

## Not So Serious

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**BREAD & BUTTER \$7**

Warm brioche rolls with 3 butters; absinthe, honey and salted

**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.

## A Little Light *Add Chicken \$7 / Salmon\* or Tuna\* \$9*

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

Mixed greens, toasted almonds, dry cranberries, honey vinaigrette, goat cheese.

**CAESAR SALAD\* \$13**

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

**WEDGE SALAD \$15**

Egg, bacon, tomato, and green onion with blue cheese dressing.

**CORN CHOWDER \$10**

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

**ASIAN CHICKEN MEDLEY \$17**

Romaine lettuce, julienned peppers, cucumber, carrots, parsley, cilantro, mint, fried wonton strips, diced chicken in soy-mustard dressing.

**BURRATA - V \$16**

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

**ROASTED OYSTERS \$19**

6 oven roasted with chipotle herb butter.

## Bit More Serious Stuff *Served with choice of side or salad.*

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**CRAB CAKE \$21**

Jumbo lump crab cake, jicama, apple slaw, & Wasabi aioli.

**CRISPY PORK BELLY \$18**

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

**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.

**OCTOPUS \$23**

Asparagus, Spanish olives, roasted peppers, pesto & paprika infused oil.

**SEARED SALMON\* - GF \$30**

Lemon couscous, charred heirloom cherry tomatoes, green herb tahini.

## Really Serious Sammies *All sandwiches served with a choice of salad or side*

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**TRUFFLE MELT - V \$18**

Mozzarella and brie on sourdough with truffle aioli.

**BLT \$18**

Bacon, mixed greens, tomato, sweet & smokey aioli, sourdough bread.

**FRIED CHICKEN SANDWICH \$18**

Brioche bun, brussels sprout slaw, house pickle and red pepper remoulade.

**AVOCADO TOAST \$18**

Grilled baguette, roasted red pepper remoulade, topped with crispy pork belly.

**BURGER\* \$18**

Grilled and topped with mozzarella cheese on brioche bun with lettuce, tomato and house pickles.

*Add to sammies Bacon \$3 / \*Fried egg \$3 / Avocado \$3*

## Sides \$8 *sautéed brussels • grilled asparagus • sweet and sour swiss chard • crispy fingerling*

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\*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

\*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.

# 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.*

### 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

#### CLOTHBOUND CHEDDAR

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

#### SMOKED GOUDA

*Buttery and smooth with sweet and salty notes.*

### Salumi

#### PROSCIUTTO DI PARMA

*Sea salt cured pork, aged 30 months.*

#### SWEET SOPRESSATA

*Salame with notes of pepper and garlic.*

#### BLACK FOREST SPECK

*Naturally wood smoked.*

#### GIN AND JUICE LAMB

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

#### CALABRESE

*Zesty & spicy pork.*

#### SALAME ROSA

*Pistachio flecked, soft & delicate.*

#### CHORIZO

*Spanish pork sausage.*