

## Not So Serious

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### BREAD & BUTTER \$7

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

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

Mixed greens, toasted almonds, dried 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 - GF \$10

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

## 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.*

### 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.*