

STARTER

CHARCUTERIE BOARD

Cured Meats, Cheeses, Fig Compote, Candied Nuts, Seasonal Chutney

16



- GF STEAMED EDAMAME / Sea Salt or Sesame Garlic 5
- R CRISPY CALAMARI / Banana & Cherry Peppers, Marinara 12
- BONE-IN/BONELESS WINGS / Buffalo, BBQ, Maple Chipotle, Sweet Chili Pineapple, or Garlic Parm 10
- AHI TUNA TARTARE / Avocado, Wakame, Wonton Chips, Sesame Soy Dressing 16

FRIED MAC & CHEESE / Jalapeños, Bacon, Chipotle Aioli 8

QUESADILLA / Chicken, Monterey Jack, Onion, Tomato, Cilantro 10

TOSB NACHOS / Chicken, Jalapeños, Monterey Jack, Salsa, Lime Sour Cream **15**

SOUTHWEST EGGROLLS / Chicken, Corn, Black Beans 9

AL FORNO

Baked in our Wood Stone pizza oven.

BURRATA

Farm Fresh Tomatoes, Prosciutto, Grilled Bread



ROASTED GARLIC BREAD / Mozzarella, Parmesan 8

DT MEATBALLS / House Marinara, Garlic Crostini 10

FIG & GOAT CHEESE FLATBREAD / Balsamic Reduction 7

CHICKEN PESTO FLATBREAD / Grilled Chicken, Fresh Basil Pesto, Mozzarella 8

MEATBALL GRINDER / Meatballs, Mozzarella 13

MAC & CHEESE / House Blend Cheeses, Panko Crust 12 + Buffalo Chicken 4 + Pulled Pork 4

SOUP & SALAD

GP CHOPPED SALAD

Greens, Carrots, Cukes, Bacon, Tomato, Avocado, Cilantro Vinaigrette



SOUP OF THE DAY 6

ONION SOUP / Braised Onions, Gruyère Crust 7

CLAM CHOWDER / Puff Pastry Croûton **7**

- G MARKET SALAD / Mixed Greens, Cucumbers, Carrots, Tomatoes, Pickled Red Onion, Balsamic 9
- R CAESAR / Romaine Hearts, Parmesan Croûtons 9
- WEDGE SALAD / Baby Iceberg, Bacon, Tomato, Bleu Cheese Dressing 10

DT SEASONAL SALAD / Please ask your server

Salad Additions

+ Chicken 8 + Salmon 9 + Steak* 10 + Shrimp 12

Served with Fries or Side Salad

PULLED PORK SANDWICH

BBQ, Slaw, Pickled Onion

13



CHICKEN CAESAR WRAP / Romaine, Grilled Chicken, Tomato 13

STEAK WRAP* / Sautéed Onions and Peppers, Lettuce, Tomato, Swiss, Horseradish Aioli **14**

CAPRESE PANINI / Chicken, Mozzarella, Arugula, Tomato, Basil Pesto **13**

TACOS / Choice of Chicken or Cod, Cilantro Lime Slaw, Lime Sour Cream, Salsa 14 (corn tortilla available upon request)

TIME OUT BURGER* / Cheddar, Onion Straws, Habanero BBQ 13

BELL CITY* / Sautéed Onions, Mushrooms, Swiss, Horseradish Aioli 13

KOBE* / Kobe beef, Caramelized Onions, Bacon Spread 17

CALI* / Monterey Jack, Salsa, Guacamole 14

SALMON / Spicy Chipotle Aioli 15 (Option of Turkey burger* or Black Bean Burger)

| BUILD YOUR OWN BURGER |

CERTIFIED ANGUS BEEF*, BLACK BEAN, OR TURKEY 10 **KOBF* 14**

Cheddar, American, Provolone, Swiss, Bacon, Onion Strings, Mushrooms, Caramelized Onion +1/ea Guacamole or Fried Egg +2/ea







HOUSE MADE PAPPARDELLE / Asparagus, Snap peas, Tomatoes, White Wine Garlic Sauce 18

PAN SEARED CHICKEN / Vegetable Quinoa, Kale Pesto 22

CHICKEN PARMESAN / Served over Pappardelle 20

- **STEAK FRITES*** (8 oz) / Flat Iron Steak, Crispy Fries, Au Poivre Sauce 27
- NEW YORK STRIP* (14 oz) / Fingerling Potatoes, Caramelized Onions and Mushrooms 36

ARTISANAL PIZZA

"THE JERRY" / Pepperoni & mushroom 12

PULLED PORK PIZZA / BBO. Pickled Onions. Mozzarella &

VEGETABLE / Marinara, Mozzarella, Onions, Peppers, Artichokes, Mushrooms 12

THAI CHICKEN PIZZA / Spicy Peanut Sauce, Chicken, Mozzarella, Carrots, and Scallions 14

MEAT LOVERS / Marinara, Mozzarella, Sausage, Pepperoni, Bacon, Capicola 14

WHITE CLAM / Garlic EVOO, Fresh Clams, Mozzarella, Pecorino 16

DT SIGNATURE SEASONAL PIZZA / Please ask your server

| BUILD YOUR OWN PIZZA OR CALZONE |

Onion, Black Olive, Pepper, Mushroom, Artichoke, Fresh Mozzarella, Roasted Peppers, Ricotta, Roasted Tomatoes, Basil Pesto, Pepperoni, Sausage, Meatball, Capicola, Pancetta, or Caramelized Onion.

2-3 Toppings +3 1 Topping +1 4-5 Toppings +5



| SIDE SUBSTITUTIONS |

Substitute regular fries or a side salad with the following: + Sweet Fries 1 + Onion Rings 2 + Truffle Fries 2

Please inform us of any Dietary Issues or Food Allergies.

*Thoroughly Cooking Meats, Poultry, Seafood, Shellfish or Eggs reduces the risk of food borne illness.

GF Gluten Free Items



R Gluten Free Upon Request