

Snacks

MIXED OLIVES - GF, V \$8*Castelvetrano, picholine, mission***HUMMUS - V \$15***Roasted red pepper, Croatian ajvar, served with naan bread, roasted carrots, cauliflower and cucumbers***WHIPPED RICOTTA - V \$14***House made whipped ricotta with pistachio-peanut dukkah, honey, fresh berries with toasted lepinja flatbread***CLASSIC BRUSCHETTA- V \$15***Heirloom tomato, basil, feta, balsamic reduction over crostinis***MIXED NUTS - GF, V \$8***House roasted & salted walnuts and almonds***STUFFED DATES- GF \$16***Dates stuffed with brie & walnuts, wrapped in prosciutto topped with honey***TRUFFLE CHIPS- GF, V \$13***Tossed with white truffle oil finished with fresh grated parmesan and herbs with truffle aioli***BURRATA - V \$18***Heirloom tomato, fresh basil, balsamic reduction with roasted garlic crostini*

Flatbreads

PROSCIUTTO & BRIE \$19*Apricot jam, sautéed apples, prosciutto, brie, goat cheese and fresh arugula***MEAT TRIO \$22***Marinara, mozzarella, chorizo, prosciutto, meatball, Chipotle honey drizzle***MEDITERRANEAN FLATBREAD - V \$19***Tomato, red onion, olives, feta & mozzarella blend, spices*

Add salumi to any flatbread \$5

Bit More Serious Stuff

DTR SALAD - GF, V \$14*Mixed greens, roasted almonds, dried cranberries, goat cheese, and honey vinaigrette***MEDITERRANEAN SALAD - GF, V \$14***Chickpea, cucumbers, tomato, red onion, olives and feta with herb vinaigrette***ROASTED BEET SALAD - GF, V \$14***Roasted beet, arugula, goat cheese, sliced orange, and honey vinaigrette***TUSCAN BRESAOLA \$17***Hand sliced air dried beef topped with arugula, capers, and lemon infused olive oil with crostini***TUNA CARPACCIO* - GF \$24***Thin sliced tuna with red Fresno peppers, salsa verde, lemon, olive oil and tossed arugula***SKILLET BRUSSELS SPROUTS - GF, V \$15***Roasted & finished with sweet & spicy balsamic reduction, served over apple butter & topped with roasted pecans***ROASTED CAULIFLOWER - V \$16***Romesco, pickled shallots, almonds, radish and herbs*

Add *shrimp, *tuna, *salmon to any dish \$9

Really Serious Stuff

SEARED SALMON* \$23*Roasted asparagus, roasted red pepper aioli***HONEY SHRIMP -GF \$19***Brussels sprout slaw, chipotle honey, finished with sesame seeds, radish and jalapeño***BEEF KEBABS* \$27***Served with tzatziki and ajvar sauces, and toasted lepinja flatbread***LAMB MEATBALLS* \$19***marinara, feta, basil, served with naan***TRUFFLE GNOCCHI - V \$20***Garlic mushroom cream, black truffle with fresh parmesan*

Sweets

NY CHEESECAKE \$12*Dulce de Leche, macerated berries, and whipped cream***BISCOFF CAKE \$12***Housemade Biscoff cake, Biscoff cookie butter icing, and whipped cream***GELATO - GF, V \$5***Seasonal rotation by the scoop***BAJADERA - V \$14***Hazelnut spread, chantilly cream, roasted hazelnuts, fresh berries*

Parties of 8 or more will have an automatic 20% gratuity added. Unfortunately we do not split checks for parties of 6 or more. 2 Hour Limit. We reserve the right to refuse service to anyone.

***Before consuming, these items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness**

Please inform your DTR server of any food allergies. GF=Gluten free V=Vegetarian

Cheese & Charcuterie

Combinazoni

Served with house made bread, seasonal accoutrements, & **mixed nuts** - All cheeses are pasteurized*

2 + 2 two cheese and two salumi **\$38**

3 + 3 three cheese and three salumi **\$48**

Soft & Spreadable

LE CABRIE, WISCONSIN

Goat milk brie, smooth and delicate taste

ROCKET'S ROBIOLA, NORTH CAROLINA

Cow's milk, ash coated with a creamy interior.
Subtle notes of almond and mushrooms

Semi-Soft & Pliable

BELLAVITANO ESPRESSO, WISCONSIN

Cheddar-parmesan inspired cows milk, rubbed with Italian espresso beans

BLACK TRUFFLE, WISCONSIN

Goat's milk, sweet goat cheese brightened with black truffle specs

MAHON, MENORCA, SPAIN

A cow's milk cheese named after the port of Mahon on Minorca island, Spain. Mahon is buttery, sharp, salty in taste. Hand rubbed with paprika and butter or oil

Firm & Hard

RICOTTA SALATA, ITALY

Sheep's milk, aged for 20 days, salty & tangy flavor with a clean sweet finish

PORT DERBY, ENGLAND

Cow's milk, port infused cheese, smooth with a fruity finish

CARR AGED GOUDA, WISCONSIN

Cow's milk, Dutch style cheese. Sharp yet sweet. Strong nut flavors with a firm but creamy texture

CLOTHBOUND CHEDDAR, VERMONT

Cow's milk, crumbly texture with nutty flavor is savory with a slight tang with caramel notes on the finish

CANTAL AOC, FRANCE

Cow's milk. Cantal AOC is one of the oldest cheeses in France, dating to the times of the Gaul's rule. Flavor has a strong nutty and tangy profile with a hint of sweetness

Salumi

PROSCIUTTO DI PARMA, IT

Sea salt cured pork, aged 14- 30 months

BLACK FOREST SPECK, IT

Naturally wood smoked

CALABRESE, IT

Zesty & spicy pork

CHORIZO, ESP

Spanish pork sausage

FINOCCHIONA, IT

Rustic, soft pork

BRESAOLA, IT

Air dried beef

SALAME ROSA, IT

Pistachio flecked, soft & delicate