

APPETIZERS

Truffle Mac & Cheese Bites 14.5
Cheddar, Parmesan, Jack, Bleu Cheese

Jumbo Lump Crab Cakes 20
Local Greens, Sweet Chili Remoulade

***Firecracker Shrimp 20**
Sweet Chili Sauce, Toasted Sesame

Crispy Fried Calamari 21
Hot Cherry Peppers, Garlic-Buttermilk and Marinara Dipping Sauces

Margherita Flatbread 15
Tomato Sauce, Mozzarella, Basil

Fig Flatbread 17
Goat Cheese, Fig Jam, Arugula

***Grilled Shrimp Sliders 16**
Brioche, Pico de Gallo, Chipotle Aioli

***Short Rib Sliders 17**
Braised Short Rib, Horseradish Aioli, Pickled Red Onions, Arugula, Brioche

Blackened Fish Tacos (GF) 20
Spiced Cod, Green Papaya-Citrus Slaw, Avocado Crema, Crispy Shallots, Cilantro, Warm Corn Tortillas

Chicken Quesadillas 17
Pico de Gallo, Guacamole, Sour Cream

Lollipop Wings (GF) 18
Sweet Chili Sauce

Soup of the Day 5.5 | 10

Chicken Noodle Soup 5.5 | 10
Garden Vegetables, Fresh Herbs

French Onion Soup 11
Country Baguette, Gruyere

SALADS

ADD CHICKEN +7 • ADD SHRIMP, SALMON, STEAK OR CRAB CAKE +14

***Classic Caesar Salad 14**
Creamy Caesar Dressing, House Croutons, Parmesan

Local Greens Salad (GF) 16
Charred Corn, Shaved Radish and Spring Onion, Cherry Tomatoes, Toasted Quinoa, Basil Vinaigrette

Greek Salad (GF) 17
Romaine, Tomato, Red Onions, Capers, Olives, Cucumber, Feta, Oregano, Lemon Vinaigrette

Beet Salad (GF) 17
Sherry-Thyme Marinated Beets, Blackberries, Mesclun Greens, Basil Mascarpone, Shaved Radish, Candied Walnuts, Shallot Vinaigrette

Cobb Salad (GF) 24
Tomatoes, Roasted Corn, Avocado, Grilled Chicken, Olives, Bleu Cheese, Applewood Bacon, Egg, Basil Balsamic Vinaigrette

dinerbar

DINNER

ENTREES

CUP OF SOUP OR LOCAL GREENS

Roasted Salmon (GF) 35
Lemon and Herbs, Sautéed Spinach, Yukon Gold Mashed Potatoes

Poblano Braised Short Rib 39
Roasted Broccoli and Carrots, Poblano Mashed Potatoes

16 oz. Rib-Eye Steak (GF) 52
Garlic-Parsley Butter, Petite Grilled Caesar Salad, Spicy Bistro Fries

Grilled Skirt Steak (GF) 44
Chimichurri, Yukon Gold Mashed Potatoes, Garlic Spinach

Brick Roasted Chicken (GF) 28
Red Bliss Potatoes, Seasonal Vegetables

Roasted Turkey Breast 28
Yukon Gold Mashed Potatoes, Seasonal Vegetables, Cranberry Relish

Meatloaf 28
Yukon Gold Mashed Potatoes, Traditional Gravy, Seasonal Vegetables

Fish & Chips 28
Beer Battered Cod, French Fries, Herb Tartar Sauce

PASTA & RISOTTO

SERVED WITH CUP OF SOUP OR LOCAL GREENS

House Spinach Fettuccine 34
Jumbo Shrimp, Cherry Tomatoes, Scallions, White Wine Garlic Sauce

Chicken Parmesan 28
Chicken Cutlet, Mozzarella, Marinara, Spaghetti

Eggplant Parmesan 26
Mozzarella, Marinara, Spaghetti

Rigatoni Ala Vodka 22
Vodka Sauce, Spinach, Shaved Parmesan
add Chicken +7 | add Jumbo Shrimp +14

Cacio e Pepe Roasted Mushroom Risotto 26
Creamy Pecorino Romano, Parmesan, Toasted Black Pepper Risotto, Garlic-Thyme Roasted Mushrooms

Cajun Fettuccine Alfredo 28
Chicken, Fresh Egg Fettuccine, Cajun Spiced Creamy Alfredo Sauce, Roasted Peppers and Caramelized Broccoli Florets, Scallions

Seafood Pasta 39
Mussels, Clams, Calamari, Shrimp, Cherry Tomatoes, Garlic Wine Sauce, Black Squid Ink Pasta

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES OR LOCAL GREENS

***DBar Burger Deluxe 23**
Cheddar, Applewood Bacon, Roasted Tomato Mayo, Brioche

***Short Rib Burger 26**
Burger topped with Shredded Short Ribs, Mushrooms, Cheddar, Caramelized Onions, Brioche

Turkey Burger 19
Cranberry Mayonnaise, Lettuce, Tomato, Red Onion, Brioche

***Juicy Lucy 29**
Double Beef Patty stuffed with DB Cheese Blend, Special Sauce, Lettuce, Tomato, Frizzled Onions, Brioche, Garlic-Parsley Fries

Crab Cake Burger 26
Jumbo Lump Crab Cake, Chipotle Aioli, Tomato, Onion, Pickle, Brioche, Sweet Potato Fries

Black Bean Vegetable Burger 19
Smoked Jalapeño Aioli, Lettuce, Tomato, Red Onion, Brioche

Grilled Salmon Burger 23
Herb Tartar Sauce, Lettuce, Tomato, Brioche

Crispy Buttermilk Fried Chicken Sandwich 20
Chipotle Aioli, Sour Pickles, Shredded Lettuce, Pickled Red Onions, Vine Ripe Tomatoes, Brioche, Fries

FAJITAS (GF)

Chicken 26 | Steak 34 | Shrimp 34 | Veggie 23
Chili Rajas, Guacamole, Pico de Gallo, Salsa Verde, Shredded Cheddar, Rice, Warm Corn Tortillas, served with Cup of Soup or Local Greens

SIDES

House Onion Rings 9.5
Basil Aioli

Sweet Potato Fries 9.5
Chipotle Mayo

Truffle Fries 11.5

Truffle Sweet Fries 13.5

Sautéed Spinach (GF) 11.5
EVOO, Fresh Garlic

Sautéed Broccoli (GF) 11.5
EVOO, Fresh Garlic

Roasted Red Bliss Potatoes 7.5

Mashed Potatoes (GF) 7.5

Roasted Seasonal Vegetables (GF) 11.5

Side Salad (GF) 7.5

ALL SUBSTITUTIONS ARE CHARGED ALA CARTE.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.
WE KINDLY ASK TO KEEP PAYMENTS TO 2 CREDIT CARDS MAX, THANK YOU.
20% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE & CHECKS MORE THAN \$150.
MANAGEMENT NOT RESPONSIBLE FOR LOST, FORGOTTEN OR STOLEN ARTICLES.

GF=Gluten Free | *=Can Be Made Gluten Free