliced Smoked Salmon (GF) 13.5**  
**Short Stack (2) 7**  
**Homemade Muffins or Croissants 4**  
Toast 3  
**Corned Beef Hash (GF) 12**  
**Side Salad (GF) 7**  
**Fresh Fruit Salad (GF) 9.5**  
**New York Bagels 4**  
Cream Cheese or Peanut Butter.  
With Nutella +1  
With Smoked Salmon and Cream Cheese +9

## APPETIZERS

- Truffle Mac & Cheese Bites 13**  
Cheddar, Parmesan, Jack, Bleu Cheese.
- Jumbo Lump Crab Cakes 19**  
Local Greens, Sweet Chili Remoulade.
- Crispy Fried Calamari 19**  
Hot Cherry Peppers, Garlic-Buttermilk and  
Marinara Dipping Sauces.
- Blackened Fish Tacos 19**  
Spiced Cod, Green Papaya-Citrus Slaw,  
Avocado Crema, Crispy Shallots, Cilantro,  
Warm Flour Tortillas.
- Margherita Flatbread 14**  
Tomato Sauce, Mozzarella, Basil.
- Fig Flatbread 16**  
Goat Cheese, Fig Jam, Arugula.
- Lollipop Wings (GF) 16**  
Sweet Chili Sauce.
- Soup of the Day 5 / 9.5**  
**Chicken Noodle Soup 5 / 9.5**  
Garden Vegetables, Fresh Herbs.
- French Onion Soup 10**  
Country Baguette, Gruyere.

## ENTRÉES

- CUP OF SOUP OR LOCAL GREENS.
- Roasted Salmon (GF) 31**  
Lemon and Herbs, Sautéed Spinach,  
Yukon Gold Mashed Potatoes.
- Char-Grilled Chicken Breast (GF) 25**  
Seasonal Vegetables.
- 16oz Ribeye Steak (GF) 49**  
Garlic-Parsley Butter, Petite Grilled Caesar Salad,  
Spicy Bistro Fries.
- Grilled Skirt Steak (GF) 39**  
Chimichurri, Yukon Gold Mashed Potatoes, Garlic Spinach.
- Fish & Chips 25**  
Beer Battered Cod, French Fries, Herb Tartar Sauce.
- Meatloaf 25**  
Yukon Gold Mashed Potatoes, Traditional Gravy,  
Seasonal Vegetables.
- House Spinach Fettuccine 29**  
Jumbo Shrimp, Cherry Tomatoes, Scallions,  
White Wine Garlic Sauce.
- Chicken Parmesan 26**  
Parmesan Crusted Chicken Cutlet, Mozzarella,  
Marinara, Spaghetti.
- Rigatoni Ala Vodka 20**  
Vodka Sauce, Spinach, Shaved Parmesan.  
ADD: Char-Grilled Chicken +6, Jumbo Shrimp +12.

EXTRAS:  
Gluten Free Bread +2 / Pure Maple Syrup +2.5  
Sub Sweet Fries +2 / Egg Whites +1.5  
Sub: Ciabatta or Croissant +1.5 / English Muffin +1

All Substitutions Are Charged Ala Carte.  
Please Notify Your Server of Any Food Allergies.  
Management Not Responsible For Lost,  
Forgotten or Stolen Articles.