

MEZZE

HOUSE-MADE FOCACCIA (V) 12

Rosemary, Olive Oil

MIXED OLIVES (GF, V) 8

Marinated Olive Blend, Served Warm

HUMMUS 16

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

WHIPPED RICOTTA (V) 16

Pomegranate Seeds, Za'atar, Honey, Warm Naan

MEDITERRANEAN SALAD (V) 15

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

Add: Skewer +10

BURRATA 18

Cherry Tomato, Basil, Balsamic Reduction, Arugula, Crostini

HANDHELDS

SMASHED BEEF SLIDERS* 20

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

BUFFALOVE CHICKEN SANDWICH 18

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

WING FLING 19

Fried Wings, Harissa Buffalo Sauce, Za'atar Ranch

SKEWERS

LAMB* (GF) 12 BEEF* (GF) 12

CHICKEN THIGH (GF) 12 SHRIMP (GF) 12

Served with Basmati Rice & Tzatziki

DILWORTH

tasting room

PLAZA MIDWOOD

TO SHARE OR NOT TO SHARE?

SHORT RIB EMPANADAS 26

Moroccan Spice Short Rib, Mozzarella, Caramelized Onions & Peppers

COCONUT SHRIMP 25

Coconut Crusted Fried Shrimp, Coconut Cream, Calabrian Chili Oil

CRAB MAC & CHEESE 27

Lump Crab, Gruyere & Cheddar, Garlic & Anchovy Panko

SEARED TUNA* (GF) 26

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

FRIED CALAMARI 23

Ajvar Aioli, Za'atar, Lemon

CHEF'S CHARCUTERIE 25

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

SHISHITOS (GF, V) 16

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

TRUFFLE FRIES* (V) 18

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 43

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

LEMON TAHINI HALIBUT 43

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

HOUSE-MADE PASTA

SHORT RIB ORECCHIETTE 33

Short Rib Ragù, Parmesan

CHICKEN & GNOCCHI 33

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

LAMB MEATBALL SPAGHETTI 33

Basil Pomodoro, Parmesan

FLATBREADS

TRUFFLE MUSHROOM (V) 22

Roasted Mushrooms, Bechamel, Mozzarella Blend, Black Truffle

SPICED LAMB AND FETA 22

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.

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

WEEKEND BURUNCH
EVERY SATURDAY & SUNDAY
11AM-3PM

DILWORTH

tasting room

PLAZA MIDWOOD

HOUSE-MADE CINNAMON ROLL (V) 8
Vanilla Icing

RICOTTA TOAST (V) 16
Whipped Ricotta, Heirloom Tomato,
Avocado, Toasted Baguette

PARFAIT BOWL (GF, V) 14
Greek Yogurt, Granola, Fresh Berries,
Honey

MEDITERRANEAN SALAD (GF, V) 14
Romaine, Cucumber, Tomato,
Kalamata Olive, Red Onion, Feta,
Focaccia Crumble. Choice of Ceasar*
or Za'atar Ranch

AVOCADO BLT 19
Crispy Bacon, Lettuce, Tomato,
Avocado, Sourdough, Smoky Aioli

SMASHED BEEF SLIDERS* 20
Pretzel Bun, Lettuce, Tomato,
Caramelized Onions, White Cheddar,
Dijonnaise

BUFFALOVE CHICKEN SANDWICH 18
Fried Chicken, Za'atar Ranch, Lemon
Tahini Dressed Slaw, Harissa Buffalo
Sauce

WING FLING 19
Fried Wings, Harissa Buffalo Sauce,
Za'atar Ranch

BANANA BREAD PANCAKES (V) 14
Fluffy Pancakes, Bananas, Walnuts,
Maple Syrup

BRIOCHE FRENCH TOAST (V) 17
Fresh Berries, Maple Syrup

FRIED CHICKEN AND WAFFLES 19
Belgian Style Waffle, Crispy Fried
Chicken, Maple Syrup

SHRIMP AND GRITS 24
Shrimp 'Buzara' Over Creamy Anson
Mills Grits

LITTLE EXTRAS

2 Eggs* Scrambled or Fried 5
Balkan Sausages (Ćevapi) [3 Pieces] 7
Waffle 5
Pancake 4
Sourdough Toast 2
Bacon [3 Pieces] 7

BRUNCH LIBATIONS

MIMOSA 8 / PITCHER 25

BELLINI 8 / PITCHER 25

BLOODY MARY 12

ESPRESSO MARTINI 17

**Don't stop here - more exciting stuff is
in the cocktail book!**

CLASSIC EGG BREAKFAST* 18
Two Eggs Scrambled or Fried, Potatoes
O'Brien, Toast, Choice of Ćevapi or Bacon

STEAK AND EGGS* (GF) 28
Two Beef Skewers, Two Eggs Scrambled
or Fried, Potatoes O'Brien

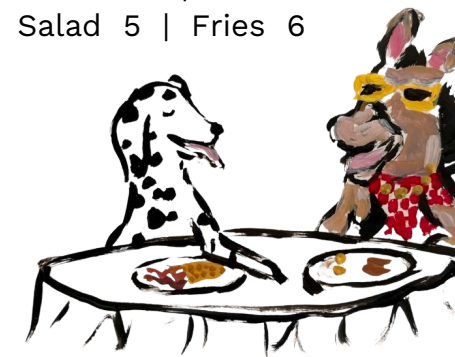
VEGGIE OMELETTE* (V) 18
Three-Egg Omelette, Cremini
Mushrooms, White Cheddar, Roasted Red
Peppers, Zucchini, Spinach, Caramelized
Onions. Served With Toast & Herb-
Roasted Potatoes

SKEWERS 9

LAMB* (GF) CHICKEN THIGH (GF)
BEEF* (GF) SHRIMP (GF)
Served with Tzatziki & Naan

SIDES

Potatoes O'Brien 4 | Seasonal Fruits 6
Grits 4 | Salad 5 | Fries 6



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EARLY BIRD SPECIAL AVAILABLE UNTIL 6PM

\$30 PER PERSON (2 COURSES) | \$40 PER PERSON (3 COURSES)

Tax and Gratuity not included. Only one item can be chosen from each category. No substitutions to menu items. Prix Fixe meals cannot be split or shared. Limited to parties no larger than 8 guests.

CHOICE OF
APPETIZER

BURRATA (2oz)

Cherry Tomato, Basil, Balsamic Reduction, Arugula, Crostini

MEDITERRANEAN SALAD

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

PAN ROASTED BRUSSELS

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

CHOICE OF
ENTRÉE

LAMB MEATBALL SPAGHETTI

House-made Spaghetti, Basil Pomodoro, Parmesan

CHICKEN & CACIO E PEPE

Chicken Breast, Cacio e Pepe Gnocchi, Mirepoix, Chicken Demi-Glace

BEEF SKEWERS (2)

Beef Tenderloin Skewers Served with Herb Fries and Truffle Aioli on the Side

CHOICE OF
DESSERT

ORANGE OLIVE OIL CAKE

Chocolate Ganache, Espresso Gelato, Pistachio Crumble

PISTACHIO CHEESECAKE

Kataifi, Caramel

ESPRESSO MARTINI

Vodka, Brewed Espresso, Fernet Branco, Cocoa Powder

**HOUSE-MADE BREAD INCLUDED
WITH ALL ORDERS**

House-made focaccia, rosemary,
olive oil