

## SALADS

### BABY GEM CAESAR SALAD\* 15

Little Gem Lettuce, Cherry Tomato, Shallots, Radish, Parmesan, Croutons, Caesar Dressing

### BURRATA 20

Heirloom Tomato, Castelvetrano Olives, Shallots, Pickled Fennel, Fennel Pollen

### ROASTED BEETS 16

Chermoula, Lemon Labneh, Mint, Sliced Almonds

### SPRING SALAD 17

Artisan Greens, Snap Peas, Pickled Purple Asparagus, Marcona Almonds, White Balsamic Vinaigrette

### ADD TO ANY SALAD

6oz Filet Mignon\* 38 | Chicken 10 | Salmon\* 20 | Shrimp 15

# DILWORTH

tasting room

SOUTHPARK



### CAVIAR SERVICE\* 115

Osetra Caviar, Blinis, Crème Fraîche, Egg White, Egg Yolk, Capers, Shallots

## CHILLED SEAFOOD

### SEAFOOD TOWER\* 98

Raw Oysters, Tuna Tartare, Jumbo Shrimp, Crab Salad

### JUMBO LUMP CRAB SALAD 28

Dijon Cream, Lime & Cucumber Coulis, Buttermilk Crackers

### JUMBO SHRIMP COCKTAIL (6) 28

Cocktail Sauce, Lemon

### TUNA TARTARE\* 25

Lemon Aioli, Calabrian Chili, Quail Egg Yolk, Avocado, Hazelnut Dukkah, Buttermilk Crackers

### RAW OYSTERS\* (6) 25

Mignonette, Cocktail Sauce, Horseradish, Crackers

## TO SHARE OR NOT TO SHARE?

### HOUSE BREAD 8

Housemade Milkbread, Za'atar, Lavender Honey Butter

### CHESHIRE PORK BELLY 22

Honey-Sherry Glaze, Shaved Brussels & Carrot Slaw, Pickled Fresno Chiles, Salsa Verde

### SHORT RIB CROQUETTES 23

Braised Beef & Béchamel, Horseradish Green Goddess, Pickled Shallots, Smoked Paprika

### ROASTED OYSTERS\* (6) 28

Lemon, Capers, Herb Butter

### MEZZE PLATTER 25

Roasted Red Pepper Hummus, Whipped Ricotta, Marinated Olives, Marcona Almonds, Za'atar Fried Naan, Seasonal Crudité

### CHARCUTERIE 30

Chef's Choice, Seasonal Accouterments, Buttermilk Crackers

### GRILLED SPRING CABBAGE 14

Green Goddess, Pickled Fresno Chiles, Pangrattato, Parmesan

### HARRISA ROASTED CARROTS 15

Harissa Honey, Lemon Labneh, Pistachios

### FRIED BRUSSELS 16

Moroccan Spice, Parmesan, Orange Apricot Preserve, Almonds, Chives

### TRUFFLE FRIES\* 18

Shaved Truffles, Parmesan, Herbs, Truffle Aioli

## ENTRÉES

### 6oz FILET MIGNON\* 45

Certified Angus Beef, Sautéed Marble Potatoes & Asparagus, Garlic Herb Butter, Blistered Cherry Tomatoes

### 8oz SIXTY SOUTH SALMON\* 37

Basmati Fried Rice, Ras el Hanout Honey, Lemon

### LAMB PEKA 38

#### (Croatian Slow Cooking Style)

One Pot Roasted Lamb Shoulder, Marble Potatoes, Peppers, Onions, Mint

### MUSHROOM GNOCCHI 28

Ricotta Gnocchi, Wild Mushrooms, Peas, Parmesan Mushroom Brodo, Herbs, Shaved Parmesan, Crispy Leeks

### CHICKEN PICCATA 28

Housemade Spaghetti, Lemon Caper Butter

### PRIME ANGUS BURGER\* 25

Gruyère, Green Goddess Aioli, Lettuce, Tomato, Pickled Red Onion, Challah Bun, Smoked Paprika Aioli, Herb Fries

## SIDES 9

Grilled Asparagus | Roasted Mushrooms | Roasted Potatoes

WEEKEND BURUNCH  
EVERY SATURDAY & SUNDAY  
10:30AM-2:30PM

## BRUNCH

### HOUSE-MADE CINNAMON ROLL 8

Vanilla Icing

### GRANOLA CRUNCH BOWL 14

Coconut Granola, Greek Yogurt, Banana, Strawberries, Honey

### BREAKFAST POWER BOWL\* 15

Farro, Roasted Red Pepper Hummus, Kale, Avocado, Cherry Tomatoes, Fried Chickpeas, Two Sunny-Side-Up Eggs

### SMOKED SALMON-RICOTTA TOAST\* 16

Pickled Red Onion, Capers, Trout Roe

### AVOCADO TOAST 17

Crispy Pork Belly, Lavender Honey, Hazelnut-Dukkah, Chives

### SPRING SALAD 16

Artisan Greens, Snap Peas, Pickled Purple Asparagus, Ricotta Salata, Marcona Almonds, White Balsamic Vinaigrette

### BABY GEM CAESAR SALAD\* 15

Little Gem Lettuce, Cherry Tomato, Shallots, Radish, Parmesan, Croutons, Caesar Dressing

### ADD TO SALAD:

Chicken 10 | Beef Skewer\* 9 | Salmon\* 10  
Shrimp 12

## SIDES

Two Eggs\* Scrambled or Fried 5 | Thick Cut Bacon 6 | Potatoes O'Brien 4 | English Muffin or Toast 2 | Seasonal Fruit 6

\*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.

## DILWORTH

tasting room

SOUTHPARK

### ★ CAVIAR SERVICE\* 115

Osetra Caviar, Blinis, Crème Fraîche, Egg White, Egg Yolk, Capers, Shallot

### CLASSIC EGG BREAKFAST\* 16

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

### STEAK AND EGGS\* 28

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

### PROSCIUTTO EGGS BENEDICT\* 19

English Muffin, Prosciutto, Poached Eggs, Hollandaise, Mixed Greens, Potatoes O'Brien

### MEAT OMELETTE\* 19

Sausage, Bacon, Onions, Peppers, Gruyere Cheese. Served With Mixed Greens & Potatoes O'Brien

### VEGGIE OMELETTE\* 18

Mushrooms, Peppers, Onions, Gruyere Cheese. Served With Mixed Greens & Potatoes O'Brien

### AVOCADO BLT 18

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

### BRUNCH BURGER\* 24

Bacon, Sunny-Side-Up Egg, Gruyere Cheese, Smoked Maple Aioli, Fries

### CHICKEN AND WAFFLE 18

Belgian Style Waffle, Crispy Fried Chicken, Maple Syrup

### BANANA BREAD PANCAKES 15

Fluffy Pancakes, Bananas, Walnuts, Maple Syrup

### BRIOCHE FRENCH TOAST 16

Fresh Berries, Maple Syrup

## BRUNCH LIBATIONS

MIMOSA 9 | BELLINI 9

BLOODY MARY 12

ESPRESSO MARTINI 17

**Don't stop here - see the wine & cocktail book for more exciting choices!**

DILWORTHTR.COM  
@DTR\_SOUTHPARK

## DESSERTS

### COCONUT CRÈME BRÛLÉE (GF, V)

*Topped with Fresh Berries*

Paired with:

#### **100% Muscat, Muscat De Baumes-De-Venice, Domaine De Durban, '22 (2oz)**

*Brilliant color with golden reflections. Expressive notes of white-fleshed fruits (peach, apricot) enhanced by lychee and delicate floral touches. The palate is round, velvety, with a beautiful freshness and a remarkable aromatic persistence.*

### PISTACHIO CHEESECAKE (V)

*Kataifi, Caramel*

Paired with:

#### **Semillon/Sauvignon Blanc, Muscadelle, Chateau Petit Vedrines, Sauternes, France '18 (2oz)**

*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.*

### CHOCOLATE CAKE (V)

*Nutella Buttercream, Caramel Gelato, Maraschino Cherry, Hazelnut*

Paired with:

#### **10-year Tawney Port, San Pedro, Porto, Portugal NV (2oz)**

*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.*

### GELATO (GF, V)

*Seasonal Rotation by the Scoop*

Paired with:

#### **Chinato Barolo, Pio Cesare, Piedmont, Italy NV (2oz)**

*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.*

9

5

9

6

10

6

3

8

## AFTER DINNER DRINKS

### ESPRESSO MARTINI

*Vodka, Brewed Espresso, Fernet Branca, Cocoa Powder*

17

### BRANDY ALEXANDER

*Cognac, Cremé de Cacao, Heavy Cream, Nutmeg*

14

### CHOCOLATE MARTINI

*Vodka, Triple Chocolate Liqueur, Baileys, Simple Syrup*

13

### WHITE RUSSIAN

*Vodka, Kahlua, Heavy Cream*

13

### MUDSLIDE

*Vodka, Baileys, Coffee Liqueur, Heavy Cream, Chocolate Shavings*

13

### PERSIAN BLOND

*Aged Rum, Orange Curaçao, Cream, Nutmeg*

13

### TOOTSIE ROLL

*Overproof Rye Whiskey, Pedro Ximenez Sherry, Chocolate Bitters*

13

### TOFFEE TALK

*Bottle-in-Bond Bourbon, Peanut Butter Whiskey, Maple, Pear Syrup*

13

### DREAMING OF ARUBA

*Diplomatico Reserva Rum, Montenegro Amaro, Maple, Bitters*

14

### CARAJILLO

*Licor 43, Brewed Espresso*

13