

DE T T E R A

Hearth Fired Pizzas

Margherita

Fresh Mozzarella, Basil 14

Kennett Square Mushroom

Local Mushrooms, Red Onion, Herb Ricotta, Balsamic 15

Fig and Arugula Pizza

Baby Arugula, Black Mission Figs, Shaved Shallots, Gruyere Cheese 16 add Prosciutto 4

Roasted Cauliflower Pizza

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

Italian Sausage

Spicy Italian Sausage, Broccoli Rabe, Hearth Roasted Tomato, Fresh Mozzarella 16

Braised Short Rib

Braised Short Rib, Roasted Mushrooms, Caramelized Onions, Asiago 16

Raw and Cured

Dettera's Classic Tuna Tartare, Soft Poached Egg, Pickled Fennel, Truffle Vinaigrette \$17

Cape May Salt Oysters, Kaffir Lime Granita \$18

House Smoked Scottish Salmon, Creme Fraiche, Hard Boiled Egg, Sorel, Brioche Toast \$14

Sides

Charred Cauliflower and Heirloom Carrots with Curry 8

Hand Cut French Fries with Dipping Sauces 8

Sweet and Sour Baby Bok Choy 8

Wood Oven Roasted Brussels Sprouts and Bacon 10

Appetizers

Fall Harvest Salad

Little Gem Lettuce, Local Apples, Toasted Walnuts, Cracked Black Pepper Vinaigrette 10

Wood Fire Roasted Delicata Squash and Beets

Crisp Endive and Frisee, Grapes, Toasted Pumpkin Seeds, Spiced Yogurt Vinaigrette 10

Wild Mushroom Toast

Lobster, Hen of the Woods and Chanterelle Mushrooms, Ricotta, Gruyere, Black Truffle 11

Parsnip and Hazelnut Soup

Pear Mostarda, Toasted Hazelnuts, Parsnip Nest 10

Grilled Baby Spanish Octopus

Artichoke Hearts, Garlic Confit, Pickled Shallots, Charred Lettuce Sauce 15

Slow Cooked Escargot

Champagne, Bacon, Oven Dried Tomato, Black Garlic Butter 15

Pasta and Rice

Hand Cut Tagliatelle

Braised Venison, Charred Roots, Red Wine Jus 14/28

Chestnut Agnolotti

Shaved Chestnuts, Pecorino Romano Crema 13/26

Sweet Potato Ravioli

Braised Pork Shoulder, Toasted Pistachios, Spiced Pork Jus 13/26

Kabocha Squash Risotto

Carnaroli Rice, Mascarpone, Olive Oil, Parmesan 12/24

Entrees

Wild Striped Bass

Bok Choy, Kohlrabi, Sea Beans, Hen of The Woods Mushrooms, Rich Lemongrass Broth 32

Florida Red Snapper

Butternut Squash, Stewed Little White Beans, Pancetta, Saffron Emulsion 31

Charred Zucchini Steak

Castle Valley Mill Polenta, Smoked Cherry Tomatoes, Fava Beans, Yellow Tomato Sofrito 22

Surf and Turf

Berkshire Pork Tenderloin and Belly, Maine Lobster, Cauliflower, Brussels Sprouts, Madeira Jus 35

Slow Roast Amish Chicken

Garden Swiss Chard, Lobster Mushrooms, Fingerling Potatoes 27

Magret Duck Breast

Golden Chanterelle Mushrooms, Pearl Barley, Mustard Greens, Black Plum Jus 28

10oz Dry Aged NY Strip Steak

Herb Spaetzle, Wax Beans, Black Kale, Brandy Peppercorn Sauce 50

Executive Chef Jeffrey Power