

DE T T E R A

RESTAURANT *as* WINE BAR

Shareable

SWEET AND SOUR CRISPY BRUSSELS
SPROUTS
13

SHEEP'S MILK RICOTTA
*Fresh Sheep's Milk Ricotta, Orange Blossom Honey,
Grilled Sourdough*
15

GRILLED LAMB CHOPS
Charred Asparagus, Scallions, Chimichuri
25

SCALLOP AND LOBSTER DUMPLINGS
Edamame, Shaved Scallions, Lobster Vinaigrette
20

WOOD OVEN ROASTED BABY OCTOPUS
Stewed Navy Beans, Roasted Shishitos, Lemon and Mint Pesto
19

Cheese

DOMESTIC AND IMPORTED CHEESE
*Garnished with Pickles, Seasonal Mostarda, Whole Grain Mustard
and Crostini*
3 FOR 16, 4 FOR 21 AND 5 FOR 26

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

BRABANDER GOUDA
Goat's Milk, Creamy Yet Dense, Nutty and Smooth, Holland

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

WOOD OVEN ROASTED CAULIFLOWER AND
CRISPY BACON
10

CHARRED SHISHITO PEPPERS
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* 14

HEIRLOOM TOMATOES
Buffalo Milk Burrata, Basil, Aged Balsamic, EVOO 15

BABY ARUGULA SALAD
*Artichoke Hearts, Kalamata Olives, Cherry Tomatoes,
Lemon Vinaigrette* 13

DE T T E R A'S HOUSE SALAD
*Baby Greens, Strawberries, Toasted Walnuts,
Toasted Walnut Vinaigrette* 13

SALT ROASTED GOLDEN BEET
CARPACCIO
Capers, Fried Sage, Rosted Pepper and Tabini Vinaigrette 12

WELLFLEET OYSTERS
*Market Fresh Oysters Topped With Our Signature
Kafir Lime Granita* 21

YELLOWFIN TUNA TARTARE
Avocado, Basil, Shaved Radishes, Soy Sauce, Crispy Wontons 21

House Made Pasta

SPRING PEA RAVIOLI
English Peas, Ricotta, Pancetta, Parmesan Crema
17/30

ORECCHIETTE CARBONARA
*Florida Rock Shrimp, Pancetta, Cracked Black Pepper,
Pecorino Romano*
18/32

HAND CUT PAPPARDELLE
Local Mushrooms, Parsley, Mushroom Crema, Parmesan Cheese
16/28

MAFALDINE BOLOGNESE
Milk Fed Veal Bolognese, Mafaldine Pasta, Ramps, Asiago
17/30

Mains

WILD STRIPED BASS
Local Asparagus, Ramps, Oyster Mushrooms, Tarragon 36

WOOD OVEN ROASTED RAINBOW TROUT
Sun Chokes, Peas, Grilled Scallions, Saffron 30

ROASTED AMISH CHICKEN BREAST
*Pearl Couscous, Broccoli Rabe, Shiitake Mushrooms,
Chicken Jus* 27

CRISPY MAGRET DUCK BREAST
*Romanesco, Smoked Fingerling Potatoes, Buttered Radishes, Blackberry
Duck Jus* 39

GRILLED 14oz NY STRIP STEAK
*Brussels Sprouts, Roasted Carrots, Fingerling Potatoes,
Red Wine Beef Jus* 49

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