

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.

TRUFFLE CHIPS* - GF,V \$13

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

CHICKPEA MEDITERRANEAN SALAD - GF \$12

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

SKILLET BRUSSEL SPROUTS - GF, V \$14

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

WEDGE SALAD \$13

Egg, bacon, tomatoes, green onions and blue cheese dressing.

CLASSIC BRUSCHETTA - V \$13

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

BURRATA \$18

Heirloom tomatoes, fresh basil, balsamic reduction, with roasted crostinis.

HUMMUS - V \$13

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

ROASTED CAULIFLOWER - V \$16

romesco, pickled shallots, radish and herbs.

Really Serious Stuff

TUNA CARPACCIO* - GF \$22

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

HONEY SHRIMP - GF \$18

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

CRAB CAKES \$25

Two handmade jumbo lump crab cakes topped with jicama & apple slaw dressed with wasabi aioli.

TRUFFLE GNOCCHI \$18

garlic mushroom cream, black truffle with fresh parmesan.

6OZ FILET* - GF \$23

Roasted Fingerling potatoes with veal demi glace and italian salsa verde.

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.

MAHON, MENORCA, SPAIN

Named after the port of Mahon on Minorca island, Spain, is a cow's milk cheese. Mahon is buttery, sharp, salty in taste it is hand rubbed with butter / paprika or oil.

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.

CANTAL AOP, FRANCE

Cantal AOC is one of the oldest cheeses in France, dating to the times of the Gaul's rule. Flavor has a strong nutty and tangy profile with a hint of sweet cow's milk.

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.