

## MEZZE

### HOUSE-MADE FOCACCIA (V) 9

Rosemary, Olive Oil

### MIXED OLIVES (GF, V) 8

Marinated Olive Blend, Served Warm

### HUMMUS 16

Roasted Garlic, Ajvar, Pine Nuts, Lemon Olive Oil, Warm Naan

### WHIPPED RICOTTA (V) 16

Pomegranate Seeds, Za'atar, Honey, Warm Naan

### MEDITERRANEAN SALAD (V) 15

Romaine, Cucumber, Tomato, Kalamata Olive, Red Onion, Feta, Focaccia Crumble, Choice of Ceasar\* or Za'atar Ranch

**Add:** Skewer +8

### BURRATA 18

Cherry Tomato, Basil, Balsamic Reduction, Arugula, Crostini

## HANDHELDs

### SMASHED BEEF SLIDERS\* 20

Pretzel Bun, Lettuce, Tomato, Caramelized Onions, White Cheddar, Dijonnaise

### BUFFALOVE CHICKEN SANDWICH 18

Fried Chicken, Za'atar Ranch, Lemon Tahini Dressed Slaw, Harissa Buffalo Sauce

### WING FLING 19

Fried Wings, Harissa Buffalo Sauce, Za'atar Ranch

## SKEWERS

### LAMB\* (GF) 9 BEEF\* (GF) 9

### CHICKEN THIGH (GF) 9 SHRIMP (GF) 9

Served with Basmati Rice & Tzatziki

*Our menu is thoughtfully curated for a shared dining experience. Dishes will be served to your table as they are prepared.*

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

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# DILWORTH

tasting room

PLAZA MIDWOOD

## TO SHARE OR NOT TO SHARE?

### SHORT RIB EMPANADAS 26

Moroccan Spice Short Rib, Mozzarella, Caramelized Onions & Peppers

### COCONUT SHRIMP 25

Coconut Crusted Fried Shrimp, Coconut Cream, Calabrian Chili Oil

### CRAB MAC & CHEESE 27

Lump Crab, Gruyere & Cheddar, Garlic & Anchovy Panko

### SEARED TUNA\* (GF) 26

Hazelnut Dukkah, Arugula, Avocado, Tamari Aioli, Harissa Crema, Tobiko

### FRIED CALAMARI 23

Ajvar Aioli, Za'atar, Lemon

### CHEF'S CHARCUTERIE 24

Two Salumi, Two Cheeses, Seasonal Accoutrements, Mixed Nuts and Crostini

### SHISHITOS (GF, V) 16

Blistered Shishito Peppers, Harissa Butter, Hazelnut Dukkah, Honey Lemon Labneh

### TRUFFLE FRIES\* (V) 18

Herbs, Parmesan, Truffle Salt, Truffle Oil

### HARISSA ROASTED CARROTS (GF, V) 17

Honey Tahini Labneh, Pine Nuts, Mint

### PAN ROASTED BRUSSELS (GF, V) 17

Sweet and Spicy Balsamic, Orange Fig Preserves, Roasted Pecans, Chives

## MAINS

### HANGER STEAK 39

8oz Certified Angus Beef Hanger Steak, Garlic Broccolini, Potatoes O'Brien, Green Pepper Au Poivre

### LEMON TAHINI HALIBUT 39

6oz, Farro & Roasted Winter Root Vegetable, Lemon Tahini Sauce

## HOUSE-MADE PASTA

### SHORT RIB ORECCHIETTE 28

Short Rib Ragu, Parmesan

### CHICKEN & GNOCCHI 28

6oz Chicken Breast, Cacio E Pepe Gnocchi, Mirepoix, Chicken Demi-Glace

### LAMB MEATBALL SPAGHETTI 28

Basil Pomodoro, Parmesan

## FLATBREADS

### TRUFFLE MUSHROOM (V) 20

Roasted Mushrooms, Bechamel, Mozzarella Blend, Black Truffle

### SPICED LAMB AND FETA 20

Labneh, Caramelized Onion & Roasted Red Pepper, Mint, Aleppo



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

## CHECK OUT OUR OTHER LOCATIONS

@DTR\_DILWORTH

@DTR\_SOUTHPARK

WEEKEND BURNNCH  
EVERY SATURDAY & SUNDAY  
11AM-3PM

# DILWORTH

tasting room

PLAZA MIDWOOD

## HOUSE-MADE CINNAMON ROLL (V) 8

Vanilla Icing

## RICOTTA TOAST (V) 16

Whipped Ricotta, Heirloom Tomato, Avocado, Toasted Baguette

## PARFAIT BOWL (GF, V) 14

Greek Yogurt, Granola, Fresh Berries, Honey

## MEDITERRANEAN SALAD (GF, V) 14

Romaine, Cucumber, Tomato, Kalamata Olive, Red Onion, Feta, Focaccia Crumble. Choice of Ceasar\* or Za'atar Ranch

## AVOCADO BLT 19

Crispy Bacon, Lettuce, Tomato, Avocado, Sourdough, Smoky Aioli

## SMASHED BEEF SLIDERS\* 20

Pretzel Bun, Lettuce, Tomato, Caramelized Onions, White Cheddar, Dijonnaise

## BUFFALOVE CHICKEN SANDWICH 18

Fried Chicken, Za'atar Ranch, Lemon Tahini Dressed Slaw, Harissa Buffalo Sauce

## WING FLING 19

Fried Wings, Harissa Buffalo Sauce, Za'atar Ranch

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## BANANA BREAD PANCAKES (V) 14

Fluffy Pancakes, Bananas, Walnuts, Maple Syrup

## BRIOCHE FRENCH TOAST (V) 17

Fresh Berries, Maple Syrup

## FRIED CHICKEN AND WAFFLES 19

Belgian Style Waffle, Crispy Fried Chicken, Maple Syrup

## SHRIMP AND GRITS 24

Shrimp 'Buzara' Over Creamy Anson Mills Grits

## LITTLE EXTRAS

2 Eggs\* Scrambled or Fried 5

Balkan Sausages (Ćevapi) [3 Pieces] 7

Waffle 5

Pancake 4

Sourdough Toast 2

Bacon [3 Pieces] 7

## 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!**

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## CLASSIC EGG BREAKFAST\* 18

Two Eggs Scrambled or Fried, Potatoes O'Brien, Toast, Choice of Ćevapi or Bacon

## STEAK AND EGGS\* (GF) 28

Two Beef Skewers, Two Eggs Scrambled or Fried, Potatoes O'Brien

## VEGGIE OMELETTE\* (V) 18

Three-Egg Omelette, Cremini Mushrooms, White Cheddar, Roasted Red Peppers, Zucchini, Spinach, Caramelized Onions. Served With Toast & Herb-Roasted Potatoes

## SKEWERS 9

### LAMB\* (GF) CHICKEN THIGH (GF)

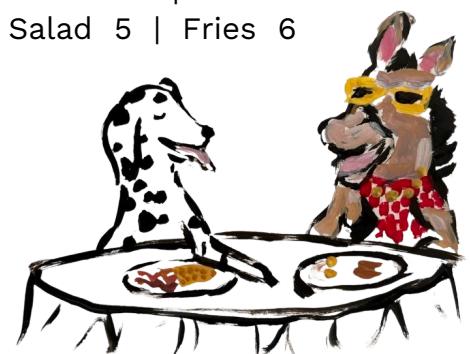
### BEEF\* (GF) SHRIMP (GF)

Served with Tzatziki & Naan

## SIDES

Potatoes O'Brien 4 | Seasonal Fruits 6

Grits 4 | Salad 5 | Fries 6



# EARLY BIRD SPECIAL AVAILABLE UNTIL 6PM

DILWORTH  
tasting room  
PLAZA MIDWOOD

**\$30 PER PERSON (2 COURSES) | \$40 PER PERSON (3 COURSES)**

Tax and Gratuity not included. Only one item can be chosen from each category. No substitutions to menu items. Prix Fixe meals cannot be split or shared. Limited to parties no larger than 8 guests.

CHOICE OF  
APPETIZER

## **BURRATA (2oz)**

Cherry Tomato, Basil, Balsamic Reduction, Arugula, Crostini

## **MEDITERRANEAN SALAD**

Romaine, Cucumber, Tomato, Kalamata Olive, Red Onion, Feta, Focaccia

Crumble, Choice of Ceasar\* or Za'atar Ranch

## **PAN ROASTED BRUSSELS**

Sweet and Spicy Balsamic, Orange Fig Preserves, Roasted Pecans, Chives

CHOICE OF  
ENTRÉE

## **LAMB MEATBALL SPAGHETTI**

House-made Spaghetti, Basil Pomodoro, Parmesan

## **CHICKEN & CACIO E PEPE**

Chicken Breast, Cacio e Pepe Gnocchi, Mirepoix, Chicken Demi-Glace

## **BEEF SKEWERS (2)**

Beef Tenderloin Skewers Served with Herb Fries and Truffle Aioli on the Side

CHOICE OF  
DESSERT

## **ORANGE OLIVE OIL CAKE**

Chocolate Ganache, Espresso Gelato, Pistachio Crumble

## **PISTACHIO CHEESECAKE**

Kataifi, Caramel

## **ESPRESSO MARTINI**

Vodka, Brewed Espresso, Fernet Branco, Cocoa Powder

## **HOUSE- MADE BREAD INCLUDED WITH ALL ORDERS**

House-made focaccia, rosemary, olive oil