



AN AMERICAN BRASSERIE

SMALL PLATES

Freshly Fried Potato Chips
Blue Cheese Sauce
• 13 •

Chilled Island Creek Oysters
Minus 8 Mignonette
• 18 •

Atlantic Tuna Tartare Tacos
Kaffir Lime Sour Cream, Cilantro, Avocado
• 15 •

Chicken & Avocado Rolls
Cilantro, Black Beans, Jalapeños, Cheddar,
Chipotle Sour Cream, Pico de Gallo,
Guacamole
• 13 •

Chicken Dumplings
Sweet Chili, Scallion Soy Sauces
• 7 •

Crispy Calamari
Blistered Shishito Peppers, Spicy Aioli
• 12 •

Prince Edward Island Mussels
Chilies, Green Curry, Coconut Milk,
Grilled Baguette
• 13 •

Fried Brussels Sprouts
Crispy Pork Belly, Sweet Sambal Glaze,
Fried Shallots
• 11 •

Soup du Jour
• 8 •

4x4 Onion Soup Gratinée
4 Onions x 4 Cheeses
• 11 •

Baby Field Greens Salad
Daily Market Accents,
Sesame Ginger Dressing
• 9 •

Salmon Rillettes
Fresh & Smoked Salmon, Toasted Baguette
• 14 •

Maryland Crab Cake
Poached Feather Ridge Farm Hen Egg
Old Bay & Tabasco Dressing
• 15 •

LOCAL FARMHOUSE & ARTISAN CHEESES

1 Piece 6 • 3 Piece Tasting 17
Toasted Nuts, Fresh Baked Bread,
Honey, Fruit Compote

R&G Cheesemaker's Chèvre • Goat
Old Chatham "Kinderhook Creek" • Sheep
Four Fat Fowl "St Stephen" • Cow
Berkshire Blue Cheese • Cow
Adirondack Cheddar • Cow

SALADS

Romaine Wedge • 13
Homemade Creamy Blue Cheese Dressing, Brown Sugar Bacon,
Roasted Cherry Tomatoes, Red Onion, Blue Cheese
Lobster Cobb • 24
Maine Lobster, Avocado, Hard Boiled Egg,
Applewood Smoked Bacon, Tomato, Buttermilk Ranch, Gorgonzola

Pecan, Pear & Blue Cheese • 13
Mixed Greens, Poached Pear, Pecans,
Blue Cheese Crumbles, Craisins,
Aged Balsamic & Champagne Vinaigrette

BURGERS

Served with Pommes Frites and Pickles

Build a Better Burger

10oz Certified Angus Sirloin Burger • 13
Brioche Roll, Butter Lettuce, Tomato, Red Onion

\$2 Cheeses
American, Provolone, Swiss, Cheddar,
R&G Cheesemaker's Chèvre,
Berkshire Blue Cheese Crumbles

\$2 Add Ons
"Slider Onions", Sautéed Mushrooms,
Applewood Smoked Bacon,
Guacamole, Avocado,
Sunny Side Up Feather Ridge Farm Hen Egg,
Banana Peppers

\$\$\$ Add Ons
Seared Hudson Valley Foie Gras \$15, Black Truffles \$5

\$1 Sauces
Bacon Shallot Aioli, Garlic Aioli, Mayo,
Russian, Carolina Barbecue, Spicy Mayo

dp Burger • 31
Ground Wagyu Beef,
Shaved Black Truffles, Seared Hudson Valley Foie Gras,
Applewood Smoked Bacon, Tomato
Butter Lettuce, Challah Bun

Our Soon-To-Be World Famous "Kobe" Sliders • 20
Ground Wagyu Beef, Caramelized Onions
American Cheese, Brioche Buns

PASTA & NOODLES

Indonesian Stir Fried Noodles • 16
Noodles, Trio of Cabbages,
Celery, Onions, Sweet Soy Sauce
add Chicken \$5, add Shrimp \$7

Pasta Ryleigh • 20
Orecchiette Pasta, Smoked Chicken,
Roasted Red Peppers, Roasted Garlic,
Andouille Sausage, Sambuca Cream Sauce

Hand Rolled Lobster Ravioli • 24
Roasted Winter Squash,
Black Pepper Brioche Crumble, Pecorino Romano

SIGNATURE FAVORITES

Catch of the Day • MFT

Asian Glazed Salmon • 23
Hoisin, Jasmine Rice, Stir Fried Vegetables

Prince Edward Island Mussels • 23
Chili Curry Coconut Milk,
Grilled Bread, Pommes Frites

Chicken Gabriel • 22
Pistachios, Prosciutto, Shiitake Mushrooms,
Madeira Cream Sauce, Jasmine Rice

General Tso's Chicken • 22
Steamed Broccoli & Rice (This may be spicy to you!)

Southern Fried Chicken Thighs • 19
Honey Sambal Beurre Blanc, Pommes Frites

Slow Braised Beef Short Ribs • 26
Coconut Milk, Lime Leaves,
Chilis, Lemongrass,
Palm Sugar, Jasmine Rice

Steak Frites • 28
Grilled Sirloin Steak, Pommes Frites,
Maitre d'hôtel butter

SIDES

Sweet Potato Fries
Brown Sugar Sauce
• 6 •

Garlic Frites
Garlic Butter, Parmesan
• 7 •

Duck Fat &
Rosemary Frites
Parmesan, Sea Salt
• 8 •

Stir Fried
Vegetables
• 6 •

KIDS KORNER

For Children 10
& Younger, Please
Served with French Fries
or Apple Sauce

5oz Junior
Burger & Fries
• 8 •

Buttered Noodles
• 6 •

Grilled
Cheese & Fries
• 6 •

25 CHAPEL STREET
ALBANY
TELEPHONE
518.436.DPDP (3737)
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HOURS

MONDAY-THURSDAY
4:00PM-10:30PM
FRIDAY
4:00PM-11:30PM
SATURDAY
5:00PM-11:30PM

