

SALADS

BABY GEM CAESAR* 15

Roasted Parsnip, Cherry Tomato, Shallot, Radish, Parmesan, Croutons, Caesar Dressing

BURRATA 22

Heirloom Tomato, Castelvetro Olive, Shallots, Pickled Fennel, Fennel Pollen

DTR SALAD 14

Mixed Greens, Toasted Almonds, Dried Cranberries, Goat Cheese, Citrus Vinaigrette

ROASTED BEETS 16

Chermoula, Honey-Tahini Labneh, Mint, Pine Nuts

ADD TO ANY SALAD

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

DILWORTH

tasting room

SOUTHPARK

Our menu is thoughtfully curated for a shared dining experience.

Dishes will be served to your table as they are prepared.

CHILLED SEAFOOD

CAVIAR SERVICE* 105

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

SEAFOOD TOWER* 98

Raw Oysters, Tuna Tartare, Jumbo Shrimp, Crab Salad

JUMBO LUMP CRAB SALAD 25

Dijon Cream, Lime and Cucumber Coulis, Buttermilk Cracker

TUNA TARTARE* 25

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

RAW OYSTERS* (6) 27

Mignonette, Cocktail Sauce, Horseradish, Crackers

JUMBO SHRIMP COCKTAIL (6) 22

Cocktail Sauce, Lemon

TO SHARE OR NOT TO SHARE?

MEZZE PLATTER 25

Squash Hummus, Whipped Ricotta, Fried Pita, Olives, Cornichons, Cucumbers, Carrots, Red Peppers

CHESHIRE PORK BELLY 22

Za’atar and Lavender Honey, Poached Pears, Mint, Balsamic Reduction, Pickled Jalapeño

HARRISA ROASTED CARROTS 15

Harissa Honey, Honey-tahini Labneh, Pine Nuts, Mint

HOUSE BREAD 8

Housemade Milkbread, Za’atar, Lavender Honey Butter

ROASTED OYSTERS* (6) 28

Lemon Caper Butter

FRIED BRUSSELS 16

Moroccan Spice, Goat Cheese, Orange Fig Preserve, Almonds, Chives

CHARCUTERIE 26

Chef’s Choice, Seasonal Accouterments, Buttermilk Crackers

SHORT RIB CROQUETTES 19

Braised Beef & Bechamel, Horseradish & Roasted Garlic Labneh, Pickled Shallots, Smoked Paprika

TRUFFLE FRIES* 20

Shaved Truffles, Parmesan, Herbs, Truffle Aioli

ENTRÉES

6oz FILET MIGNON* 49

Certified Angus Beef, Sweet Potato & Brussels Sprouts Hash, Orange-Cabernet Reduction, Garlic Herb Butter

CHICKEN PICCATA 30

Housemade Spaghetti, Lemon Caper Butter

8oz SIXTY SOUTH SALMON* 39

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

BRAISED SHORT RIB 45

Yukon Gold Mashed Potatoes, Roasted Carrots, Veal Demi Glace, Hazelnut Gremolata

PUMPKIN GNOCCHI 25

Kale Cream Sauce, Crispy Pancetta, Sage, Parmesan

TRUFFLE BURGER* 28

Certified Angus Beef, Gruyere, Black Garlic Aioli, Black Truffles, Caramelized Onions and Mushrooms, Herb Fries

SIDES 9

Grilled Asparagus | Roasted Mushrooms | Roasted Potatoes | Yukon Gold Mashed Potatoes

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

BRUNCH

HOUSE-MADE CINNAMON ROLL 8
Vanilla Icing

GRANOLA CRUNCH BOWL 14
Coconut Granola, Greek Yogurt, Banana, Pomegranate

BREAKFAST POWER BOWL 15
Farro, Butternut Squash Hummus, Roasted Butternut Squash, 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

DTR SALAD 14
Mixed Greens, Toasted Almonds, Dried Cranberries, Goat Cheese, Citrus Vinaigrette

BABY GEM CAESAR SALAD* 15
Cherry Tomato, Shallot, 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

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

DILWORTHTR.COM | @DTR_SOUTHPARK

DILWORTH
tasting room

SOUTHPARK

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

★ CAVIAR SERVICE* 105

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

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

ZERO PROOF COCKTAILS 12
See the cocktail menu for selections

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

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.

EARLY BIRD SPECIAL AVAILABLE UNTIL 6PM

\$40 PER PERSON (2 COURSES) | \$50 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

- BABY GEM CAESAR***
Roasted Parsnip, Cherry Tomato, Shallot, Radish, Parmesan, Croutons, Caesar Dressing
- DTR SALAD**
Mixed Greens, Toasted Almonds, Dried Cranberries, Goat Cheese, Citrus Vinaigrette
- FRIED BRUSSELS SPROUTS**
Moroccan Spice, Goat Cheese, Orange Fig Preserve, Almonds, Chives

CHOICE OF
ENTRÉE

- CHICKEN PICCATA**
Housemade Spaghetti, Lemon Caper Butter
- SIXTY SOUTH SALMON* (4oz)**
Basmati Fried Rice, Ras el Hanout Honey, Lemon
- BEEF KEBABS (3)**
Beef Tenderloin Skewers Served with Herb Fries and Truffle Aioli on the Side

CHOICE OF
DESSERT

- COCONUT CRÈME BRÛLÉE**
Topped with Fresh Berries
- PISTACHIO CHEESECAKE**
Kataifi, Caramel
- CHOCOLATE CAKE**
Nutella Buttercream, Caramel Gelato, Maraschino Cherry, Hazelnut
- ESPRESSO MARTINI**
Vodka, Brewed Espresso, Fernet Branco, Cocoa Powder

**HOUSE MADE BREAD INCLUDED
WITH ALL ORDERS**
Housemade Milkbread, Za’atar,
Lavender Honey Butter

**\$1 OYSTERS
4PM-6PM**