


DE T T E R A

RESTAURANT  WINE BAR

Appetizers

HEARTH ROASTED RUBY BEETS

Goats Cheese, Strawberries, Pistachios, Strawberry
Vinegar Reduction 12

BURATTA

Heirloom Tomatoes, Garden Basil, Aged Balsamic 13

GRILLED BABY SPANISH OCTOPUS

Crispy Panisse, Shishito Peppers, Cherry Tomatoes,
Romesco Sauce 16

SHRIMP AND CRAB SALAD

Jumbo Lump Crab, Poached Shrimp, Avocado, Lemon
Garlic Vinaigrette 17

CAPE MAY SALT OYSTERS

Kaffir Lime Granita 16

ARTISAN CHEESE BOARD

Domestic and Imported Cheeses Garnished with Pickles
Jams and Crostini 14

CAULIFLOWER SOUP

House Smoked Bacon, Fennel, Local Apples 9

Pasta and Flat Breads

RICOTTA CAVATELLI

Butternut Squash, Sage, Toasted Butter, Goats Cheese
15

HAND CUT PAPPARDELLE

Tomato Butter, Bacon, Garden Basil, Parmesan 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

GRILLED SCOTTISH SALMON

Summer Beans, Fennel, Cherry Tomatoes, Coriander
Vinaigrette 28

STRIPED BASS

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

DAY BOAT SCALLOPS

Sweet Corn, English Peas, Cherry Belle Radishes,
Rosemary Emulsion 32

HERB ROASTED HALF CHICKEN

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

GRILLED BEEF TENDERLOIN

Crushed Red Bliss Potatoes, Green Beans, Button
Mushrooms, Red Wine Jus 30

SEARED PORK TENDERLOIN

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

RED WINE BRAISED SHORT RIB

Barley Risotto, Baby Carrots, Bok Choy, Beef Jus 31

THE BURGER

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

Desserts

TIRAMISU

Espresso Crema, Toasted Almonds, Blackberries 8

CLASSIC VANILLA BEAN CREME BRULEE 8

CHOCOLATE PATE

Creme Anglaise, Fresh Berries, Mint

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Seasonal Cocktails

ELDERFLOWER FASHIONED

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

FALL HARVEST SANGRIA

Cabernet Sauvignon, Bourbon, Ginger, Black Mission
Figs, Orange Zest, Cinnamon \$12

SLIM GINNY

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

ORANGE BLOSSOM

Orange Vodka, Orange Liquor, Mandarin Puree,
Honey \$12

Draft Beer

VALT BREWING

Off Hops and Clouds, Pale Ale, PA 5.5% \$7.00

DOWNCAST UNFILTERED CIDER

Hard Cider, MA, 5.1% \$7.00

Bottled Beer

YUENGLING LAGER

Traditional Lager, PA, 4.5% \$5.00

LAGUNITAS

12th of Never Ale, CA, 5.5% \$8.00

SCULPIN GRAPEFRUIT

IPA, CA, 7% \$8.00

NEWCASTLE

Brown Ale, CA/IL 4.7% \$6.00

Wine By The Glass

WHITE WINE

PROSECCO

Tosti Extra Dry, DOC, NV, Italy \$13

BLEND

Pine Ridge 2018- Chenin Blanc, Viognier \$13/46

CHARDONNAY

DeLoach "Heritage Reserve" 2018, California \$13/46

ROSE

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

SAUVIGNON BLANC

Peltier Vineyards "Black Diamond" 2017, Lodi, CA,
\$13/46

RED WINE

BARBERA D'ASTI

Luca Bosio DOCG 2017, Castagnole, Italy 13/46

BEAUJOLAIS

Cheateau de Pizay "Morgon" 2016, Beaujolaise,
France \$15/54

BLEND

Broken Earth Winery "Pull BDX" 2016, Paso Robles,
CA \$14/50

CABERNET SAUVIGNON

Hyatt Vineyard Estates 2018, Rattlesnake Hills, WA
\$13/46

MERLOT

Grayson Cellars "Lot 6" CA, \$10/40

PINOT NOIR

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

SYRAH

Truchard 2017, Napa, CA, \$14/50

TEMPRANILLO RIOJA

Vina Bujanda, 2018, Rioja, Spain \$14/50