

DE T T E R A

RESTAURANT *∞* WINE BAR

Appatizers

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 Beef Tenderloin, *Crushed Red Bliss Potatoes, Green Beans, Button Mushrooms, Red Wine Jus*, 34

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

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.