



THE DELAWARE
RESTAURANT & BAR

Bread Service

Bread and Butter | 8

house made rosemary and sea salt foccacia

O'Malleys Oven Gluten Free Sourdough | 3

2 toasted slices per person

Raw Bar

Prince Caspian Oysters | 18/34 *gf*

Duxberry, MA, 6 or 12 oysters mignonette,
cocktail sauce, tabasco

Steak Tartare | 22 *gf*

shallots, capers, dijon, parsley, chives,
cured egg yolk, house made potato chips

Salads

Classic Caesar | 14 *gfo* | *veg*

crisp hearts of romaine, white anchovies,
garlic croutons, parmesan crisp, black pepper

Simple Salad | 8 *gf* | *veg* | *vo*

mixed greens, cucumber, fennel, tomato,
parmesan, red wine vinaigrette

Crispy Goat Cheese Salad | 16 *gf* | *vo*

mixed greens, smoked golden beets, hazelnut,
dried figs, prosciutto, orange-poppy citronette

Julia's Autumn Salad | 15 *gf* | *vgo*

mixed greens, bacon, cranberries,
roasted sweet potato, parmesan
crusted pecans, maple-dijon vinaigrette

Add a protein:

6oz grilled chicken skewer | 8

4 seared jumbo shrimp | 8

sirloin cap | 15

Small Plates and Appetizers

Kabocha Squash | 16 *gf* | *veg*

roasted squash, whipped ricotta,
chili crisp honey, and pepitas

Brussel Sprouts | 18 *gf* | *v*

seared and crispy Brussels sprouts with
maple-chili glaze, and puffed quinoa

Charred Cauliflower | 18 *gf* | *v*

romesco, crispy chickpeas, and chive oil

Roasted Grape and Burrata Flatbread | 14

balsamic roasted grapes, candied walnuts,
burrata and thyme

Crispy Pork Belly | 18 *gf*

Korean BBQ glaze, celery root, parsnip,
carrot, and cabbage slaw

Calamari | 22 *gf*

served with your choice of marinara,
dill yogurt sauce, or citrus aioli

Lobster Dumplings | 19

black vinegar sauce, cucumber, sprouts,
and soy-pickled mushroom slaw

Eggplant Meatballs | 12 *gf* | *veg* | *vo*

pomodoro, parmesan

Anna's Meatballs | 12

beef, pork, romano, basil pomodoro,
served with house focaccia

Pub Cauliflower | 15 *gf* | *veg*

mild buffalo dressing, chunky blue cheese

French Fries | 7 *gf* | *vo*

seasoning: garlic parmesan,
salt and vinegar or salt and pepper

Peruvian Skewers | 14 *gf*

marinated and grilled chicken breast
served with cilantro-lime aji

Executive Chef James McCarthy | Sous Chef Nathan Milem

gf: Gluten Free | gfo: Gluten Free Option | veg: Vegetarian | vgo: Vegetarian Option | v: Vegan | vo: Vegan Option

Steak House

16 oz Ribeye | 58

12 oz NY Strip | 38

10 oz Flatiron 10 oz. | 32

8 oz Top Sirloin Cap | 30

Sauces | +4 *gf*

Delso Sauce

Black Pepper Demi-Glace

Garlic Butter

Blood Orange Hollandaise

Butter of the Moment

Sides | +6 *gf*

Garlic Mashed Potatoes

Roasted Carrots

Garlic Butter Asparagus

House-cut French Fries

Pan roasted parsnips, carrots,
and celery root

Confit fingerling potatoes

Rare

Cool red center. Very tender, very juicy.

Medium Rare

Warm, rosy-red center. Tender and juicy.

Medium

Warm pink center.

Firmer with a pronounced sear.

Medium Well

Slight pink center. Firm with less juiciness.

Well Done

No pink. Fully cooked with a firm,
caramelized crust.

Entrees

Steak Diane | 55 *gf*

pan roasted filet medallions,
asparagus, garlic mashed potatoes,
oyster mushrooms, Dijon demi cream

Pork Osso Bucco | 34 *gf*

chianti braised pork shanks,
celery root puree, roasted carrots,
and gremolata

Daley's Famous Pot Roast | 38 *gf*

fork tender beef pot roast, garlic mashed
potatoes, and roasted asparagus

Chicken Picatta | 30 *gf*

caper beurre blanc, asparagus,
and garlic mashed potatoes or pasta

Faroe Island Salmon | 40 *gf*

celery root puree, roasted carrots,
and blood orange hollandaise

Fish and Chips | 25 *gf*

battered and fried haddock served with
house-cut French fries, cole slaw,
and dill yogurt sauce

Rigatoni Zucca | 30 *gfo* | *veg*

butternut squash and brown butter sauce,
spinach, sage, parmesan, and hazelnuts
over rigatoni

Shrimp Scampi | 32 *gfo*

pan seared shrimp in a garlic and
lemon beurre blanc, basil and
parsley over bucatini

Vegan Meatloaf | 32 *gf* | *v*

house made vegan meatloaf
with confit fingerling potatoes,
pan roasted winter vegetables,
with onion gravy

Sandwiches

Delaware Smash Burger | 22 *gfo*

american cheese, romaine, tomato,
cherrywood bacon, pickles, comeback sauce
on a Bella Napoli roll

Impossible Burger | 25 *gfo* | *veg* | *vo*

american cheese, romaine, tomato, pickles,
comeback sauce on a Bella Napoli roll

Pork Katsu Sandwich | 20 *gfo*

pork cutlet, tonkatsu sauce, yuzu mayo,
cabbage, pickled red onions on a
Bella Napoli roll

Peruvian Chicken Sandwich | 18 *gfo*

marinated chicken breast, lettuce, tomato,
aji cilantro aioli on a Bella Napoli roll

Italian Hero | 18 *gfo* | *vgo* | *vo*

eggplant or Anna's meatballs, mozzarella,
parmesan, basil pomodoro on a Bella Napoli roll