

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

Cremont

Soft, Creamy, Nutty, Smooth, Goat's and Cow's Milk, Vermont

Brillant Savarin

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

*Gorgonzola Dolce**

Sweet, Soft, Pungent, Cow's Milk, Italy

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

Dorado Royale

Mediterranean Spiced Chickpeas, Chinese Broccoli, 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, Royal Trumpet Mushrooms, Medjool Date and Bacon Jus 27

Braised Colorado Lamb Shank

Sweet Potato Puree, Cipollini Onions, Radicchio, Lamb Jus 32

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.