



NOVEMBER SPECIALS



(813) 287-DOOR

SPECIAL TEA

Served iced
1.⁹⁵

MANGO TANGO

Sweet, aromatic and soothing, with the flavor of ripe, juicy mangoes. A brisk, fruity escape for iced tea lovers!

APPETIZER

7.⁹⁵

GINGER PORK LETTUCE WRAPS

Fresh ginger, garlic, bell peppers, red onion, scallions, water chestnuts, and ground pork, served with tender bibb lettuce cups

SOUP

VEGAN
5.²⁵

THAI BUTTERNUT

Slow cooked butternut squash in vegetable stock, coconut milk, and thai curry spices, with fresh scallions and wonton crisps

SALAD

Gluten Free, Vegetarian
5.⁵⁰ | 9.⁹⁵

ROASTED BEET & APPLE

Baby greens, roasted beets, fuji apples, red onion, goat cheese, candied walnuts, balsamic vinaigrette

BISTRO

SANDWICH
17.⁹⁵

LOBSTER ROLL

Lobster claw meat tossed with fresh dill dressing, accompanied by lettuce, tomato and fresh lemon, on our own freshly baked garlic buttered bun, served with our housemade potato chips

PIZZA

Option: Gluten Free
10.⁹⁵ | 18.⁹⁵

SANTE FE

Grilled chicken, chipotle bbq drizzle, house cheese blend, tomatoes, peppers, grilled corn, caramelized onions, fresh jalapenos, fresh scallions

PASTA

19.⁹⁵

WILD MUSHROOM RAVIOLI & BEEF TENDERLOIN MEDALLIONS

In a creamy marsala wine sauce with garlic, roasted mushrooms, and spinach, finished with freshly shredded parmesan

ENTRÉE

19.⁹⁵

MARYLAND STYLE CRAB CAKES

Sauteed lump crab cakes served with spicy remoulade and a roasted corn and mango pico, accompanied by sauteed green beans and our orzo pasta salad topped with toasted almonds

DESSERT

5.⁹⁵

SALTED CARAMEL CHEESECAKE

Finished with housemade vanilla whipped cream

dine-in customers

Welcome! Please order and pay at the counter, and we will bring your food out to you. Because preparation times vary, some items might come out faster than others. Our goal is to bring each item out as soon as it's ready. Thank you for dining with us!

appetizers & house specialties

premium wings *please allow 15 minutes for preparation* 7.⁹⁵

six of the largest, freshest wings available, hand-breaded to order, tossed in our housemade apricot sriracha wing sauce, served with fresh celery and creamy gorgonzola dressing

rosemary garlic breadsticks and hummus *vegetarian* 7.⁹⁵

freshly baked breadsticks, brushed with garlic butter and sprinkled with fresh rosemary and grated parmesan, served with hummus for dipping

truffle mac 'n' cheese *vegetarian* 7.⁹⁵

12 ounces of rich, creamy heaven, made to order

soup

Made fresh from scratch daily. A seasonal soup option is also available.

roasted tomato bisque *vegetarian* *option: gluten free* 12oz 5.²⁵ qt 15.⁹⁵

slow roasted local tomatoes simmered with garlic, onions and fresh basil, finished with housemade croutons

salads

*All dressings are served on the side, except for the Caprese. **Add a salad builder, and make it a meal!** Sliced **grilled chicken breast**, served chilled, \$2.95, sliced **grilled shrimp**, served chilled, \$3.95, **crispy chicken**, \$3.95, **grilled salmon** or **grilled steak**, \$8.95*

caesar *vegetarian* *options: gluten free, vegan* half 5.²⁵ full 8.⁹⁵

freshly chopped romaine, red onion, housemade croutons, freshly shredded parmesan, creamy caesar dressing

caprese (*cap • ray • say*) *gluten free, vegetarian* *option: vegan* half 5.⁵⁰ full 9.⁹⁵

baby arugula, local tomatoes, fresh mozzarella, avocado, red onion, candied walnuts, gorgonzola, extra virgin olive oil, balsamic reduction

classic *gluten free, vegetarian* *option: vegan* half 5.⁵⁰ full 9.⁹⁵

mixed baby greens, seasonal apple, local strawberries, grapes, candied walnuts, gorgonzola, balsamic vinaigrette

cobb *gluten free* *options: vegetarian, vegan* half 5.²⁵ full 8.⁹⁵

freshly chopped romaine, avocado, local tomatoes, gorgonzola, premium cherrywood smoked bacon, dijon vinaigrette

greek *vegetarian* *options: gluten free, vegan* half 5.²⁵ full 8.⁹⁵

freshly chopped romaine, local tomatoes, local cucumbers, kalamata olives, red onion, local red peppers, housemade croutons, feta, greek vinaigrette

house *options: gluten free, vegan* half 5.²⁵ full 8.⁹⁵

freshly chopped romaine, local tomatoes, local cucumbers, local red peppers, red onion, premium cherrywood smoked bacon, housemade croutons, creamy gorgonzola dressing

spinach *gluten free, vegetarian* *option: vegan* half 5.²⁵ full 8.⁹⁵

fresh spinach, baby arugula, seasonal apple, golden raisins, montrachet goat cheese, toasted almonds, dijon vinaigrette

deli sandwiches

Served on your choice of a freshly baked focaccia roll or multigrain bread with our housemade russet potato chips. Substitute fresh fruit or orzo pasta salad for \$2.50.

bavarian half 5.²⁵ full 8.⁹⁵

all natural roast beef, premium cherrywood smoked bacon, lettuce, local

tomatoes, spicy horseradish aioli

blt half 5.²⁵ full 8.⁹⁵

premium cherrywood smoked bacon, montrachet goat cheese, lettuce, local

tomatoes, local orange blossom honey

cali half 5.²⁵ full 8.⁹⁵

roast turkey, premium cherrywood smoked bacon, lettuce, tomatoes, avocado,

honey dijon

rustico half 5.²⁵ full 8.⁹⁵

sliced grilled chicken breast, prosciutto, local tomatoes, fresh mozzarella,

fresh pesto, balsamic

soho half 5.²⁵ full 8.⁹⁵

roast turkey, lettuce, local tomatoes, housemade onion jam, herb aioli

veggie *vegetarian* half 5.²⁵ full 8.⁹⁵

roasted mushrooms, local red peppers, local tomatoes, fresh mozzarella, fresh

pesto, balsamic

bistro sandwiches

Served with our housemade russet potato chips. Substitute fresh fruit or orzo pasta salad for \$2.50. All burgers are grilled to a temperature of medium well only. We regret that we cannot accommodate requests for other temperatures.

backyard burger 11.⁹⁵

certified angus beef, thick-cut cherrywood smoked bacon, monterey jack,

ketchup, lettuce, local tomato, red onion, challah bun

doormét burger 11.⁹⁵

certified angus beef, housemade onion jam, gorgonzola, thick-cut cherrywood

smoked bacon, provolone, lettuce, local tomato, red onion, challah bun

grilled chicken club 10.⁹⁵

grilled chicken breast, thick-cut cherrywood smoked bacon, monterey jack,

honey dijon, lettuce, local tomato, red onion, challah bun

grilled salmon sandwich 13.⁹⁵

cajun spices, horseradish aioli, lettuce, tomato, red onion, challah bun

meatball parm 9.⁹⁵

housemade meatballs, marinara, provolone, freshly shredded parmesan, freshly

baked focaccia roll

kids menu

kids chicken tenders *antibiotic free* 7.⁹⁵

with choice of housemade sauces: honey chipotle bbq or honey mustard

kids grilled cheese 5.⁹⁵

served with our housemade chips

kids linguine *in butter sauce or red sauce* 4.⁹⁵

kids mac 'n' cheese *same as adult size, without truffle oil* 6.⁹⁵

kids spaghetti & meatballs 6.⁹⁵

hand tossed pizzas

*Enjoy any of our pizzas on a 10" **gluten free** crust. (add \$3)*

*Substitute **vegan cheese** on any of our pizzas. (add \$2)*

athens *vegetarian* *option: gluten free* 10" 10.⁹⁵ 16" 18.⁹⁵

pesto, house cheese blend, spinach, tomatoes, roasted peppers, feta, oregano

bbq *option: gluten free* 10" 10.⁹⁵ 16" 18.⁹⁵

housemade bbq sauce, house cheese blend, chicken, bacon, roasted peppers

brooklyn *option: gluten free* 10" 10.⁹⁵ 16" 19.⁹⁵

housemade marinara, house cheese blend, pepperoni, grilled italian sausage,

cherrywood smoked bacon, roasted mushrooms, fresh oregano

cheese *vegetarian* *option: gluten free* 10" 8.⁹⁵ 16" 14.⁹⁵

housemade marinara, house cheese blend

fumoso *option: gluten free* 10" 10.⁹⁵ 16" 18.⁹⁵

house cheese blend, caramelized onions, roasted mushrooms, premium

cherrywood smoked bacon, gorgonzola, fresh oregano

quattro *vegetarian* *option: gluten free* 10" 10.⁹⁵ 16" 18.⁹⁵

mozzarella, freshly shredded parmesan, montrachet goat cheese, gorgonzola,

fresh spinach, local tomatoes, fresh pesto, balsamic

salsiccia (*sol • see • cha*) *option: gluten free* 10" 10.⁹⁵ 16" 18.⁹⁵

housemade marinara, house cheese blend, grilled italian sausage, roasted red

peppers, caramelized onions, fresh oregano

spartan *option: gluten free* 10" 11.⁹⁵ 16" 21.⁹⁵

fresh pesto, house cheese blend, shrimp, spinach, tomatoes, feta, oregano

fitness bowls

*Available with your choice of the following: **grilled bbq chicken**, **sesame citrus glazed grilled salmon**, or **roasted tomato chimichurri grilled steak***

brown rice *gluten and dairy free* *with **chicken*** 14.⁹⁵ *with **salmon*** 16.⁹⁵ *with **steak*** 16.⁹⁵

sauteed onions, garlic, peppers, brown rice and black beans, finished with fresh mango pico and fresh lemon

quinoa & kale *gluten and dairy free* *with **chicken*** 15.⁹⁵ *with **salmon*** 17.⁹⁵ *with **steak*** 17.⁹⁵

sauteed quinoa, kale, roasted tomatoes, red peppers, zucchini, and mushrooms, fresh herbs, finished with fresh mango pico and fresh lemon

pastas

marsala *option: vegetarian* 14.⁹⁵

rigatoni, garlic, chicken, caramelized onions, spinach, parmesan, roasted mushroom marsala sauce

scampi *options: vegetarian, vegan* 15.⁹⁵

linguine, garlic, shrimp, tomatoes, parmesan, lemon, classic scampi sauce

spaghetti & meatballs *options: vegetarian, vegan* 14.⁹⁵

linguine, housemade meatballs, parmesan, basil, zesty marinara sauce

toscano *option: vegetarian* 14.⁹⁵

rigatoni, garlic, grilled italian sausage, grilled chicken, roasted mushrooms, fresh spinach, freshly shredded parmesan, spicy tomato cream sauce

italian chicken classics

francesca *gluten free* 15.⁹⁵
 grilled rosemary chicken medallions topped with a roasted mushroom marsala sauce, sauteed with crispy potatoes and green beans

giacomo (*jah • ko • mo*) *gluten free* 15.⁹⁵
 grilled rosemary chicken medallions, oven-roasted tomatoes, spanish capers and roasted mushrooms sauteed in a lemon shallot butter sauce with crispy potatoes and green beans, finished with fresh basil, montrachet goat cheese, and fresh lemon

parmesan 15.⁹⁵
 hand-breaded all natural chicken medallions, prosciutto, melted provolone, freshly shredded parmesan, fresh basil, housemade marinara sauce, served over linguine

piccata 15.⁹⁵
 hand-breaded all natural chicken medallions, spanish capers, freshly shredded parmesan, fresh lemon, fresh basil, lemon shallot butter sauce, served over linguine

saltimbocca 15.⁹⁵
 hand-breaded all natural chicken medallions, prosciutto, melted provolone, freshly shredded parmesan, fresh basil, roasted mushroom marsala sauce, served over linguine

sides

fresh fruit side 3.⁹⁵ quart 14.⁹⁵
 fuji apples, local strawberries and red grapes, cut fresh to order

housemade potato chips side 2.⁰⁰ box 6.⁹⁵

orzo pasta salad side 3.⁹⁵ quart 14.⁹⁵
 local red peppers, red onion, garlic, roasted local corn, golden raisins, toasted almonds, fresh herbs, extra virgin olive oil, balsamic

desserts

cookies *baked fresh daily* per 1.⁰⁰ dozen 10.⁹⁵
 chocolate chip, oatmeal raisin, peanut butter or white chocolate macadamia nut

fountain drinks & other beverages

Fountain drinks are not available for delivery.

fountain drink 1.⁹⁵

freshly brewed iced tea *sweet or unsweet* 1.⁹⁵

freshly squeezed lemonade 2.⁵⁰

bottled beverages

coke, diet coke, sprite 20oz 2.⁵⁰ 2 Liter 5.⁵⁰

saratoga bottled water *still or sparkling* 12oz 2.⁵⁰

coffee & espresso

black coffee or espresso shot 2.⁰⁰

iced latte 2.⁹⁵

catering menu & family-size items

starters & hors d'oeuvres

breadsticks & hummus half platter (15) (*feeds 5-8*) 24.⁹⁵ full platter (30) (*feeds 10-15*) 49.⁹⁵

chicken tenders half pan (25) (*feeds 4-5*) 39.⁹⁵ full pan (50) (*feeds 8-10*) 69.⁹⁵

meatballs in marinara half pan (50) (*feeds 5-8*) 49.⁹⁵ full pan (100) (*feeds 10-16*) 99.⁹⁵

premium wings half pan (25) (*feeds 4-5*) 39.⁹⁵ full pan (50) (*feeds 8-10*) 69.⁹⁵

soups, salads & sandwiches

large container of soup 32oz (*feeds 3-4*) 15.⁹⁵

salad bowl half bowl (*feeds 3-5*) 26.⁹⁵ full bowl (*feeds 6-10*) 49.⁹⁵

sandwich platter half platter (*feeds 3-5*) 26.⁹⁵ full platter (*feeds 6-10*) 54.⁹⁵

half platter: up to 3 different types of deli sandwiches, cut into quarters
 full platter: up to 3 different types of deli sandwiches (2 of each type), cut into quarters

main courses

16" pizza (*feeds 3-4*) *See separate pizza section*

half pan (*feeds 5-8*) 54.⁹⁵ full pan (*feeds 10-16*) 99.⁹⁵

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 119.⁹⁵

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 119.⁹⁵

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 109.⁹⁵

half pan (*feeds 5-8*) 64.⁹⁵ full pan (*feeds 10-16*) 129.⁹⁵

half pan (*feeds 5-8*) 64.⁹⁵ full pan (*feeds 10-16*) 129.⁹⁵

half pan (*feeds 5-8*) 54.⁹⁵ full pan (*feeds 10-16*) 99.⁹⁵

half pan: 10 4oz cutlets, served over linguine | full pan: 20 4oz cutlets, served over linguine

pasta pan half pan (*feeds 5-8*) 54.⁹⁵ full pan (*feeds 10-16*) 99.⁹⁵

sides

half pan (*feeds 8-10*) 24.⁹⁵ full pan (*feeds 16-20*) 44.⁹⁵

half bowl (*feeds 8-10*) 34.⁹⁵ full bowl (*feeds 16-20*) 59.⁹⁵

half bowl (*feeds 4-5*) 14.⁹⁵ full bowl (*feeds 8-10*) 24.⁹⁵

half bowl (*feeds 8-10*) 34.⁹⁵ full bowl (*feeds 16-20*) 59.⁹⁵

half pan (*feeds 8-10*) 29.⁹⁵ full pan (*feeds 16-20*) 49.⁹⁵

half pan (*feeds 8-10*) 49.⁹⁵ full pan (*feeds 16-20*) 99.⁹⁵

desserts

cookie box *dozen assorted* 10.⁹⁵

whole pie 36.⁹⁵

beverages

coke, diet coke, sprite 2 Liter 5.⁵⁰

gallon of freshly brewed iced tea *sweet, unsweet or special (add \$3)* 9.⁹⁵

gallon of freshly squeezed lemonade 15.⁹⁵

miscellaneous

ice *10 pound bag (serves 10-15)* 5.⁰⁰

paper goods *cups, plates, napkins and/or utensils, as needed* per person 0.⁵⁰

gift cards & sending food

There are times in life when we have too much on our plate, to worry about what's going to be on our plate! If a friend or loved one is going through a difficult time, send them the gift of a freshly prepared meal. Call or e-mail and let us know how we can help!



BEST IN THE BIZ **BEST GOURMET PIZZA** **BEST OF THE BAY**
 TAMPA BAY BUSINESS JOURNAL TBO.COM | TAMPA TRIBUNE CREATIVE LOAFING

delivery • dine-in • take-out • catering

1155 S Dale Mabry Hwy #12
 (813) 287 - DOOR (3667)
 info@doormet.com | www.doormet.com
 Mon - Sun | 11:00 - 9:00

33602, 33606, 33607, 33609, 33611, 33616, 33629

\$3 Fee, Minimum Order \$15, Recommended Minimum Gratuity \$5 (for orders under \$50) or 10%

33603, 33604, 33605, 33610, 33614, 33615, 33619, 33634

\$15 Fee, Minimum Order \$100, Required Minimum Gratuity \$15 (will be automatically added if less)

33508, 33509, 33510, 33511, 33612, 33613, 33617

33618, 33620, 33624, 33625, 33626, 33635, 33637

\$25 Fee, Minimum Order \$100, Required Minimum Gratuity \$25 (will be automatically added if less)

Our minimum recommended gratuity for all orders over \$50 is 10% of the order total

Delivery Fees & Gratuity Policy

The delivery fee is a fixed cost based on the driving distance involved. It covers our costs to provide delivery service, and is not a gratuity for the driver. Our drivers rely on tips, so a gratuity for the driver is greatly appreciated. For customers that do not add a gratuity, or add a gratuity that is deemed to be egregious relative to the order total, we reserve the right to take action on behalf of our drivers, such as refusing to accept future orders, or requiring that a gratuity be added at the time any future orders are placed. In short, please take care of our drivers. All we ask is that they receive fair and reasonable consideration for the service they provide. Thank you!

If Planning To Eat Later...

Per food safety guidelines, customers planning to consume their food later should cool it to a temperature below 40°F within four hours of receiving their order.

Please Make Us Aware Of Any Food Allergies

Our kitchen contains known allergens such as tree nuts, dairy, soy, wheat, shellfish, etc. Please make us aware of any food allergies and we will do our best to accommodate you, however please be advised that we do not warrant and cannot guarantee that any of our menu items will be completely allergen-free when served.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

About Our Gluten Free Options

Our gluten free options are not intended for customers with Celiac's disease, those that are allergic to gluten or have a gluten intolerance. Rather, our gluten free options are intended for customers that are making a dietary choice to limit the amount of gluten they consume.

Because some of the ingredients we use in our kitchen contain gluten, please be aware that our gluten free items may contain traces of gluten.



WE DELIVER Beer & Wine



BEERS	2.95 per 12.95 six pack (mix and match)	Description	Type	Brewed In
Anderson Valley Hop Hyzer Ale		<i>Juicy pale ale with tropical fruit aromas and citrus</i>	American Pale Ale	Boonville, California
Ballast Point Sculpin IPA		<i>An award-winning IPA with an inspired use of hops</i>	American India Pale Ale	San Diego, California
Darwin Pirata Pils		<i>Crisp, easy drinking pilsner, a great pairing with food</i>	German-Style Pilsner	Bradenton, Florida
Founders Centennial IPA		<i>Used as a benchmark IPA by judges at beer competitions</i>	American India Pale Ale	Grand Rapids, Michigan
Funky Buddha Floridian		<i>Unfiltered, refreshing German-style wheat beer</i>	German-Style Hefeweizen	Oakland Park, Florida
Green Bench Sunshine City IPA		<i>Tremendous local IPA with intense tropical flavors</i>	American India Pale Ale	St. Petersburg, Florida
Proof Mango Wit		<i>Full bodied, creamy Belgian Wit brewed with mangoes</i>	Belgian-Style Witbier	Tallahassee, Florida
Southern Tier Nu Skool IPA		<i>Graduate to the next level of hop flavors, this IPA has it all</i>	American India Pale Ale	Lakewood, New York
Stella Artois		<i>Crisp, classic European lager loved the world over</i>	Pale Lager	Belgium
Victory Sour Monkey		<i>A tart and tangy twist on Victory's iconic tripel ale</i>	American Wild (Sour) Ale	Downingtown, Pennsylvania

WHITE WINES	19.95 per 49.95 three pack white sampler (choose three different white wines)	Varietal(s)	Provenance	Vintage
Cambria Chardonnay "Benchbreak" NEW		Chardonnay	Santa Maria Valley, California, USA	2015
<i>"Offers up notes of ripe apricots, honeydew melon and grapefruit with touches of brioche and toasted almonds. Medium-bodied, it has a pleasantly creamy texture with tons of stone fruit and citrus flavors, finishing long. Awesome value!"</i>				
Cantina del Taburno Greco NEW		Greco di Tufo	Italy	2016
<i>"This Greco is very concentrated, pure, and focused, with complex aromas of dried apricots, flowers, citrus peel and honey. The palate offers juicy, mineral-driven flavors of white peaches, with excellent length and a taut personality."</i>				
Gradis' ciutta Collio Bianco "Bràtinis"		Ribolla Gialla, Chardonnay, Sauvignon Blanc	Italy	2014
<i>"Intense aromatics of orchard fruits such as apple and peach, with nuances of exotic tropical fruits like pineapple. Until a few years ago, this wine was never sold outside the winery, but consumed only on special occasions by the family."</i>				
Guerra Albano Malvasia		Malvasia	Italy	2015
<i>"Intense, fruity aromas of candied apricots and aromatic herbs such as sage and marjoram, with a lovely touch of smoky flintiness. Dry, soft and velvety, the palate is well balanced with salty flavors of lemon and apple, with excellent minerality."</i>				
Meroi Pinot Grigio NEW		Pinot Grigio	Italy	2015
<i>"This pretty Pinot Grigio from Meroi offers aromas of fresh lemon, crushed stones, white flowers and an earthy mineral character. On the palate, this shows a lovely balance of fruit and acidity before ending with a fresh, clean finish."</i>				

RED WINES	24.95 per 59.95 three pack mixed sampler (choose three different red or white wines)	Varietal(s)	Provenance	Vintage
Château Soleil "Promesse" NEW		Merlot, Cabernet Sauvignon	France	2013
<i>"Smooth, supple and well-made, with an attractive roundness and structure. The wine offers savory fruit flavors of plum and black currant, presented with great elegance and character, and represents an excellent value for money."</i>				
Loveblock Pinot Noir		Pinot Noir	New Zealand	2015
<i>"Herbal and peppery notes bring nuance to the concentrated flavors of dark plum, mocha and baking spice. This deep, rich wine is beautifully balanced with tangy, juicy cherry fruit and a lengthy finish. Exemplary New World Pinot Noir."</i>				
Qupé Grenache Sawyer Lundquist Vineyard		Grenache	Edna Valley, California, USA	2012
<i>"Calling all cool climate Grenache fans! Aromas of lilies, violets, wild cherries and peppercorns, with a palate offering spicy exuberant fruit and great acidity. Full-bodied without being heavy, this is a deliciously fruity wine that goes down easy."</i>				
Silvio Grasso Barbera d'Alba NEW		Barbera	Italy	2015
<i>"Intense aromas of red berries and black cherries. This darker, bolder expression of Barbera d'Alba offers tons of black cherry fruit and baking spices, with bright, fresh acidity. Dry, soft, and full-bodied, this is a delicious, versatile wine."</i>				
Talenti Rosso di Montalcino NEW		Sangiovese	Italy	2015
<i>"Juicy red and blue fruits dance against a backdrop of lemon zest, warm earth, pressed flower petals, underbrush and a dusting of minerals. Fresh, structured and delicately tannic, this charming and food-friendly wine skips across the palate."</i>				