

SALADS

BABY GEM CAESAR\* 15

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

ROASTED BEETS 16

Chermoula, Honey-Tahini Labneh, Mint, Pine Nuts

BURRATA 22

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

DTR SALAD 14

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

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

# Hours

## DINNER

MONDAY-THURSDAY: 4PM – 10PM

FRIDAY-SATURDAY: 4PM – 11PM

## WEEKEND BRUNCH

SATURDAY + SUNDAY: 10:30AM-2:30PM

# Weekly Specials

## BLIND TASTING TUESDAYS

**Wine Flight 25**

*Three Mystery 2oz pours plus small charcuterie*

**Whiskey Flight 30**

*Three Mystery 1oz pours*

## WTF WEDNESDAYS!!!

**Select Cocktails 12**

## UNCORKED THURSDAYS

**Half Off Select Bottles of Wine**

*For a list of all upcoming DTR events, visit our website  
at [dilworthtr.com](http://dilworthtr.com) or scan the QR code below.*



# DILWORTH

tasting room

**SOUTHPARK**

## LOCALLY OWNED • MEDITERRANEAN INSPIRED • SOPHISTICATED CHARM

Discover DTR SouthPark, a locally owned restaurant thoughtfully tailored to one of Charlotte's most refined neighborhoods. Here, Mediterranean-inspired cuisine meets an elevated yet welcoming atmosphere, designed for guests to relax, connect, and savor the moment.

Our full-scale restaurant offers a diverse menu that's perfect for dinner, blending sophistication with approachability. Whether you're joining us for an intimate evening, a group gathering, or a special celebration, DTR SouthPark delivers exceptional fresh food, curated wines, expertly handcrafted cocktails and polished hospitality.



**@DTR\_SOUTHPARK**

## CHECK OUT OUR OTHER LOCATIONS

**@DTR\_DILWORTH**

**@DTR\_PLAZAMIDWOOD**

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.