



# Brunch Menu

<b>HOUSEMADE FOCACCIA “CINNAMON ROLL” WITH VANILLA ICING (V)</b>	<b>7</b>
<b>RICOTTA TOAST (V)</b> Whipped ricotta with heirloom tomato and avocado on toasted baguette	<b>13</b>
<b>PARFAIT BOWL (GF, V)</b> Greek yogurt with granola, fresh berries and honey	<b>12</b>
<b>DTR SALAD (GF, V)</b> Mixed greens, toasted almonds, dried cranberries and goat cheese, finished with citrus vinaigrette	<b>9</b>
<b>PANCAKES (V)</b> 3 housemade pancakes, topped with butter and organic pure maple syrup	<b>10</b>
<b>FRENCH TOAST (V)</b> Brioche French Toast with fresh berries and organic pure maple syrup	<b>14</b>
<b>CLASSIC EGG BREAKFAST*</b> 2 eggs scrambled or fried with Potatoes O’Brien, toast and choice of cévapi or bacon	<b>16</b>
<b>FRIED CHICKEN AND WAFFLES</b> Fresh Belgian style waffle with crispy fried chicken and organic pure maple syrup	<b>20</b>
<b>AVOCADO BLT</b> Crispy bacon, lettuce, tomato and avocado on sourdough with sweet and smoky aioli	<b>18</b>
<b>STEAK AND EGGS* (GF)</b> 2 filet mignon skewers with 2 eggs scrambled or fried and Potatoes O’Brien	<b>35</b>
<b>SHRIMP AND GRITS</b> Shrimp ‘Buzara’ over creamy Anson Mills grits	<b>26</b>

## KIDS MENU

Choice of 1 (Pancake - plain or chocolate chip, French toast, Waffle) served with fries or fruit bowl **6**

## SIDES

Potatoes O’Brien 3 | Grits 3 | Seasonal fruits 5 | Salad 5 | Fries 5

## ADD-ONS

2 eggs\* scrambled or fried 4 | Waffle 4 | Pancake 3  
Sourdough toast 1.5 | Bacon (3 pieces) 5 | Cévapi (3 pieces) 5  
Turkey bacon (3 pieces) 5



## **DTR COCKTAILS**

### **BLOODY MARY**

Vodka, DTR Bloody Mary Mix & Lemon Juice  
Celery, Blue Cheese-Stuffed Olives & Pickled Cornichons

**\$14**

### **MEDITERRANEAN BLOODY MARY**

Mediterranean Gin, DTR Bloody Mary Mix & Lemon Juice  
Celery, Blue Cheese-Stuffed Olives & Pickled Cornichons

**\$14**

### **MIMOSA**

**\$13**

### **PEACH BELLINI**

**\$13**

### **BREAKFAST MARTINI**

Vodka Shaken With Apricot-Apple Jam & A Dash Of Lemon Juice. Served Up

**\$14**

### **DEAD IN THE AFTERNOON FIZZ**

Refined Absinthe, Gin, Lime Juice, Cucumber & Mint Syrup. Topped Off With Prosecco. Served Tall

**\$14**

### **GORDON'S CUP**

Mediterranean Gin, Lemon Juice, Mint Syrup, Cucumber, A Dash Of Worcestershire Sauce & Black Pepper. Served On The Rocks

**\$14**

### **GIDDY UP**

Shot Of Blanco Tequila Served In A Tajin Rimmed Jalapeño

**\$10**

## **ZERO PROOF COCKTAILS**

### **AGE BEFORE BEAUTY**

Elderflower, Grapefruit, Lime Juice, Fresh Grapes & Rosemary. Topped With Club Soda

**\$11**

**Parties of 6 or more will have an automatic 20% gratuity added.**

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.

\*Before consuming, these items may be undercooked.

(GF)=Gluten free (V)=Vegetarian.