

Not So Serious

BUTTERNUT SQUASH SOUP - V \$9 <i>Purée of butternut squash, finished with nutmeg crème fresh and chives</i>	BEET SALAD - GF \$16 <i>Slow braised beets tossed in warm spices and sherry vinaigrette. Served with arugula, orange segments, and fromage blanc</i>
DTR SALAD - GF, V \$14 <i>Mixed greens, toasted almonds, dried cranberries, and goat cheese finished with citrus vinaigrette</i>	FALL HARVEST SALAD - GF \$17 <i>Radicchio and frisée with sliced Granny Smith apples, celery, celery root, and dried cranberries, tossed in cider dressing</i>
CAESAR SALAD \$14 <i>Classic salad with house made croutons and dressing, finished with fresh parmesan</i>	WARM SPINACH SALAD - GF \$18 <i>Applewood smoked bacon, shallot, garlic, Kalamata olives, red wine vinegar, feta, finished with evoo drizzle</i>
MARKET OYSTERS* \$4.50 / EA	

Bit More Serious Stuff

BURRATA - V \$19 <i>Heirloom tomato bruschetta, fresh basil, and balsamic reduction with crostini</i>	PROSCIUTTO & BRIE FLATBREAD \$18 <i>Apricot jam, sautéed apples, prosciutto, brie, goat cheese, finished with fresh arugula</i>
TRUFFLE FRIES \$15 <i>Crispy fries tossed in herbs and shredded parmesan cheese served with *truffle aioli</i>	MUSHROOM FLATBREAD \$18 <i>Roasted shiitake, oyster, and cremini mushrooms, mozzarella cheese, garlic oil, and lemon aioli</i>
CRISPY PORK BELLY \$20 <i>Slow-braised pork belly over brussels sprout slaw and crispy wontons, finished with spiced honey and jalapeños</i>	PAN SEARED CLAMS \$22 <i>Pan seared in butter and white wine with shallots, garlic and Calabrian peppers. Finished with fresh parsley and toast points</i>
HUMMUS DUO - V \$20 <i>Roasted red pepper & eggplant hummus, served with grilled naan and seasonal roasted vegetables</i>	SEARED TUNA* - GF \$25 <i>Pistachio rubbed tuna over fresh arugula topped with avocado. Served with eel sauce and tobiko</i>
JUMBO SHRIMP COCKTAIL \$23 <i>Six jumbo shrimp served with lemon and cocktail sauce</i>	CHEF’S CHARCUTERIE \$38 <i>2 salumi, 2 cheeses. Served with house made bread, seasonal accoutrements, and mixed nuts</i>
ROASTED OYSTERS \$21 <i>Six oysters, served with chipotle herb butter and fresh lemon</i>	

Really Serious Stuff

GNOCCHI - V \$28 <i>House made gnocchi with mushrooms and sun dried tomatoes in creamy pesto. Finished with fresh parmesan and lemon oil</i>	CAROLINA COAST COD \$32 <i>8oz grilled cod served with Beluga lentils and fennel ceviche, finished with porcini sauce</i>
BRAISED SHORT RIB - GF \$38 <i>Braised shirt rib over celery root puree, served with roasted butternut squash, grilled apples, and green beans</i>	OCTOPUS - GF \$33 <i>Slow roasted octopus with roasted fingerling potatoes. Served with mojo verde and chorizo infused oil</i>
CLASSIC BOLOGNESE \$31 <i>Simmered beef and pork in San Marzano tomatoes served over pappardelle, finished with fresh parmesan</i>	12OZ FLAT IRON* - GF \$50 <i>Roasted garlic whipped potatoes and tricolor herb baby carrots, rosemary demi glacé</i>
	SEARED SALMON - GF \$35 <i>Spiced honey glazed salmon over vegetable fried rice</i>

Sides

\$9 GRILLED ASPARAGUS • CRISPY FINGERLINGS • TRI-COLOR CARROTS • MUSHROOMS

Parties of 8 or more will have an automatic 20% gratuity added

*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

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



Sweet & Sticky

SAUTERNES, <i>De La Tour Blanche "Emotions" Grand Cru, Bordeaux, Fr '20</i>	\$9
TOKAJ LATE HARVEST, <i>Disznoko, Hungary '17</i>	\$9
VIN SANTO, <i>Borgo Scopeto, Tuscany, IT '14</i>	\$9
MUSCAT De BAUMES de VENICE, <i>Domaine De Durban, Rhone FR'18</i>	\$8

Ports

RUBY, <i>Quinta do Noval, Portugal</i>	\$9
LATE BOTTLE VINTAGE, <i>Dow's '16, Portugal</i>	\$8
10-YEAR-OLD TAWNY, <i>Presidential, Portugal</i>	\$11
10-YEAR-OLD WHITE PORT, <i>S. Leonardo, Portugal</i>	\$12
20-YEAR-OLD TAWNY, <i>Graham's, Portugal</i>	\$13

Maderia

COSSART GORGON, <i>5yr Old Malmsey</i>	\$8
BROADBENT, <i>10yr Old Verdelho</i>	\$10
BROADBENT, <i>10yr Old Boal</i>	\$10

Sherry

AMANTILLADO, <i>Lustau "Los Arcos" Seco-Dry</i>	\$9
OLOROSO, <i>Lustau "Don Nuno"</i>	\$9
PALO CORTADO, <i>Altanza "La Saca" Seco-Dry</i>	\$12
MANZANILLA, <i>Lustau "Papirusa"</i>	\$9
PEDRO XIMENEZ, <i>Gonzalez Byass, "Nectar", Jerez</i>	\$10

Desserts

PANNA COTTA \$12

Sweet Cream Classic Italian Dessert. Finished with Saba & Fresh Berries

**Presidential, 10yr Old Tawny Port (\$11/2oz)*

CRÈME BRULÉE \$12

Topped with Fresh Berries

**Dow's 2016 Late Bottle Vintage Porto (\$8/2oz)*

CHOCOLATE CAKE BROWNIES \$12

Pistachio Gelato, Roasted Hazelnut, Red Wine Reduction

**Presidential, 10yr Old Tawny Port (\$11/2oz)*

HOUSE MADE GELATO DUO \$12

Choice of Vanilla, Caramel or Chocolate

**Cosart Gordon 5yr Old Malmsey (\$8/2oz)*