

# 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

## Artisanal Cheese

### *Valency Pyramid*

Cave Aged, Soft, Citrusy, Lightly Piquant, Goat's Milk, France

### *Bijou*

Soft, Creamy, Sweet, Floral, Citrus, Goat's Milk, Vermont

### *Brilliant Savarin*

Triple Creme, Earthy, Nutty, Buttery, Cow's Milk France

### *Moody Blue*

Semi-Soft, Smokey, Cow's Milk, Wisconsin

### *Pecorino Boschetto Truffetto*

Semi Soft, Earthy, Pungent, Sheep's Milk, Tuscany

### *P'tit Basque*

Smooth, Earthy, Pungent, Sheep's Milk, Pyrenees Mountains, France

\$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

### *Hearth Roasted Ruby Beets*

Blood Orange, Toasted Pistachio, Goats Cheese, Aged Balsamic 10

### *Belgian Endive Salad*

Smokey Blue Cheese, Toasted Walnuts, Gala Apples, Cider Vinaigrette 10

### *Escargots de Bourgogne*

Tender Snails, Garlic Herb Butter, Hazelnuts, Champagne 13

### *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

### *Kona Kampachi Tartare*

Miso, Ginger, Meyer Lemon, Watermelon Radish, Black Sesame 16

### *Wellfleet Oysters*

Kaffir Lime Granita 18

## Pasta

### *Squid Ink Fettucini*

Sautéed Carolina Shrimp, Salsify, Meyer Lemon, Mascarpone 13/26

### *Potato Gnocchi*

Light Potato Dumplings, Braised Pork Shoulder, Aged Sheep's Milk Cheese, Pork Jus 13/26

### *Braised Beef Agnolotti*

Red Wine Braised Short Rib, Roasted Parsnip, Parmigiano Reggiano, Beef Jus 13/26

### *Spaghetti and Meat Balls*

Semolina Pasta, Basil, Parmesan 12/24

### *Meyer Lemon and Fresh Herb Risotto*

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

## Entrees

### *Local Wild Striped Bass*

Sweet Stem Cauliflower, Beluga Lentils, Spaghetti Squash, Sauce American 31

### *Wood Oven Roasted Rainbow Trout*

Mediterranean Spiced Chickpeas, Broccoli Rabe, Preserved Lemon 27

### *Charred "Center Cut" Cauliflower*

Forbidden Black Rice, Shanghai Tips, Golden Beets, Carrot Emulsion 22

### *Spiced Magret Duck Breast*

Wild Hen of the Wood Mushrooms, Butternut Squash Spatzle, Braised Red Cabbage, Duck Jus 28

### *Roasted and Stuffed Amish Chicken*

Baby Turnips, Abalone Mushrooms, Medjool Date and Bacon Jus 27

### *Braised Short Ribs*

Pommes Puree, Watermelon Radish, Brussels Sprouts, Pearl Onion, Sauce Bordelaise 31

Executive Chef Jeffrey Power

**Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.**

**Alert your server if you have special dietary needs. \$2.00 will be added to all split plates.**

**20% Gratuity will be added to parties of 6 or more.**