

## SALADS

### **BABY GEM CAESAR\* 15**

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

### **BURRATA 22**

Heirloom Tomato, Castelvetrano 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

### **BRAISED SHORT RIB 45**

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

### **LAMB PEKA 38**

*(Croatian Slow Cooking Style)*

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

### **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 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, 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

\*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

### 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

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

DILWORTHTR.COM  
@DTR\_SOUTHPARK

# 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**