

## STARTERS

**MIXED OLIVES (GF, V) \$7**  
Marinated olive blend, served warm

**FOCACCIA (V) \$6**  
Rosemary, olive oil

**HARISSA ROASTED CARROTS (GF) \$16**  
Honey tahini labneh, pinenuts, mint

**WHIPPED RICOTTA (V) \$12**  
Dukkah, honey, fresh berries, toasted lepinja flatbread

**DTR SALAD (GF, V) \$14**  
Mixed greens, toasted almonds, dried cranberries, goat cheese, citrus vinaigrette

**MEDITERRANEAN SALAD (GF, V) \$13**  
Heirloom tomatoes, olives, feta, cucumbers and shallots, oregano-red wine vinaigrette, crispy chickpeas

**GRILLED BABY GEM CAESAR SALAD\* \$14**  
Roasted garlic croutons, parmesan, anchovy Caesar dressing\*

**ADD TO ANY SALAD:**  
Kebabs + \$8 | Salmon\* + \$12

## KEBABS

**LAMB\* (GF) \$8**  
**CHICKEN THIGH (GF) \$8**  
**BEEF\* (GF) \$8**  
**SHRIMP (GF) \$8**

A la carte, served with tzatziki and basmati rice

**Note: Food is served as it is ready.**

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

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.

# DTR - PLAZA MIDWOOD

704-343-8598 | DILWORTHTR.COM | @DTR\_PLAZAMIDWOOD

## CHEF'S CHARCUTERIE \$18

One salumi, one cheese, seasonal accoutrements, mixed nuts and crostini

## TO SHARE OR NOT?

**BURRATA (GF) \$14**  
Heirloom tomato, basil, balsamic, crostini

**LAMB MEATBALLS \$18**  
Honey tahini labneh, dukkah, mint, grilled naan

**SHORT RIB EMPANADA \$20**  
Moroccan spice short rib, mozzarella, caramelized onions and peppers

**PAN ROASTED BRUSSELS (GF, V) \$13**  
Sweet and spicy balsamic, orange fig preserves, roasted pecans, chives

**TRUFFLE FRIES\* (V) \$15**  
Herbs and shredded parmesan, truffle salt, truffle oil

## HOUSEMADE PASTA

**SHORT RIB ORECCHIETTE \$25**  
Short rib ragu, parmesan

**PORK BELLY CARBONARA \$22**  
Pork tessa, parmesan, basil



## SPECIALS FROM THE GRILL

**SMASHED BEEF SLIDERS\* \$18**  
Pretzel bun, lettuce, tomato, caramelized onion, white cheddar, dijonaise

**GRILLED CHICKEN WINGS (GF) \$20**  
Pomegranate glaze, zataar, pomegranate seed

**NEW YORK STRIP STEAK\* \$25**  
6oz, roasted fingerling potato, pearl onion, veal demi-glace, Italian salsa verde

**BONE-IN RIBEYE\* (GF) \$65**  
20oz, a la carte, demi-glace herb butter

## FROM THE SEA

**FRIED CALAMARI \$22**  
Ajvar aioli, za'atar and grilled lemon

**SHRIMP 'BUZARA' \$21**  
Sautéed shrimp in white wine garlic sauce, grilled baguette

**SEARED TUNA\* (GF) \$22**  
Dukkah, arugula, avocado, tamari aioli, harissa crema, tobiko

**SEARED SALMON\* (GF) \$25**  
Basmati fried rice, ras el hanout honey

## SWEET TOOTH

**ORANGE OLIVE OIL CAKE (V) \$10**  
Chocolate ganache, espresso gelato, pistachio crumble

**ZEPPOLE (V) \$10**  
Small donuts with cinnamon sugar, blueberry compote, mint

**BAKLAVA (V) \$10**  
Caramel, vanilla gelato, pistachio crumble

**GELATO (GF, V) \$5**  
Seasonal rotation by the scoop