

MEZZE

MIXED OLIVES (GF, V) 8

Marinated Olive Blend, Served Warm

MIXED NUTS (GF, V) 9

House Roasted and Salted Cashews,
Walnuts, Almonds

NAAN (V) 7

Roasted Garlic Oil, Za'atar, Tzatziki

HUMMUS (V) 17

Roasted Red Pepper Hummus,
Ajvar, Warm Naan

WHIPPED RICOTTA (V) 16

Hazelnut Dukkah, Honey, Fresh Berries,
Toasted Lepinja Flatbread

CLASSIC BRUSCHETTA (V) 17

Heirloom Tomato, Basil, Feta, Balsamic
Reduction Over Crostinis

TRUFFLE CHIPS (GF, V) 17

Tossed with White Truffle Oil, Fresh Grated
Parmesan and Herbs, Truffle Aioli

BURRATA (V) 19

Heirloom Tomato, Basil, Balsamic Reduction,
Roasted Garlic Crostini

Add-on: Carrots, Cucumbers, Red Peppers 4

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

DILWORTH

tasting room

DILWORTH

REALLY SERIOUS STUFF

SEARED SALMON (6oz)* 28

Parmesan & Panko Crusted, Roasted Fingerlings &
Asparagus, Ajvar Aioli

LAMB MEATBALLS 23

Marinara, Feta, Basil, Naan

SEARED TUNA* (GF) 26

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

TRUFFLE GNOCCHI (V) 26

Truffle Cream, Black Truffle, Parmesan

FLATBREADS

PROSCIUTTO AND BRIE 21

Apricot Jam, Sautéed Apples, Goat Cheese, Arugula

SPICED LAMB AND FETA 21

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

TRUFFLE MUSHROOM (V) 21

Roasted Mushroom, Bechamel, Mozzarella Blend,
Black Truffle

BIT MORE SERIOUS STUFF

CHEESE PHYLLO ROLLS (V) 14

Feta, Mozzarella and Herb Filling, Marinara

DTR SALAD (GF, V) 14

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

WINTER SALAD (GF, V) 15

Kale Salad, Apple, Walnut, Blue Cheese,
Maple Sherry Vinaigrette

BABY KALE CAESAR SALAD* 15

Garlic Croutons, Parmesan, Classic Caesar

HARISSA ROASTED CARROTS (GF, V) 15

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) 14

Roasted Fingerling Potatoes with Bravas
Sauce, Garlic Aioli

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

SKEWERS

CHICKEN THIGH (GF) 9

BEEF* (GF) 9

SHRIMP (GF) 9

A La Carte, Served with Tzatziki

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 and Spicy Pork

BRESAOLA, IT
Air Dried Beef

BLACK FOREST SPECK, IT
Naturally Wood Smoked

CHORIZO, ESP
Spanish Pork Sausage

LOCALLY OWNED • MEDITERRANEAN INSPIRED • REFINED COMFORT

DTR Dilworth is a locally owned neighborhood staple, crafted to reflect the character and charm of its namesake community. As the original DTR location, it’s where our story began and where the spirit of connection continues to thrive.

Designed for the relaxed yet stylish vibe of Dilworth, our restaurant features Mediterranean-inspired small plates and full dinner selections made for sharing, celebrating, or unwinding. Whether you’re catching up with friends, enjoying date night, or stopping in for cocktails and conversation, DTR Dilworth offers a vibrant, welcoming space that always feels comfortably local.

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