

## 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 Ceasar\* 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



Hey, check out our wine list for a great pairing.

Maybe later, I'm getting a cocktail first.



*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