

ZA POČETAK / STARTERS

HOUSE-MADE FOCACCIA (V) 9
Rosemary, Olive Oil

MIXED OLIVES (GF, V) 8
Warm Marinated Olives

HUMMUS (V) 16
Roasted Garlic, Ajvar, Pine Nuts, Naan

WHIPPED RICOTTA (V) 16
Olive Peperonata, Za'atar, Naan

FENNEL & ORANGE SALAD (GF, V) 15
Kale, Parmesan, Toasted Hazelnuts, Lemon Vinaigrette

MEDITERRANEAN SALAD (GF, V) 14
Romaine, Cucumber, Tomato, Kalamata Olive, Feta, Onion, Focaccia Crumble, Red Wine Vinaigrette

BURRATA (V) 16
Cherry Tomato, Basil, Balsamic Reduction, Arugula, Crostini

ZA PODIJELITI ILI NE? / TO SHARE OR NOT TO SHARE?

OCTOPUS CARPACCIO (GF) 20
Fennel, Radish, Orange, Fried Capers, Lemon-Paprika Olive Oil

COCONUT SHRIMP 19
Coconut Crusted Fried Shrimp, Coconut Cream, Calabrian Chili Oil

SEARED TUNA* (GF) 23
Hazelnut Dukkah, Arugula, Avocado, Tamari Aioli, Harissa Crema, Tobiko

CHARCUTERIE 26
Chef's Choice, Seasonal Accoutrements, Mixed Nuts & Crostini

LAMB MEATBALLS 20
Preserved Lemon Labneh, Pickled Shallot, Parsley, Mint, Dukkah, Naan

SHORT RIB EMPANADAS 23
Moroccan Spice Short Rib, Mozzarella, Caramelized Onions & Peppers

HARISSA ROASTED CARROTS (GF, V) 15
Honey Tahini Labneh, Pine Nuts, Mint

TRUFFLE FRIES* (V) 16
Herbs, Parmesan, Truffle Salt, Truffle Oil

PAN ROASTED BRUSSELS (GF, V) 15
Sweet and Spicy Balsamic, Apricot Preserves, Roasted Pecans, Chives

SA GRADELA / FROM THE GRILL

SEA BASS 38
Roasted Leeks and Potatoes, Bouillabaisse Broth, Fried Capers

LAMB CHOPS* 38
Mashed Potatoes, Roasted Carrots, Veal Demi-Glace, Herb Gremolata

HANGER STEAK (8OZ)* 39
Certified Angus Beef, Garlic Broccolini, Potatoes O'Brien, Green Pepper Au Poivre

GRILLED OCTOPUS 21
Smoked Paprika Aioli, Roasted Potatoes, Fennel, Orange, Italian Salsa Verde

DTR BURGER* 20
Double Smashed Angus Prime, Gruyere, Lettuce, Heirloom Tomato, Green Goddess, Fries

ĆEVAPI (BALKAN GRILLED SAUSAGES) 19
Lepinja (Traditional Pita Bread), Ajvar, Onion, Fries

DOMAĆA PASTA / HOUSE-MADE PASTA

SHORT RIB ORECCHIETTE 24
Short Rib Ragù, Parmesan

CHICKEN & GNOCCHI 24
6oz Chicken Breast, Mirepoix, Chicken Demi-Glace

TRUFFLE CACCIO E PEPE (V) 22
Pecorino Romano, Black Truffle

PINSE / FLATBREADS

VEG OUT (V) 18
Whipped Ricotta, Zucchini, Squash, Cherry Tomatoes, Arugula, Pecorino Romano

SPICED LAMB AND FETA 19
Labneh, Caramelized Onion & Roasted Red Pepper, Mint, Aleppo

DILWORTH
tasting room
PLAZA MIDWOOD

OUR MENU IS THOUGHTFULLY CURATED FOR A SHARED DINING EXPERIENCE. DISHES WILL BE SERVED TO YOUR TABLE AS THEY ARE PREPARED.

**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. Parties of 6 or more will have an automatic 20% gratuity added. (GF) = Gluten Free (V) = Vegetarian*



WEEKEND BURUNCH
EVERY SATURDAY & SUNDAY
11AM-3PM

DILWORTH

tasting room

PLAZA MIDWOOD

HOUSE-MADE CINNAMON ROLL (V) 10
Vanilla Icing

DEVEILED EGGS* 17
Lemon Aioli, Smoked Paprika,
Aleppo, Smoked Trout Roe

MEDITERRANEAN SALAD (GF, V) 15
Romaine, Cucumber, Tomato, Kalamata
Olive, Feta, Onion, Focaccia Crumble,
Red Wine Vinaigrette

BANANA BREAD PANCAKES (V) 15
Fluffy Pancakes, Bananas, Walnuts,
Maple Syrup

RICOTTA TOAST (V) 16
Whipped Ricotta, Heirloom Tomato,
Avocado, Toasted Baguette

BRIOCHE FRENCH TOAST (V) 17
Fresh Berries, Maple Syrup

BRUNCH LIBATIONS

MIMOSA 8 / PITCHER 25

BELLINI 8 / PITCHER 25

BLOODY MARY 12

ESPRESSO MARTINI 17

*Don't stop here, more exciting stuff
is in the cocktail book!*

DTR BURGER* 20
Double Smashed Angus Prime, Gruyere,
Lettuce, Heirloom Tomato, Green Goddess,
Fries

ĆEVAPI (BALKAN GRILLED SAUSAGES) 19
Lepinja (Traditional Pita Bread), Ajvar,
Onion, Fries

SHRIMP AND GRITS 25
Shrimp 'Buzara' Over Creamy Anson Mills
Grits

FRIED CHICKEN AND WAFFLES 19
Belgian Style Waffle, Crispy Fried Chicken,
Maple Syrup

AVOCADO BLT 19
Crispy Bacon, Lettuce, Tomato, Avocado,
Sourdough, Smoky Aioli, Fries

CROQUE MONSIEUR SANDWICH 17
Sourdough, Ham, Gruyere, White Cheddar,
Mornay Sauce, Fries

SIDES

Potatoes O'Brien 4 | Seasonal Fruits 6
Grits 4 | Salad 5 | Fries 5

LITTLE EXTRAS

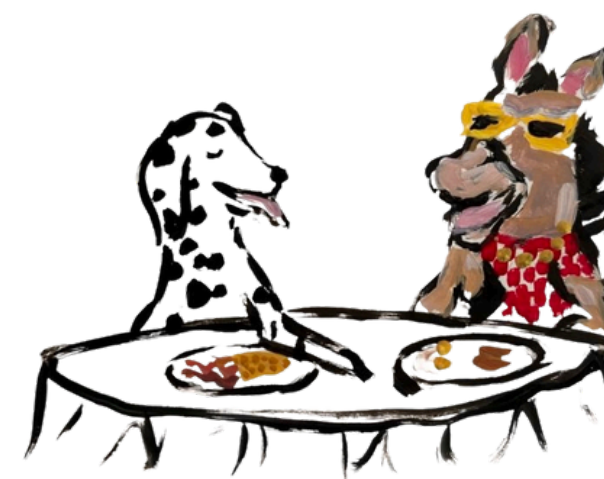
2 Eggs* Scrambled or Fried 6
Ćevapi (Balkan Sausages) [3 Pieces] 7
Waffle 5 | Pancake 4
Sourdough Toast 3 | Bacon [2 Pieces] 7

STEAK AND EGGS* (GF) 28
4oz Certified Angus Beef Hanger
Steak, Two Eggs Scrambled or Fried,
Potatoes O'Brien

EGGS BENEDICT* 19
English Muffin, Prosciutto, Poached
Eggs, Hollandaise, Mixed Greens,
Potatoes O'Brien

CLASSIC EGG BREAKFAST* 18
Two Eggs Scrambled or Fried,
Potatoes O'Brien, Toast, Choice of
Ćevapi or Bacon

VEGGIE OMELETTE* (V) 18
Three-Egg Omelette, Mushrooms,
Cheddar, Red Peppers, Zucchini,
Spinach, Caramelized Onions. Served
With Toast & Potatoes O'Brien



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@DTR_PLAZAMIDWOOD

DESSERTS

PISTACHIO CHEESECAKE (V) <i>Kataifi, Caramel</i>	9
Paired with: Semillon/Sauvignon Blanc, Muscadelle, Chateau Petit Vedrines, Sauternes, France '18 (2oz) <i>Enticing aromas and flavors of ginger, stone fruits, and honey, the wine is juicy and intense with core of pineapple, quince and yellow plum fruit waiting to burst forth, kept in check for now by racy acacia and honeysuckle notes, harnessed through the finish by a hazelnut husk detail.</i>	6
BAKLAVA (V) <i>Caramel, Vanilla Gelato, Pistachio Crumble</i>	10
Paired with: 10-year Tawney Port, San Pedro, Porto, Portugal NV (2oz) <i>Features a pleasant aroma of dried fruit and figs, evolving into a touch of spices (pepper, cinnamon) and a light toasted. With a long and lingering finish, is the ideal point of balance between freshness and aromatic complexity. The touches of spice and fruit flavors are rounded off with chocolate.</i>	6
ORANGE OLIVE OIL CAKE (V) <i>Chocolate Ganache, Espresso Gelato, Pistachio</i>	11
Paired with: Pedro Ximenez, Bodegas Toro Albala '99 (2oz) <i>A dark mahogany-colored sweet wine with intense aromas of dried fruits like raisins, figs, and dates, often complemented by notes of honey, molasses, coffee, and dark chocolate. The palate is characterized by a dense, sweet, yet balanced flavor profile with acidity and a light, elegant bitter touch that keeps it fresh. The finish is long, persistent, and velvety, leaving a lingering sensation of complexity, often with hints of licorice, sweet spices, and toasted caramel.</i>	7
GELATO (GF, V) <i>Seasonal Rotation by the Scoop</i>	3
Paired with: Chinato Barolo, Pio Cesare, Piedmont, Italy (2oz) <i>A fortified Barolo wine with a complex aroma and flavor profile, characterized by notes of dark cherry, plum, blackberry, chocolate, blood orange, and various herbs and spices. It features a velvety texture, a balance of sweetness and bitterness, and a long, satisfying finish. The unique flavor comes from the infusion of cinchona bark, along with a family recipe of aromatic herbs like rosemary, cinnamon, cardamom, and sweet and bitter orange.</i>	8

AFTER DINNER DRINKS

ESPRESSO MARTINI <i>Vodka, Brewed Espresso, Fernet Branca, Cocoa Powder</i>	17
BRANDY ALEXANDER <i>Cognac, Crème de Cacao, Heavy Cream, Nutmeg</i>	14
CHOCOLATE MARTINI <i>Vodka, Triple Chocolate Liqueur, Baileys, Simple Syrup</i>	13
WHITE RUSSIAN <i>Vodka, Kahlua, Heavy Cream</i>	13
MUDSLIDE <i>Vodka, Baileys, Coffee Liqueur, Heavy Cream, Chocolate Shavings</i>	13
PERSIAN BLOND <i>Aged Rum, Orange Curaçao, Cream, Nutmeg</i>	13
TOOTSIE ROLL <i>Overproof Rye Whiskey, Pedro Ximenez Sherry, Chocolate Bitters</i>	13
TOFFEE TALK <i>Bottle-in-Bond Bourbon, Peanut Butter Whiskey, Maple, Pear Syrup</i>	13
DREAMING OF ARUBA <i>Diplomatico Reserva Rum, Montenegro Amaro, Maple, Bitters</i>	14
CARAJILLO <i>Licor 43, Brewed Espresso</i>	13