

DILWORTH

tasting room

DILWORTH

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

FOR THE TABLE

Warm Harvest Loaf Bread

Whipped Lavender-Honey
Butter
12

*Caviar & Chips

Smoked Trout Roe · Lemon-Thyme Crème
Fraîche · Kettle-Cooked Chips · Dill · Chives
25
With Osetra caviar 95

*Deviled Eggs

Lemon Aioli · Smoked Paprika ·
Aleppo · Smoked Trout Roe
17

STARTERS

DTR Salad Strawberries · Almonds · Goat Cheese · Honey-Balsamic Vinaigrette 14

Spring Citrus & Kale Salad Parmesan · Croutons · Citrus-Mustard Vinaigrette 15

Whipped Ricotta Strawberry · Pistachio · Mint · Lemon Olive Oil · Toasted Baguette 16

Roasted Baby Carrots & Candy Beets Whipped Ricotta · Harissa Honey · Pistachio · Fresh Mint 16

Roasted Cauliflower Muhammara · Spring Onion Gremolata · Toasted Almonds · Blistered Cherry Tomato 15

Pan Roasted Brussels Sweet and Spicy Balsamic · Orange Fig Preserves · Roasted Pecans · Chives 17

***Wagyu Carpaccio** Horseradish-Garlic Aioli · Pickled Shallots · Arugula · Croutons · Cherry Tomato · Tarragon · Parmesan 26

***Tuna Crudo** Spring Citrus · Castelvetrano Olive · Pickled Fennel · Aleppo Pepper · Olive Oil · Fennel Pollen 24

Shrimp Saganaki Tomato · Garlic · Feta · Dill · Lemon Zest · Toasted Baguette 22

Charcuterie Chef's Choice · Seasonal Accoutrements · Warm Multigrain Bread 26

MAINS

Lamb Meatballs Spaghetti Basil Pomodoro · Feta · Basil-Lemon Olive Oil 26

Pancetta & Asparagus Gnocchi Chicken Velouté · Parmesan · Fresh Thyme 26

Garden Veggie Flatbread Marinara · Mozzarella · Bell Peppers · Zucchini · Summer Squash · Red Onions · Basil 17

***Seared Salmon** Lemon-Caper Salsa · Asparagus & Blistered Cherry Tomato Orzo · Lemon Aioli 33

Lamb Kofta Hummus · Basmati Rice · Shopska Salad 27

Chicken Skewers Muhammara · Basmati Rice · Cucumber Herb Salad 24

***Beef Skewers** Horseradish Labneh · Basmati Rice · Lemon Cabbage Salad 28

LEARN MORE



ABOUT DTR

LOCALLY OWNED • NEIGHBORHOOD FAVORITE • MEDITERRANEAN INSPIRED

*Before consuming, these items may be undercooked. 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.

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DESSERTS

PISTACHIO CHEESECAKE (V)

9

Kataifi, Caramel

Paired with:

Semillon/Sauvignon Blanc, Muscadelle, Chateau Petit Vedrines, Sauternes, France '18 (2oz)

6

Enticing aromas of ginger, stone fruit, and honey. Juicy and intense with pineapple, quince, and yellow plum, balanced by acacia, honeysuckle, and a subtle hazelnut finish.

BLACK FOREST CAKE (V)

9

Maraschino Cherry, Whipped Cream

Paired with:

100% Muscat, Muscat De Baumes-De-Venice, Domaine De Durban, '22 (2oz)

5

Brilliant golden color with notes of peach, apricot, lychee, and delicate florals. The palate is round and velvety, with fresh balance and long aromatic persistence.

BAKLAVA (V)

10

Caramel, Vanilla Gelato, Pistachio Crumble

Paired with:

10-year Tawney Port, San Pedro, Porto, Portugal NV (2oz)

6

Aromas of dried fruit and figs with hints of pepper, cinnamon, and light toast. Balanced freshness and complexity, rounded with chocolate and a long finish.

GELATO (GF, V)

3

Seasonal Rotation by the Scoop

Paired with:

Chinato Barolo, Pio Cesare, Piedmont, Italy NV (2oz)

8

A fortified Barolo with layers of dark cherry, plum, blackberry, chocolate, and blood orange. Velvety, balanced, and long-finishing, its unique character comes from cinchona bark and a family blend of herbs and spices.

SORBET (GF, V)

3

Seasonal Rotation by the Scoop

Paired with:

Ruby Port, Dow's Late Bottle Vintage, Porto, Portugal (2oz)

5

Blackberry, blueberry, pepper, licorice, and hints of mint and violets. Full-bodied with supple tannins and a signature dry finish.