

DE T T E R A

RESTAURANT & WINE BAR

Wood Fired Pizzas

Classic Margherita
Fresh Mozzarella, Basil 14

Kennett Square Mushroom
Local Mushrooms, Red Onion, Herb Ricotta, Balsamic 15

Roasted Cauliflower Pizza
Roasted Local Cauliflower, Caramelized Onions, House Smoked Bacon, Taleggio Cheese 15

Italian Sausage
House Made Italian Sausage, Shishito Peppers, Hearth Roasted Tomato, Fresh Mozzarella 16

Prosciutto di Parma
Fior Di Latte, San Marzano Tomato, Baby Arugula, Prosciutto, EVOO 17

Artisanal Cheese

Bucheron
Soft Ripened, Tangy, Sharp, Earthy, Goat's Milk, Wisconsin

Nettle Meadow Kunik
Triple Creme, Buttery, Tangy, Smooth, Cow's and Goat's Milk, New York

Jasper Hill Farm Willoughby
Earthy, Succulent, Buttery, Floral, Cow's Milk, Vermont

*Morbier**
Semi-soft, Supple, Strong, Fruity, Grassy, Raw Cow's Milk France

*Birchrun Blue**
Semi Soft, Mild, Sweet, Peppery, Delicate, Raw Cow's Milk, Chester Springs, PA

Pecorino Boschetto Truffetto
Semi Soft, Earthy, Pungent, Sheep's Milk, Tuscany

*Manchego**
Semi Hard, Grassy, Fruity, Tangy, Sheep's Milk, Spain

\$14-18-22
* = Unpasteurized

Sides

Charred Cauliflower and Heirloom Carrots with Curry 8

Hand Cut French Fries with Dipping Sauces 8

Hearth Roasted Brussels Sprouts and Bacon 10

Appetizers

Baby Romaine Lettuce
Pennsylvania Rainbow Trout Rillittes, Radishes, Focaccia Crostini, Whole Grain Mustard Vinaigrette 11

Spring Green Salad
Blueberries, Shaved Turnips, Goat Cheese Fritters, Herb Vinaigrette 10

Grilled Baby Spanish Octopus
Artichoke Hearts, Garlic Confit, Pickled Shallots, Charred Lettuce Sauce 15

Seared Barnegat Light Scallops
Coco Beans, Pancetta, Cerignola Olive, Rosemary 16

Yellowfin Tuna Tartare
Soft Poached Egg, Pickled Fennel, Truffle Vinaigrette 17

Wellfleet Oysters
Kaffir Lime Granita 18

Pasta

King Crab Sacchetti
Hand Made King Crab Stuffed Pasta Purses, Peas, Fennel, Tomato Crema 14/28

Potato Gnocchi
Morel Mushrooms, Fava Beans, Parmesan 14/28

Hand Cut Pappardelle
Sautéed Rock Shrimp, Herb Pesto, Lemon Zest 13/26

Spaghetti alla Carbonara
House Made Pasta, Pancetta, Egg Yolk, Black Pepper, Parmesan 12/24

Entrees

Atlantic Cod
Smoked Fingerling Potatoes, Charred Leeks, Cockles, Sauce Vin Blanc 27

Grilled Rainbow Trout
Asparagus, English Peas, Watercress, Tarragon 26

Grilled Holland White Asparagus
Green Garbanzo, Wood Oven Roasted Carrots, Shiitake Mushrooms, Eggplant and Tomato Emulsion 22

Magret Duck Breast and Leg Confit
Sunchokes, Spring Onion, English Peas, Black Berry, Duck Jus 29

Roasted All Natural Chicken
Grilled Romaine, Hedgehog Mushrooms, Bloody Butcher Grits, Shishito Peppers, Smoked Chicken Jus 27

Grilled Hanger Steak
Crushed Blue Adirondack Potato, Baby Kale, Spring Onion Soubise, Beef Jus 29

Executive Chef Jeffrey Power