

SALADS

BABY GEM CAESAR SALAD* 15

Little Gem Lettuce, Cherry Tomato, Shallots, Radish, Parmesan, Croutons, Caesar Dressing

BURRATA 20

Heirloom Tomato, Castelvetrano Olives, Shallots, Pickled Fennel, Fennel Pollen

ROASTED BEETS 16

Chermoula, Lemon Labneh, Mint, Sliced Almonds

SPRING SALAD 17

Artisan Greens, Snap Peas, Pickled Purple Asparagus, Marcona Almonds, White Balsamic Vinaigrette

ADD TO ANY SALAD

6oz Filet Mignon* 38 | Chicken 10 | Salmon* 20 | Shrimp 15

DILWORTH

tasting room

SOUTHPARK



CAVIAR SERVICE* 115

Osetra Caviar, Blinis, Crème Fraîche, Egg White, Egg Yolk, Capers, Shallots

CHILLED SEAFOOD

SEAFOOD TOWER* 98

Raw Oysters, Tuna Tartare, Jumbo Shrimp, Crab Salad

JUMBO LUMP CRAB SALAD 28

Dijon Cream, Lime & Cucumber Coulis, Buttermilk Crackers

JUMBO SHRIMP COCKTAIL (6) 28

Cocktail Sauce, Lemon

TUNA TARTARE* 25

Lemon Aioli, Calabrian Chili, Quail Egg Yolk, Avocado, Hazelnut Dukkah, Buttermilk Crackers

RAW OYSTERS* (6) 25

Mignonette, Cocktail Sauce, Horseradish, Crackers

TO SHARE OR NOT TO SHARE?

HOUSE BREAD 8

Housemade Milkbread, Za'atar, Lavender Honey Butter

CHESHIRE PORK BELLY 22

Honey-Sherry Glaze, Shaved Brussels & Carrot Slaw, Pickled Fresno Chiles, Salsa Verde

SHORT RIB CROQUETTES 23

Braised Beef & Béchamel, Horseradish Green Goddess, Pickled Shallots, Smoked Paprika

ROASTED OYSTERS* (6) 28

Lemon, Capers, Herb Butter

MEZZE PLATTER 25

Roasted Red Pepper Hummus, Whipped Ricotta, Marinated Olives, Marcona Almonds, Za'atar Fried Naan, Seasonal Crudité

CHARCUTERIE 30

Chef's Choice, Seasonal Accouterments, Buttermilk Crackers

GRILLED SPRING CABBAGE 14

Green Goddess, Pickled Fresno Chiles, Pangrattato, Parmesan

HARRISA ROASTED CARROTS 15

Harissa Honey, Lemon Labneh, Pistachios

FRIED BRUSSELS 16

Moroccan Spice, Parmesan, Orange Apricot Preserve, Almonds, Chives

TRUFFLE FRIES* 18

Shaved Truffles, Parmesan, Herbs, Truffle Aioli

ENTRÉES

6oz FILET MIGNON* 45

Certified Angus Beef, Sautéed Marble Potatoes & Asparagus, Garlic Herb Butter, Blistered Cherry Tomatoes

8oz SIXTY SOUTH SALMON* 37

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

MUSHROOM GNOCCHI 28

Ricotta Gnocchi, Wild Mushrooms, Peas, Parmesan Mushroom Brodo, Herbs, Shaved Parmesan, Crispy Leeks

CHICKEN PICCATA 28

Housemade Spaghetti, Lemon Caper Butter

PRIME ANGUS BURGER* 25

Gruyère, Green Goddess Aioli, Lettuce, Tomato, Pickled Red Onion, Challah Bun, Smoked Paprika Aioli, Herb Fries

SIDES 9

Grilled Asparagus | Roasted Mushrooms | Roasted 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

THE TINI SOCIAL CLUB WEDNESDAYS

Three mini martinis paired with truffle fries for \$20.

Upgrade to premium spirits for \$30.

UNCORKED THURSDAYS

Half Off Select Bottles of Rosé

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

*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.