

Not So Serious

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

BURRATA - GF,V \$16

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

ROASTED BEETS - V \$14

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

TRUFFLE FRIES \$14

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

ROASTED BRUSSEL SPROUTS - GF,V \$14

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

HUMMUS DUO - V \$14

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

CRISPY PORK BELLY \$16

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

OCTOPUS \$19

Fingerling potatoes, romesco, chimichurri, lemon chili vinaigrette.

SEARED TUNA* - GF \$19

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 \$16

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 \$18

6, with chipotle herb butter.

Really Serious Stuff

SEARED SALMON* - GF \$28

Spiced honey glaze, vegetable fried rice.

HANGER STEAK* - GF \$38

Grilled asparagus, smashed red potatoes, demi glaze.

GNOCCHI - V \$24

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

PORK TENDERLOIN* - GF \$24

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

VEAL RAGU \$26

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

Sides

\$8 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*

Many dishes do not arrive to the table at the same time. They are sent to the table when prepared immediately.

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.

ROCKET'S ROBIOLA, NORTH CAROLINA

Cow's milk, ash coated with a creamy interior. Subtle notes of almond and mushrooms.

Semi-Soft & Pliable

UBRIACO di RABOSO

Cow's milk, firm and crumbly, red wine soaked rind.

BLACK TRUFFLE, WISCONSIN

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

SINGLETONS 12 HOOVES

layered cow, sheep, and goat milk blended together to give a unique creamy, tangy, and earthy flavor.

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.

BIG EDS GOUDA

Cow's milk, big bold complex flavors of butterscotch with nutty finish.

CLOTHBOUND CHEDDAR, VERMONT

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

Salumi

PROSCIUTTO DI PARMA, IT

Sea salt cured pork, aged 30 months.

BLACK FOREST SPECK

Naturally wood smoked.

CALABRESE, IT

Zesty & spicy pork.

CHORIZO, ESP

Spanish pork sausage.

FINOCCHIONA, IT

Rustic, soft pork.

GIN AND JUICE LAMB

Lamb, rich pork with bright orange zest and juniper.

SALAME ROSA, IT

Pistachio flecked, soft & delicate.