

STARTERS

MIXED OLIVES (GF, V) \$7

Marinated olive blend, served warm

FOCACCIA (V) \$7

Rosemary, olive oil

HARISSA ROASTED CARROTS (GF) \$18

Honey tahini labneh, pinenuts, mint

WHIPPED RICOTTA (V) \$14

Hazelnut 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) \$15

Heirloom tomatoes, olives, feta, cucumbers and shallots, oregano-red wine vinaigrette, crispy chickpeas

GRILLED BABY GEM CAESAR SALAD* \$15

Roasted garlic croutons, parmesan, anchovy Caesar dressing*

ADD TO ANY SALAD:

Kebabs + \$9 | Salmon* + \$12

KEBABS

LAMB* (GF) \$9

CHICKEN THIGH (GF) \$9

BEEF* (GF) \$9

SHRIMP (GF) \$9

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.

DILWORTH

tasting room

PLAZA MIDWOOD

704-343-8598 | DILWORTHTR.COM | @DTR_PLAZAMIDWOOD

CHEF'S CHARCUTERIE \$20

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

TO SHARE OR NOT?

BURRATA \$15

Heirloom tomato, basil, balsamic, crostini

LAMB MEATBALLS \$22

Honey tahini labneh, hazelnut dukkah, mint, grilled naan

SHORT RIB EMPANADAS \$23

Moroccan spice short rib, mozzarella, caramelized onions and peppers

PAN ROASTED BRUSSELS (GF, V) \$16

Sweet and spicy balsamic, orange fig preserves, roasted pecans, chives

TRUFFLE FRIES* (V) \$20

Herbs and shredded parmesan, truffle salt, truffle oil

HOUSEMADE PASTA

SHORT RIB ORECCHIETTE \$28

Short rib ragu, parmesan

PORK BELLY CARBONARA \$25

Pork tessa, parmesan, basil



SPECIALS FROM THE GRILL

SMASHED BEEF SLIDERS* \$20

Pretzel bun, lettuce, tomato, caramelized onion, white cheddar, dijonaise

GRILLED CHICKEN WINGS (GF) \$19

Pomegranate glaze, zataar, pomegranate seed

NEW YORK STRIP STEAK* \$29

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' \$24

Sautéed shrimp in white wine garlic sauce, grilled baguette

SEARED TUNA* (GF) \$25

Hazelnut dukkah, arugula, avocado, tamari aioli, harissa crema, tobiko

SEARED SALMON* (GF) \$29

Basmati fried rice, ras el hanout honey

SWEET TOOTH

ORANGE OLIVE OIL CAKE (V) \$14

Chocolate ganache, espresso gelato, pistachio crumble

ZEPPOLE (V) \$13

Small donuts with cinnamon sugar, blueberry compote, mint

BAKLAVA (V) \$14

Caramel, vanilla gelato, pistachio crumble

GELATO (GF, V) \$6

Seasonal rotation by the scoop