

DETTERA

RESTAURANT  WINE BAR

Appetizers

HEARTH ROASTED RUBY BEETS

Spiced Greek Yogurt, Tahini, Pomegranit Seeds, Sumac 12

BABY GREENS SALAD

Shaved Apples and Celery, Local Greens, Blue Cheese, Toasted Hazelnuts, Golden Raisins, White Balsamic Vinaigrette 10

CLASSIC CAESAR SALAD

Organic Romaine Hearts, Herb Croutons, Parmesan Cheese, House Made Dressing 10

CAPE MAY SALT OYSTERS

Kaffir Lime Granita 16

YELLOWFIN TUNA TARTARE

Avocado, Fresno Chilis, Kimchi, Yuzu 17

ARTISAN CHEESE BOARD

Domestic and Imported Cheeses Garnished with Pickles Jams and Crostini 14

Pasta and Flat Breads

RICOTTA CAVATELLI

Butternut Squash, Sage, Toasted Butter, Goats Cheese 15

HAND CUT PAPPARDELLE

Local Mushrooms, Parsley, Olive Oil, Pecorino 12

HEIRLOOM TOMATO AND BASIL FLAT BREAD

Local Tomatoes, Garden Basil, Fresh Mozzarella 12

BLACK MISSION FIG AND PROSCIUTTO FLAT BREAD

Apricot Preserves, Baby Arugula, Parmesan Cheese 13

Entrees

STRIPED BASS

Beluga Lentils, Sweet and Sour Bok Choy, Lemongrass Emulsion 29

DAY BOAT SCALLOPS

Spaghetti Squash, Swiss Chard, Julienne Carrots, Spiced Butternut Squash Emulsion 32

HERB ROASTED HALF CHICKEN

Butternut Squash, Brussels Sprouts, New Potatoes, Chicken Jus 27

NEW ZEALAND RACK OF LAMB

Mitake Mushrooms, Delicata Squash, Cipollini Onions, Lamb Jus 34

SEARED PORK TENDERLOIN

White Beans, House Smoked Bacon, Broccoli Rabe Balsamic Pork Jus 28

MOROCCAN SPICED BRAISED SHORT RIB

Saffron Pearl Couscous, Parsnips, Broccoli Rabe, Beef jus 31

THE BURGER

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

Desserts

TIRAMISU 8

Espresso Crema, Toasted Almonds, Blackberries

BLOOD ORANGE AND CHOCOLATE CREME BRULEE 8

BUTTERMILK PANNA COTTA 7

Cranberry Orange Chutney, Cinnamon Streusel

Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.
20% gratuity will be added to parties of 6 or more.

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DE T T E R A

RESTAURANT *as* WINE BAR

Cocktails

ELDERFLOWER FASHIONED

Bourbon, St. Germaine, Angostura Bitters, Lemon
Zest \$12

CRANBERRY APPLE SANGRIA

Sauvignon Blanc, Hard Cider, Cranberry Simple,
Orange Zest, Rosemary \$12

SLIM GINNY

Gin, Cucumber, Lime, Agave, Basil \$11

BLOOD ORANGE BLOSSOM

Orange Vodka, Orange Liqueur, Blood Orange Puree,
Honey \$12

SOUTHSIDE

Gin, Fresh Squeezed Lime, Mint, Simple Syrup \$11

SHE DRINKS A VODKA DRINK

Kiki Vodka, Muddled Raspberry, Lemon, Basil
Simple \$10

LEFT BANK MARTINI

Gin, St. Germaine, Sauvignon Blanc \$14

CORPSE REVIVER #2

Gin, Cointreau, Lillet Blanc, Lemon, Absinthe \$13

SAZERAC

Rye Whiskey, Peychauds and Angostura Bitters,
Sugar, Absinthe Rinse \$13

Wine By The Glass

WHITE WINE

ALBARINO

Condes de Albarei, 2018, Galica, Spain \$14/56

CHARDONNAY

DeLoach "Heritage Reserve" 2018, California \$13/52

PROSECCO

Tots 1820, Extra Dry, NV, Italy \$13

ROSE

Lionel Osmin la Vie en Rose 2018, Toulouse, France
\$11/40

SAUVIGNON BLANC

Ballard Lane, Central Coast, CA \$13/52

VERNACCIA

Teruzzi & Puthod 2018 Tuscany, Italy \$12/48

RED WINE

BLEND

Broken Earth Winery "Pull BDX" 2016, Paso Robles, CA
\$14/56

CABERNET SAUVIGNON

Peirano Estate Vineyards 2017, Lodi, CA \$13/52

COTES DU RHONE

Jean-Luc Colombo, 2017, Rhone Valley, France, \$14/56

MERLOT

Grayson Cellars, 2018, CA, \$13/46

PINOT NOIR

Grayson Cellars, 2018, CA, \$13/46

SHIRAZ

McGuigan Wines, "The Plan" 2017, South Eastern
Australia, Australia, \$13/52

DE T T E R A

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Bottled Beer

ANGRY ORCHARD

Crisp Cider, 5%, Walden NY, \$6.00

AMSTEL LIGHT

Lager, 4%, Amsterdam, \$5.00

CORONA LIGHT

Mexican Lager, 4%, Mexico, \$6.00

MILLER LITE

Pilsner, 4.2%, Chicago, Illinois, \$5.00

YUENGLING

Traditional Lager, 4.5%, Pottsville. Pa \$6.00

DESTIINL BREWERY SYNCHOPATHIC

Dry Hopped Sour Ale, Illinois, 6% \$8.00

GUINNESS DRAUGHT

Stout, 4.2%, Dublin, Ireland, \$8.00

DUCK RABBIT MILK STOUT

Stout, 5.7% Farmville, North Carolina, \$8.00

LEFT HAND BREWING

Nitro Milk Stout, 6%, COL, \$7.00

ST. FEULLIEN SAISON

Saison, Le Roeulx, Belgium, 6.5% \$8.00

FRANZISKANER

Weissbier, 5%, Spaten-Franziskaner-Brau, Germany,
\$6.00

BLUE MOON

Belgian White, 5.4%, Denver, CO, \$6.00

BOULEVARD TANK 7

Farmhouse Ale, 8.5%, Missouri, \$8.00

LEFFE BLOND

Blond Abbey, 6.6%, Leuven, Belgium, \$6.00

NEWCASTLE BROWN ALE

Brown Ale, 4.7% Netherlands, \$6.00

TROEGS PERPETUAL

IPA, 7.5%, Hershey, PA, \$8.00

FAT HEAD'S HEAD HUNTER

IPA, 7.5%, Canton, Ohio, \$8.00