

MEZZE

MIXED OLIVES (GF, V) 8

Marinated olive blend, served warm

MIXED NUTS (GF, V) 9

House roasted & salted cashews, walnuts, almonds

NAAN (V) 6

Roasted garlic oil, zaatar, tzatziki

HUMMUS (V) 16

Roasted garlic and tahini hummus, olive tapenade, warm naan

EGGPLANT YOGURT DIP (V) 16

Pomegranate seed, zataar, mint, toasted lepinja flatbread

WHIPPED RICOTTA (V) 15

Hazelnut dukkah, honey, fresh berries, toasted lepinja flatbread

CLASSIC BRUSCHETTA (V) 16

Heirloom tomato, basil, feta, balsamic reduction over crostinis

TRUFFLE CHIPS (GF, V) 16

Tossed with white truffle oil, fresh grated parmesan and herbs, truffle aioli

BURRATA 19

Heirloom tomato, basil, balsamic reduction, roasted garlic crostini

Add-on: Carrots, cucumbers, red peppers 2

DILWORTH

tasting room

DILWORTH

REALLY SERIOUS STUFF

SEARED SALMON* (GF) 26

Roasted fingerlings, heirloom cherry tomato, green goddess

LAMB MEATBALLS 21

Marinara, feta, basil, naan

SEARED TUNA* (GF) 25

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

PESTO GNOCCHI (V) 25

Creamy basil pesto, roasted portobellos, roasted red peppers, parmesan

FLATBREADS

PROSCIUTTO AND BRIE 21

Apricot jam, sautéed apples, goat cheese, arugula

ESPAÑA 20

Almond romesco, chorizo, mozzarella blend

TRUFFLE MUSHROOM (V) 21

Roasted mushroom, bechamel, mozzarella blend, black truffle

BIT MORE SERIOUS STUFF

PHYLLO CHEESE ROLLS (V) 13

Feta, mozzarella and herb filling, tzatziki

DTR SALAD (GF, V) 14

Mixed greens, toasted almonds, dried cranberries, goat cheese, citrus vinaigrette

SPRING GREEN & QUINOA SALAD (GF, V) 15

Spring mix, quinoa, kalamata, sundried tomato, cucumber, almonds, feta, red wine vinaigrette

HARISSA ROASTED CARROTS (GF, V) 12

Honey tahini labneh, pine nuts, mint

PAN ROASTED BRUSSELS (GF, V) 16

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

PAPAS BRAVAS (GF, V) 12

Roasted fingerling potatoes with bravas sauce, garlic aioli

Add to any salad: Kebabs + 9,
Salmon* + 12, Tuna* + 12

KEBABS

CHICKEN THIGH (GF) 9

BEEF* (GF) 9

SHRIMP (GF) 9

A la carte, served with tzatziki

Food is served as it is ready

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

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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

CHARCUTERIE

Served with crostinis, seasonal accoutrements & mixed nuts - All cheeses are pasteurized*

2 + 2

two cheese and two salumi

40

3 + 3

three cheese and three salumi

50

SOFT & SPREADABLE

LE CABRIE, WISCONSIN
Goat milk brie, smooth and delicate taste

SEMI-SOFT

BELLAVITANO ESPRESSO, WISCONSIN
Cheddar-parmesan inspired cows milk, rubbed with Italian espresso beans

BLACK TRUFFLE, WISCONSIN
Goat’s milk, sweet goat cheese brightened with black truffle specs

FIRM & HARD

CARR AGED GOUDA, WISCONSIN
Cow’s milk, Dutch style cheese. Sharp yet sweet. Strong nut flavors with a firm but creamy texture

CLOTHBOUND CHEDDAR, VERMONT
Cow’s milk, crumbly texture with nutty flavor is savory with a slight tang with caramel notes on the finish

SALUMI

PROSCIUTTO DI PARMA, IT
Sea salt cured pork, aged 14- 30 months

CALABRESE, IT
Zesty & spicy pork

BRESAOLA, IT
Air dried beef

BLACK FOREST SPECK, IT
Naturally wood smoked

CHORIZO, ESP
Spanish pork sausage

SWEETS

PISTACHIO CHEESE CAKE (V) 14
Kataifi, caramel

GELATO (GF, V) 6
Seasonal rotation by the scoop

WHITE CHOCOLATE BLONDIE (V) 13
Berry coulis, fresh berries, torched meringue

SORBET (GF, V) 6
Seasonal rotation by the scoop

CHECK OUT OUR OTHER LOCATIONS!

DTR SOUTHPARK

4905 Ashley Park Lane

Charlotte, NC 28210

@DTR_SOUTHPARK

DTR PLAZA MIDWOOD

1413 Central Avenue

Charlotte, NC 28205

@DTR_PLAZAMIDWOOD