

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

WEEKEND BURUNCH
EVERY SATURDAY & SUNDAY
10:30AM-2:30PM

BRUNCH

HOUSE-MADE CINNAMON ROLL 8
Vanilla Icing

BREAKFAST POWER BOWL* 15
Farro, Roasted Red Pepper Hummus, Kale, Avocado, Cherry Tomatoes, Fried Chickpeas, Two Sunny-Side-Up Eggs

BLUE CRAB TOAST* (3 Pieces) 30
Jumbo Lump Crab Salad, Avocado, American Black Caviar, Lemon Olive Oil, Grilled Sourdough

BRUNCH MEZZE 19
Seasonal Cheeses & Fruits, Apricot Mostarda, Honeycomb, Marcona Almonds, Fried Naan

DTR SALAD 16
Artisan Greens, Dry Cranberries, Almonds, Goat Cheese, Lemon Vinaigrette

BURRATA 20
Heirloom Tomato, Castelvetrano Olives, Shallots, Pickled Fennel, Fennel Pollen

ADD TO SALAD:
Chicken (6oz) 10 | Salmon (8oz)* 18
Braveheart USDA Prime Black Angus Filet (6oz)* 22 | Shrimp (4 Pieces) 12

SIDES

Two Eggs* Any Style 5 | Thick Cut Bacon (2 Pieces) 6 | Potatoes O'Brien 4 | English Muffin or Toast 2 | Grits 4 | Seasonal Fruit 6

*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.

★ CAVIAR SERVICE* 115

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

EAST COAST OYSTERS & CAVIAR* 35
American Black Caviar, Chives, Mimosa Mignonette

NC FLOUNDER & GRITS 24
Cornmeal-Crusted North Carolina Flounder, Creamy Stone-Ground Grits, Roasted Tomato-Feta

BRUNCH BURGER* 24
Braveheart USDA Prime Black Angus, Bacon, Sunny-Side-Up Egg, Gruyere Cheese, Smoked Maple Aioli, Fries

AVOCADO BLT 18
Thick Cut Bacon, Lettuce, Tomato, Avocado, Sourdough, Smoky Aioli, Fries

TIRAMISU FRENCH TOAST 18
Thick-Cut Brioche French Toast, Mascarpone Cream, Espresso-Maple Syrup, Cocoa Powder, Dark Chocolate

STEAK AND EGGS* 40
6oz Braveheart USDA Prime Black Angus Filet, Two Eggs Sunny-Side-Up, Potatoes O'Brien, Demi Steak Sauce

PROSCIUTTO EGGS BENEDICT* 19
English Muffin, Prosciutto, Poached Eggs, Hollandaise, Mixed Greens, Potatoes O'Brien

CLASSIC EGG BREAKFAST* 16
Two Eggs Scrambled or Fried, Bacon, Toast, Potatoes O'Brien

MEAT OMELETTE* 19
Sausage, Bacon, Onions, Peppers, Gruyere Cheese. Served With Mixed Greens & Potatoes O'Brien

VEGGIE OMELETTE* 18
Mushrooms, Peppers, Onions, Gruyere Cheese. Served With Mixed Greens & Potatoes O'Brien

DILWORTH
tasting room

SOUTHPARK

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DESSERTS

COCONUT CRÈME BRÛLÉE (GF, V)

Topped with Fresh Berries

Paired with:

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

Brilliant color with golden reflections. Expressive notes of white-fleshed fruits (peach, apricot) enhanced by lychee and delicate floral touches. The palate is round, velvety, with a beautiful freshness and a remarkable aromatic persistence.

PISTACHIO CHEESECAKE (V)

Kataifi, Caramel

Paired with:

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

Enticing aromas and flavors of ginger, stone fruits, and honey, the wine is juicy and intense with core of pineapple, quince and yellow plum fruit waiting to burst forth, kept in check for now by racy acacia and honeysuckle notes, harnessed through the finish by a hazelnut husk detail.

CHOCOLATE CAKE (V)

Nutella Buttercream, Caramel Gelato, Maraschino Cherry, Hazelnut

Paired with:

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

Features a pleasant aroma of dried fruit and figs, evolving into a touch of spices (pepper, cinnamon) and a light toasted. With a long and lingering finish, is the ideal point of balance between freshness and aromatic complexity. The touches of spice and fruit flavors are rounded off with chocolate.

GELATO (GF, V)

Seasonal Rotation by the Scoop

Paired with:

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

A fortified Barolo wine with a complex aroma and flavor profile, characterized by notes of dark cherry, plum, blackberry, chocolate, blood orange, and various herbs and spices. It features a velvety texture, a balance of sweetness and bitterness, and a long, satisfying finish. The unique flavor comes from the infusion of cinchona bark, along with a family recipe of aromatic herbs like rosemary, cinnamon, cardamom, and sweet and bitter orange.

9

5

9

6

10

6

3

8

AFTER DINNER DRINKS

ESPRESSO MARTINI

Vodka, Brewed Espresso, Fernet Branca, Cocoa Powder

17

BRANDY ALEXANDER

Cognac, Cremé de Cacao, Heavy Cream, Nutmeg

14

CHOCOLATE MARTINI

Vodka, Triple Chocolate Liqueur, Baileys, Simple Syrup

13

WHITE RUSSIAN

Vodka, Kahlua, Heavy Cream

13

MUDSLIDE

Vodka, Baileys, Coffee Liqueur, Heavy Cream, Chocolate Shavings

13

PERSIAN BLOND

Aged Rum, Orange Curaçao, Cream, Nutmeg

13

TOOTSIE ROLL

Overproof Rye Whiskey, Pedro Ximenez Sherry, Chocolate Bitters

13

TOFFEE TALK

Bottle-in-Bond Bourbon, Peanut Butter Whiskey, Maple, Pear Syrup

13

DREAMING OF ARUBA

Diplomatico Reserva Rum, Montenegro Amaro, Maple, Bitters

14

CARAJILLO

Licor 43, Brewed Espresso

13