

Not So Serious

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

BURRATA - V \$16

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

ASIAN CHICKEN MEDLEY \$17

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

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 \$23

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

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.

CRAB CAKE \$21

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

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

SEARED SALMON* - GF \$30

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

9 OZ. FILET* - GF \$42

Roasted garlic whipped potatoes and tricolor herb baby carrots, rosemary demi glacé.

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

\$9 sautéed brussels • grilled asparagus • 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.