

DE T T E R A

RESTAURANT  WINE BAR

Starters

CLASSIC CAESAR SALAD

Hard Boiled Egg, Pickled Red Onion, Sourdough Croutons,
Shaved Parmesan 13

DE T T E R A'S HOUSE SALAD

Local Baby Lettuces, Sun Dried Cherries, Toasted Pistachios,
Shaved Red Onion, Balsamic Vinaigrette 13

CHOPPED ENDIVE SALAD

Apple Wood Smoked Bacon, Moody Blue Cheese, Gala Apples,
Dijon Sherry Vinaigrette 15

HEARTH ROASTED RUBY BEETS

Cumin Spiced Greek Yogurt, Toasted Pine Nuts, Sumac,
Pomegranate Seeds 13

WELLFLEET OYSTERS

Market Fresh Oysters Topped With Our Signature Kafir Lime
Granita 21

YELLOWFIN TUNA TARTARE

Avocado, Basil, Shaved Radishes, Basil, Soy Sauce, Crispy
Wontons 21

MUSHROOM TOAST

Local Mushrooms, Buffalo Milk Burrata, Black Truffle Aioli 14

Shareable

CRISPY CALAMARI

Crispy Cornmeal Crusted Day Boat Squid, Fresno Chilis, Chili
Lime Aioli 15

SWEET AND SOUR CRISPY BRUSSELS SPROUTS

12

ARTICHOKE AND RICOTTA DIP

Marinated Artichoke Hearts, Whole Milk Ricotta, Roasted Garlic,
Grilled Bread 15

WOOD OVEN BAKED MEAT BALLS AND WHOLE MILK RICOTTA

14

Cheese

DOMESTIC AND IMPORTED CHEESE

Garnished with Pickles, Fennel Mostarda, Whole Grain
Mustard and Crostini 3 for 14, 4 for 19 and 5 for 24

CAMEMBERT *

Cow's Milk, Earthy, Nutty, Fruit Forward, Normandy, France

HUMBOLDT FOG

Goat's Cheese, Floral, Herbaceous and Creamy, California

BRILLAT SAVARIN

Triple Creme Cow's Milk, Rich and Buttery, Burgundy France

PECORINO BOSCHETTO TARTUFO

Sheep's Milk, Sweet, Mild and Aromatic, Tuscany Italy

MORBIER *

Cow's Milk Pungent and Elegant, Morbier, France

MOODY BLUE

Cow's Milk, Creamy and Smokey, Wisconsin

CABOT CLOTHBOUND CHEDDAR

Cow's Milk, "Kick Ass Cheddar" Vermont

House Made Pasta

SEMOLINA RIGITONI

Italian Sausage Ragu, Broccoli Rabe, Crushed Tomatoes, Parmesan
14/28

RICOTTA CAVATELLI

Butternut Squash, Sage, Toasted Butter, Pumpkin Seeds, Locatelli
14/28

BUCCATINI AND MEAT BALLS

Pork, Veal and Beef Meatballs, Fresh Bucatini, Slow Sauce,
Parmesan, Basil
15/30

LOBSTER AGNOLOTTI

Saffron Emulsion, Basil
18/36

Mains

GRILLED FISH OF THE DAY

Chefs Daily Selection of Market Fresh Vegetables MP

GRILLED SCOTTISH SALMON

Butternut Squash, Tuscan Kale, Parsnips, Cider 29

WOOD OVEN ROASTED HALF CHICKEN

Crispy Fingerling Potatoes, Baby Bok Choy, Chicken Jus 29

CHARRED "CENTER CUT" CAULIFLOWER STEAK

Lemongrass and Ginger Lentils, Sweet and Sour Baby Bok Choy,
Butternut Squash Emulsion 22

CRISPY MAGRET DUCK BREAST

Winter Squash, Shiitake Mushrooms, Swiss Chard, Duck Jus 37

RED WINE BRAISED SHORT RIBS

Yukon Gold Potato Puree, Roasted Brussels Sprouts, Glazed
Cippolini Onions, Beef Jus 39

THE BURGER

Ground Sirloin, Brisket and Short Rib, Sunny Side Up Farmers
Egg, Morbier Cheese, Crispy Shallots, Special Sauce, Brioche
Bun 22

GRILLED 12oz NY STRIP STEAK

Ashley's Bacon Leek Mac N Cheese, Herb Compound Butter 44

Wood Oven Pizza

MARGHERITA

Buffalo Milk Mozzarella, San Marzano Tomatoes, Basil 17

KENNETT SQUARE MUSHROOM

Local Mushrooms, Herbed Ricotta, Pickled Red Onion, Shaved
Parmesan, Aged Balsamic 19

ITALIAN SAUSAGE

Sweet Italian Sausage, Mozzarella, San Marzano Tomato,
Roasted Peppers 20

FIG AND ARUGULA

Black Mission Figs, Mascarpone and Gruyere Cheese, Baby
Arugula 20 add Prosciutto 5

SHORT RIB PIE

Red Wine Braised Short Rib, Caramelized Onions, Asiago and
Mozzarella Cheese 21

SIDES TO SHARE

ROASTED MUSHROOMS WITH BLACK TRUFFLE BUTTER

13

GINGER AND GARLIC GLAZED BOK CHOY

12

YUKON GOLD POTATO PUREE

10

ASHLEY'S BACON LEEK MAC N CHEESE

11