

Snacks

MIXED OLIVES - GF,V \$6

Castelvetrano, picholine, mission.

MIXED NUTS - GF,V \$6

House roasted & salted walnuts and almonds.

Bit More Serious Stuff

DTR SALAD - GF,V \$11

Mixed greens, roasted almonds, strawberries, spiced honey vinaigrette, goat cheese.

(add Chicken \$5 / *tuna or shrimp \$6)

DTR CAESAR* \$11

Chopped romaine in classic Caesar dressing, roasted garlic croutons and fresh parmesan.

(add Chicken \$5 / *tuna or shrimp \$6)

BURRATA \$15

Roasted asparagus, with balsamic strawberries, roasted almonds and arugula.

TRUFFLE CHIPS* - GF,V \$10

Tossed with white truffle oil finished with fresh grated parmesan and herbs with truffle aioli.

SKILLET BRUSSEL SPROUTS - GF,V \$12

Roasted & finished with sweet & spicy balsamic reduction, served over apple butter & topped with roasted pecans.

Flatbreads

Served on Duke's 16" Flatbread (add any salumi for \$3)

SHROOM - V \$16

Truffle oil, fontina and mozzarella blend, roasted mushrooms.

PROSCIUTTO & BRIE \$16

Apricot jam, sautéed apples, prosciutto, brie and goat cheese topped with arugula.

HUMMUS - V \$10

Roasted red pepper hummus with Croatian AJVAR, naan bread, roasted carrots, cauliflower and cucumbers.

CLASSIC BRUSCHETTA - V \$11

Heirloom tomato, basil, feta, balsamic reduction over crostinis.

HEIRLOOM TOMATO CAPRESE \$12

Fresh mozzarella, balsamic, olive oil, basil with balsamic reduction.

HONEY SHRIMP \$16

Brussels sprout slaw, jalapeno honey, finished with sesame seeds, radish and jalapeno.

TRUFFLE MELT* \$15

Brie and mozzarella on baguette with truffle aioli.

(add salumi of choice \$3)

ROASTED ASPARAGUS \$12

Red pepper aioli, shaved parmesan.

Really Serious Stuff

CRAB CAKES \$18

Maryland style with cornbread puree, red pepper aioli and slaw.

GNOCCI \$18

Pancetta and asparagus finished with roasted garlic and herb butter sauce.

PULLED PORK TACOS \$16

Adobo pulled pork, salsa ranchero, pickled red onions and peppers, with cotija.

HANGER STEAK* \$19

Roasted fingerlings with veal demi glace and chimichurri.

SEARED TUNA* - GF \$15

Sesame crusted, wasabi aioli, tobiko, arugula with tamari.

(add avocado \$3)

LAMB MEATBALLS \$15

Marinara, feta, basil, naan bread.

Sweets

NY CHEESECAKE \$10

Dulce De Leche, fresh berries and whipped cream.

BREAD PUDDING \$10

Bananas with Rum Caramel.

*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

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

LE CABRIE, WISCONSIN

Goat milk brie, smooth and delicate taste.

GORGONZOLA DOLCINA, WISCONSIN

Cow's milk, sweet style gorgonzola. smooth and silky texture with a spicy finish.

ROCKET'S ROBIOLA, NORTH CAROLINA

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

Semi-Soft & Pliable

BELLAVITANO ESPRESSO, WISCONSIN

Goat milk brie, smooth and delicate taste.

BLACK TRUFFLE, WISCONSIN

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

Firm & Hard

PAŠKI SIR, CROATIA

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.

CARR AGED GOUDA, WISCONSIN

Cow's milk, Dutch style cheese. Sharp yet sweet. Strong nut flavors with a firm but creamy texture.

CLOTHBOUND CHEDDAR, VERMONT

Cow's milk, crumbly texture with nutty flavor is savory with a slight tang with caramel notes on the finish.

CALVANDER, NORTH CAROLINA

Cow's milk, strong butter and walnut notes with a piquant tang.

Salumi

PROSCIUTTO DI PARMA, IT

Sea salt cured pork, aged 14- 30 months.

SPECK, IT

Naturally wood smoked.

CALABRESE, IT

Zesty & spicy pork.

CHORIZO, ESP

Spanish pork sausage.

FINOCCHIONA, IT

Rustic, soft pork.

BRESAOLA, IT

Air dried beef.

SALAME ROSA, IT

Pistachio flecked, soft & delicate.