

DE T T E R A

RESTAURANT *o/w* WINE BAR

Shareable

SWEET AND SOUR CRISPY BRUSSELS SPROUTS
12

SHEEP'S MILK RICOTTA

Fresh Sheep's Milk Ricotta, Orange Blossom Honey, Grilled Sourdough 15

WOOD OVEN ROASTED BABY OCTOPUS

Stewed Navy Beans, Roasted Shishitos, Lemon and Mint Pesto 19

GRILLED LAMB CHOPS

Charred Asparagus, Scallions, Chimmichuri 25

MEATBALLS

Veal, Pork and Beef, San Marzano Tomato Sauce, Shaved Parmesan 14

SCALLOP AND LOBSTER DUMPLINGS

Edamame, Shaved Scallions, Lobster Vinaigrette 19

Cheese

DOMESTIC AND IMPORTED CHEESE

Garnished with Pickles, Fennel Mostarda, Whole Grain Mustard and Crostini 3 for 15, 4 for 20 and 5 for 25

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

MOODY BLUE

Cow's Milk, Creamy and Smokey, Wisconsin

CABOT CLOTHBOUND CHEDDAR

Cow's Milk, "Kick Ass Cheddar" Vermont

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

FIG AND ARUGULA

Black Mission Figs, Mascarpone and Gruyere Cheese, Baby Arugula 20 add Prosciutto 4

SIDES TO SHARE

ROASTED FINGERLING POTATOES
10

CHARRED SHISHITO PEPPERS
10

WOOD OVEN ROASTED CAULIFLOWER AND CRISPY BACON
10

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.

Starters

CLASSIC CAESAR SALAD

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

BABY KALE SALAD

Charred Butternut Squash, Toasted Pumpkin Seeds, Dijon Mustard and Honey Vinaigrette 13

HEARTH ROASTED RUBY BEETS

Spiced Greek Yogurt, Pomegranate Seeds, Olive Oil, Sumac 12

DE T T E R A'S HOUSE SALAD

Baby Greens, Shaved Local Apples, Toasted Walnuts, Toasted Walnut Vinaigrette 13

MUSHROOM TOAST

Local Mushrooms, Buffalo Milk Burrata, Black Truffle Aioli 14

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

House Made Pasta

SWEET POTATO RAVIOLI

Braised Berkshire Pork Shoulder, Toasted Pistachios, Fall Spiced Pork Jus 15/30

BUCATINI AND MEATBALLS

Veal, Pork and Beef Meatballs, Semolina Pasta, Shaved Parmesan, Basil 15/30

HAND CUT PAPPARDELLE

Local Mushrooms, Parsley, Mushroom Crema, Parmesan Cheese 14/28

ORECCHIETTE CARBONARA

Florida Rock Shrimp, Pancetta, Cracked Black Pepper, Pecorino Romano 15/30

Mains

SAUTEED SEA SCALLOPS

Delicata Squash, Bok Choy, Sweet Potato, Star Anise 42

GRILLED SCOTTISH SALMON

Parsnip, Butternut Squash, Gala Apple Hash, Apple Cider Emulsion 29

ROASTED AMISH CHICKEN BREAST

Pearl Cous Cous, Broccoli Rabe, Shiitake Mushrooms, Chicken Jus 27

GRILLED 14oz NY STRIP STEAK

Brussels Sprouts Leafs, Roasted Carrots, Fingerling Potatoes, Red Wine Beef Jus 49

CRISPY MAGRET DUCK BREAST

Pear Barley Risotto, Winter Squash, Cipolini Onions, Duck Jus 39

RED WINE BRAISED SHORT RIBS

Butter Whipped Potatoes, Glazed Baby Carrots, Beef Jus 36

THE BURGER

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

CHARRED "CENTER CUT" CAULIFLOWER STEAK

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