

# DE T T E R A

RESTAURANT & WINE BAR

## Appetizers

**Grilled Baby Spanish Octopus**, *Crispy Panisse, Shishito Peppers, Cherry Tomatoes, Romesco Sauce* 16

**Hearth Roasted Ruby Beets**, *Goats Cheese, Strawberries, Pistachio, Strawberry Vinegar Reduction* 12

**Shrimp and Crab Salad**, *Jumbo Lump Crab, Poached Shrimp, Avocado, Lemon Garlic Vinaigrette* 17

**Cape May Salt Oysters**, *Pink Peppercorn and Chili Mignonette* 16

**Artisan Cheese Board**, *Domestic and Imported Cheeses Garnished with Pickles, Jams and Crostini* 14

## Pasta and Flat Breads

**Ricotta Cavatelli**, *Sweet Corn, Summer Truffle, Goats Cheese* 15

**Spaghetti Cacio e Pepe**, *Pecorino Romano, Cracked Black Pepper, Parsley* 12

**Heirloom Tomato and Basil Flat Bread**, *Local Tomatoes, Garden Basil, Fresh Mozzarella* 12

**Fig and Arugula Flat Bread**, *Black Mission Figs, Arugula, Prosciutto, Shaved Parmesan* 13

## Entrees

**Grilled Scottish Salmon**, *Summer Beans, Fennel, Cherry Tomatoes, Coriander Vinaigrette* 28

**Day Boat Scallops**, *Sweet Corn, English Peas, Cherry Belle Radishes, Rosemary Emulsion* 32

**Roasted Half Chicken**, *Summer Squash, Fingerling Potatoes, Asparagus, Chimichurri* 27

**Grilled Prime Coulotte Steak**, *Crushed Red Bliss Potatoes, Green Beans, Button Mushrooms, Red Wine Jus*, 30

**Seared Pork Tenderloin**, *Pearl Barley, Swiss Chard, Roasted Figs, Balsamic Pork Jus* 28

**The Burger**, *Grilled Sirloin, Sunny Side Up Egg, Morbier Cheese, Crispy Shallots, Special Sauce* 20

20% Gratuity will be added to parties of 6 or more. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.