

DE T T E R A

RESTAURANT & WINE BAR

Hearth Fired Pizzas

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

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

Wellfleet Oysters, Kaffir Lime Granita \$18

House Smoked Scottish Salmon, Creme Fraiche, Hard Boiled Egg, Sorel, Brioche Toast \$12

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

Winter Harvest Salad

Crisp Greens, Local Apples, Toasted Walnuts, Cracked Black Pepper Vinaigrette 10

Hearth Roasted Beets

Goats Cheese, Orange Zest, Shaved Fennel, Olive Oil 10

Wild Mushroom Toast

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

Butternut Squash Soup

Crispy Serrano Ham, Toasted Pumpkin Seeds, Sweet and Sour Onions 10

Grilled Baby Spanish Octopus

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

Slow Cooked Escargots

Garlic Herb Butter, Hazelnuts, Champagne, Brioche Toast 15

Pasta and Rice

Hand Cut Tagliatelle Cacio e Pepe

Pecorino Romano, Cracked Black Pepper 12/24

Sweet Potato Ravioli

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

Ricotta Cavatelli

Butternut Squash, Sage, Toasted Butter, Goats Cheese 12/24

Carolina Shrimp Risotto

Sautéed Shrimp, Tarragon, Olive Oil 14/28

Entrees

Grilled Cobia

Parsnip Gnudi, Roasted Artichoke Hearts, Charred Romaine, Chowder Sauce 30

Seared Bronzino

Celery Root, Charred Leeks, Melted Fennel, Lemon Thyme Emulsion 29

Charred "Center Cut" Cauliflower

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

Red Wine Braised Short Rib

Hazelnut and Celery Root Puree, Hearth Roasted Carrots, Sweet and Sour Pearl Onions, Sauce Bordelaise 32

Slow Roasted Stuffed Amish Chicken

Swiss Chard, Oyster Mushrooms, Fingerling Potatoes, Roasted Chicken Jus 27

Magret Duck Breast

Yellow Foot Chanterelle Mushrooms, Rye Berries, Turnips, Duck Jus 28

Executive Chef Jeffrey Power