

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,
Castelvetrano 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 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