

MEZZE

HOUSE-MADE FOCACCIA (V) 7

Rosemary, Olive Oil

MIXED OLIVES (GF, V) 7

Marinated Olive Blend, Served Warm

HUMMUS 14

Roasted Garlic, Ajvar, Pine Nuts, Lemon Olive Oil, Warm Naan

WHIPPED RICOTTA (V) 14

Pomegranate Seeds, Za'atar, Honey, Warm Naan

MEDITERRANEAN SALAD (V) 14

Romaine, Cucumber, Tomato, Kalamata Olive, Red Onion, Feta, Focaccia Crumble, Choice of Caesar* or Za'atar Ranch

Add: Skewer +8

BURRATA 17

Cherry Tomato, Basil, Balsamic Reduction, Arugula, Crostini

HANDHELDS

SMASHED BEEF SLIDERS* 18

Pretzel Bun, Lettuce, Tomato, Caramelized Onions, White Cheddar, Dijonnaise

BUFFALOVE CHICKEN SANDWICH 17

Fried Chicken, Za'atar Ranch, Lemon Tahini Dressed Slaw, Harissa Buffalo Sauce

WING FLING 18

Fried Wings, Harissa Buffalo Sauce, Za'atar Ranch

SKEWERS

LAMB* (GF) 9 BEEF* (GF) 9

CHICKEN THIGH (GF) 9 SHRIMP (GF) 9

Served with Basmati Rice & Tzatziki

DILWORTH

tasting room

PLAZA MIDWOOD

TO SHARE OR NOT TO SHARE?

SHORT RIB EMPANADAS 24

Moroccan Spice Short Rib, Mozzarella, Caramelized Onions & Peppers

COCONUT SHRIMP 23

Coconut Crusted Fried Shrimp, Coconut Cream, Calabrian Chili Oil

CRAB MAC & CHEESE 25

Lump Crab, Gruyere & Cheddar, Garlic & Anchovy Panko

SEARED TUNA* (GF) 24

Hazelnut Dukkah, Arugula, Avocado, Tamari Aioli, Harissa Crema, Tobiko

FRIED CALAMARI 22

Ajvar Aioli, Za'atar, Lemon

CHEF'S CHARCUTERIE 24

Two Salumi, Two Cheeses, Seasonal Accoutrements, Mixed Nuts and Crostini

SHISHITOS (GF, V) 15

Blistered Shishito Peppers, Harissa Butter, Hazelnut Dukkah, Honey Lemon Labneh

TRUFFLE FRIES* (V) 17

Herbs, Parmesan, Truffle Salt, Truffle Oil

HARISSA ROASTED CARROTS (GF, V) 17

Honey Tahini Labneh, Pine Nuts, Mint

PAN ROASTED BRUSSELS (GF, V) 17

Sweet and Spicy Balsamic, Orange Fig Preserves, Roasted Pecans, Chives

MAINS

HANGER STEAK 38

8oz Certified Angus Beef Hanger Steak, Garlic Broccolini, Potatoes O'Brien, Green Pepper Au Poivre

LEMON TAHINI HALIBUT 38

6oz, Farro & Roasted Winter Root Vegetable, Lemon Tahini Sauce

HOUSE-MADE PASTA

SHORT RIB ORECCHIETTE 26

Short Rib Ragu, Parmesan

CHICKEN & GNOCCHI 26

6oz Chicken Breast, Cacio E Pepe Gnocchi, Mirepoix, Chicken Demi-Glace

LAMB MEATBALL SPAGHETTI 26

Basil Pomodoro, Parmesan

FLATBREADS

TRUFFLE MUSHROOM (V) 19

Roasted Mushrooms, Bechamel, Mozzarella Blend, Black Truffle

SPICED LAMB AND FETA 19

Labneh, Caramelized Onion & Roasted Red Pepper, Mint, Aleppo



Our menu is thoughtfully curated for a shared dining experience. Dishes will be served to your table as they are prepared.

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

DILWORTHTR.COM @DTR_PLAZAMIDWOOD

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

CHECK OUT OUR OTHER LOCATIONS

**@DTR_DILWORTH
@DTR_SOUTHPARK**