

## Not So Serious

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**CORN CHOWDER - GF \$10**

*Creamy with fresh corn and potatoes, crispy bacon and scallions.*

**DTR SALAD - GF,V \$13**

*Mixed greens, toasted almonds, fresh strawberries, honey vinaigrette, goat cheese.*

**\*CAESAR SALAD \$13**

*Classic salad with house made dressing and croutons finished with fresh parmesan.*

**MIXED GREEN SALAD - V \$13**

*Dijon vinaigrette, cucumber, tomato, shallots and sunflower seeds. (add Chicken \$7 / Tuna or Salmon \$9)*

## Bit More Serious Stuff

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**BURRATA - V \$16**

*Heirloom tomato bruschetta, fresh basil, balsamic reduction with roasted garlic crostini.*

**ROASTED BEETS - V \$15**

*Chermoula, honey-tahini yogurt, pine nut gremolata, fresh ricotta.*

**TRUFFLE FRIES \$15**

*Crispy fries tossed in herbs and shredded parmesan cheese served with \*truffle aioli.*

**ROASTED BRUSSEL SPROUTS - GF,V \$15**

*Sweet & spicy balsamic, served over apple butter, topped with roasted pecans.*

**HUMMUS DUO - V \$15**

*Roasted red pepper & eggplant hummus, grilled naan and seasonal roasted vegetables.*

**CRISPY PORK BELLY \$18**

*Slow-braised pork belly, brussel sprout slaw, crispy wontons finished with spiced honey.*

**OCTOPUS \$22**

*Fingerling potatoes, romesco, chimichurri, lemon chili vinaigrette.*

**SEARED TUNA\* - GF \$20**

*Pistachio crusted, wasabi cream, avocado, arugula, eel mayo, and tobiko.*

**PROSCIUTTO & BRIE FLATBREAD \$18**

*Apricot jam, sautéed apples, prosciutto, brie, goat cheese, and fresh arugula.*

**GRANDMA'S STUFFED BABY PEPPERS - GF \$17**

*Lamb, veal and rice stuffed baby bell peppers with feta and red pepper remoulade.*

**DUCK CONFIT EMPANADAS \$18**

*Bbq spiced duck confit with goat cheese, served with fig and jalapeno marmalade.*

**ROASTED OYSTERS \$19**

*6, with chipotle herb butter.*

## Really Serious Stuff

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**SEARED SALMON\* - GF \$29**

*Spiced honey glaze, vegetable fried rice.*

**HANGER STEAK\* - GF \$39**

*Grilled asparagus, smashed red potatoes, demi glace.*

**GNOCCHI - V \$25**

*House made, mushrooms and sun dried tomatoes in creamy pesto with parmesan.*

**PORK TENDERLOIN\* - GF \$26**

*Grilled, crispy fingerlings, sweet & sour swiss chard finished with pomegranate gastrique.*

**VEAL RAGU \$28**

*Adobo spiced veal shanks, shredded in red sauce served over fresh linguine with parmesan.*

## Sides

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**\$9** sautéed brussels • grilled asparagus • veg fried rice • sweet and sour swiss chard • crispy fingerlings

*\*Before consuming, these items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*

*\*Food items are sent to the table when prepared, not all food items come at the same time. Parties of 6 or more will have an automatic 18% gratuity added. Unfortunately we do not split checks. 2 Hour limit.*

*Please inform your DTR server of any food allergies. GF=Gluten free V=Vegetarian*

# RAW BAR

Tuesday - Saturday

\*MARKET OYSTERS \$3/EA

OLD BAY POACHED SHRIMP (6) \$12

\*SALMON TARTARE TACOS \$16

*Crispy wonton, avocado, tobiko, radish and cilantro*

## CHEESE & CHARCUTERIE

### Combinazoni

*Served with house made bread & seasonal accoutrements - All cheeses are pasteurized\**

**SMALL** *one cheese and one salumi* \$25

**MEDIUM** *two cheeses and two salumi* \$35

**LARGE** *three cheeses and three salumi* \$45

**GRANDE** *four cheeses and four salumi* \$55

### Soft & Spreadable

#### FROMAGE DAFFINOIS

*Cow's milk, soft, silky smooth double cream.*

#### BLUE FOURME D'AUVERGNE

*Cow's milk, tart, tangy, sharp, and slightly spicy.*

#### BUFFALO MOZZARELLA

*Creamy and soft with a slight tang.*

### Semi-Soft & Pliable

#### 6 MONTH MANCHEGO

*Fruity and nutty with piquant undertone.*

#### BLACK TRUFFLE

*Goat's milk, sweet goat cheese brightened with black truffle specs.*

#### BELLAVITANO MERLOT

*Cheddar-Parmesan flavors with a touch of merlot.*

### Firm & Hard

#### PAŠKI SIR, CROATIA - V

*From the Adriatic island of Pag, a sheep's milk with saltiness along with a distinct savory and aromatic herbal taste. Made with microbial rennet, thus making it a vegetarian cheese.*

#### SMOKED GOUDA

*Buttery and smooth with sweet and salty notes.*

#### CLOTHBOUND CHEDDAR

*Cow's milk, crumbly texture with nutty flavor. Savory, slightly tangy with caramel notes on the finish.*

### Salumi

#### PROSCIUTTO DI PARMA

*Sea salt cured pork, aged 30 months.*

#### BLACK FOREST SPECK

*Naturally wood smoked.*

#### CALABRESE

*Zesty & spicy pork.*

#### CHORIZO

*Spanish pork sausage.*

#### SWEET SOPRESSATA

*Salame with notes of pepper and garlic.*

#### GIN AND JUICE LAMB

*Lamb, rich pork with bright orange zest and juniper.*

#### SALAME ROSA

*Pistachio flecked, soft & delicate.*