

Snacks

MIXED OLIVES - GF,V \$7

Castelvetrano, picholine, mission.

MIXED NUTS - GF,V \$7

House roasted & salted walnuts and almonds.

Flatbreads

Served on Duke's 16" Flatbread

CLASSIC \$17

Marinara, Mozzarella, Chorizo.

PROSCIUTTO & BRIE \$17

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

SHROOM - V \$17

Truffle oil, fontina and mozzarella blend, roasted mushrooms.

Bit More Serious Stuff

DTR SALAD - GF,V \$12

Mixed greens, roasted almonds, dried cranberries, spiced honey vinaigrette, goat cheese.

SKILLET BRUSSEL SPROUTS - GF, V \$14

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

CHICKPEA MEDITERRANEAN SALAD - GF \$12

cucumbers, tomato, red onion, olives and feta with herb vinaigrette.

HUMMUS - V \$12

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

BURRATA \$17

Prosciutto, cherry tomatoes, arugula, balsamic glaze with crostinis.

CLASSIC BRUSCHETTA - V \$13

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

TRUFFLE CHIPS* - GF,V \$12

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

ROASTED CAULIFLOWER - V \$16

romesco, pickled shallots, radish and herbs.

Really Serious Stuff

TUNA CARPACCIO* - GF \$20

Thin sliced tuna with capers, salsa Verde, lemon olive oil and arugula.

TRUFFLE GNOCCHI \$18

garlic mushroom cream, black truffle with fresh parmesan.

CRAB CAKES \$25

Maryland style with slaw and tartar sauce

HANGER STEAK* - GF \$21

Roasted fingerlings with veal demi glace and italian salsa verde.

HONEY SHRIMP - GF \$17

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

Sweets

NY CHEESECAKE \$12

Dulce De Leche, fresh berries and whipped cream.

BAJADERA - GF \$11

Chocolate layered nougat with Nutella, raspberries and whipped cream.

*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

Cheddar-parmesan inspired cows milk, rubbed with Italian espresso beans

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.