

Not So Serious

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

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.

ROASTED BEETS - V \$15

Chermoula, honey-tahini yogurt, pine nut gremolata, fresh ricotta.

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.

GRANDMA'S STUFFED BABY PEPPERS - GF \$17

Lamb, veal and rice stuffed baby bell peppers with feta and red pepper remoulade.

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 \$22

Fingerling potatoes, romesco, chimichurri, lemon chili vinaigrette.

SEARED SALMON* - GF \$20

Spiced honey glaze.

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

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 • veg fried rice • sweet and sour swiss chard • crispy fingerling

*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.