

DILWORTH

tasting room

SOUTHPARK

Order a few. Share often. Stay awhile.

CAVIAR SERVICE*

30g Sasanian Classic Osetra caviar, blinis, crème fraîche, egg white, egg yolk, capers, shallot 160

THE RAW & COASTAL BAR

SEAFOOD TOWER*

raw oysters, tuna tartare, jumbo shrimp, crab salad 120

RAW OYSTERS*

mignonette, cocktail sauce, horseradish, crackers MKT

TUNA TARTARE*

Calabrian chili, lemon aioli, quail egg yolk, avocado, dukkah, buttermilk crackers 27

JUMBO LUMP CRAB SALAD

persimmon-lemon coulis, Dijon cream, buttermilk crackers 30

HAMACHI CRUDO*

blood orange citronette, dukkah 25

JUMBO SHRIMP COCKTAIL

cocktail sauce, lemon 30

GRILLED OCTOPUS

eggplant peperonata, capers, Calabrian chili 30

PAN-SEARED SCALLOPS*

Hokkaido scallops, ginger-butternut squash purée, pickled shallots, toasted pepitas 35

SALADS

FOR THE TABLE

LITTLE GEM SALAD

feta, cucumber, tomato, olives, red onion, red wine vinaigrette 15

CHARRED RADICCHIO

grilled pear, goat cheese persimmon purée, pecans 18

BURRATA

fig agrodolce, fennel, arugula, croutons, aleppo 20

ADD A PROTEIN

6oz filet mignon* 40
chicken 14
shrimp 18

HOUSE-MADE MILK BREAD

za'atar, lavender honey butter 10

MEZZE

butternut squash hummus, whipped ricotta, fried naan, seasonal accoutrements 30

CHEF'S CHARCUTERIE

chef's choice, seasonal accoutrements, sesame crackers 35

DUCK CONFIT AGNOLOTTI

house-made pasta, duck cracklings, pecorino 29

SHORT RIB CROQUETTES

horseradish labneh, pickled red onion 28

ROASTED BUTTERNUT SQUASH RISOTTO

pecorino, sage 27

BRUSSELS SPROUTS

apple butter, ras el hanout, smoked pecans, parmesan, chives 19

ROASTED CAULIFLOWER

roasted garlic labneh, golden raisin, pickled Fresno chile, baharat spice 19

FONDANT POTATO GRATIN

leek soubise, parmesan-panko 18

TRUFFLE FRIES

shaved truffles, parmesan, herbs, truffle aioli 22

MAINS

10oz PRIME NY STRIP*

Certified Angus Beef, whiskey au poivre sauce, marble potatoes, broccolini 72

LAMB PEKA

Croatian slow cooking style

one-pot roasted lamb shoulder, marble potatoes, peppers, onions, mint 38

BRANZINO

pearl couscous, squash, mustard greens, orange-pecan gremolata 42

6oz FILET MIGNON*

Certified Angus Beef, roasted sweet potato & brussels sprouts, garlic herb butter, bordelaise sauce 62

CHICKEN PICCATA

house-made spaghetti, lemon caper butter 36

*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.

Parties of 6 or more will have an automatic 20% gratuity added.

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SOUTHPARK

LOCALLY OWNED • MEDITERRANEAN INSPIRED • DISTINCTIVELY CHARLOTTE

Discover DTR SouthPark

DTR SouthPark brings Mediterranean-inspired cuisine to one of Charlotte's most refined neighborhoods, pairing polished hospitality with an inviting place to relax, connect, and stay awhile.

Whether you're joining us for an intimate evening, weekend brunch, a group gathering, or a special celebration, DTR SouthPark delivers fresh, thoughtfully prepared food, curated wines and expertly handcrafted cocktails.

Hours

DINNER

Monday–Thursday:

4 – 10pm

Friday–Saturday:

4 – 11pm

WEEKEND BRUNCH

Saturday + Sunday:

10:30am – 2:30pm

Private Events

Host your next gathering in a space designed to bring people together. For more info, please contact us at southpark@dilworthtr.com

Check out our other locations

@DTR_DILWORTH
@DTR_PLAZAMIDWOOD

Weekly Specials

GOLDEN HOUR

Monday–Saturday: 4 – 6pm
Veuve Clicquot & food specials

BLIND TASTING TUESDAYS

Wine Flight: Three mystery 2oz pours plus small charcuterie
Whiskey Flight: Three mystery 1oz pours

THE TINI SOCIAL CLUB WEDNESDAYS

Three mini martinis
paired with truffle fries
Option to upgrade to premium spirits

UNCORKED THURSDAYS

Half off select bottles of wine

For a list of all upcoming DTR events, visit dilworthtr.com or scan the QR code below.



Local Farms We Work With

Barbee Farms
Bush-N-Vine
Correll Farms
DabHar Farm

Homeland Creamery
Mai's Farm
Boy and Girl Farm
Harmony Ridge Farms

Wild Hope Farm
Bluebird Farm
Small City Farm
Old North Farm

Urban Gourmet Farms
Street Fare Farms

Dine • Drink • Gather

WEEKEND BRUNCH
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

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★ 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

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DESSERTS

COCONUT CRÈME BRÛLÉE (GF, V) <i>Topped withFreshBerries</i>	9
Paired with: 100% Muscat, Muscat De Baumes-De-Venice, Domaine De Durban, '22 (2oz) <i>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.</i>	5
PISTACHIO CHEESECAKE (V) <i>Kataifi, Caramel</i>	9
Paired with: Semillon/Sauvignon Blanc, Muscadelle, Chateau Petit Vedrines, Sauternes, France '18 (2oz) <i>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.</i>	6
CHOCOLATE CAKE (V) <i>Nutella Buttercream,Caramel Gelato, Maraschino Cherry, Hazelnut</i>	10
Paired with: 10-year Tawney Port, San Pedro, Porto, Portugal NV (2oz) <i>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.</i>	6
GELATO (GF, V) <i>Seasonal Rotation by the Scoop</i>	3
Paired with: Chinato Barolo, Pio Cesare, Piedmont, Italy NV (2oz) <i>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.</i>	8

AFTER DINNER DRINKS

ESPRESSO MARTINI <i>Vodka,BrewedEspresso, Fernet Branca, Cocoa Powder</i>	17
BRANDY ALEXANDER <i>Cognac,CremédeCacao, Heavy Cream, Nutmeg</i>	14
CHOCOLATE MARTINI <i>Vodka,TripleChocolateliqueur, Baileys, Simple Syrup</i>	13
WHITE RUSSIAN <i>Vodka,Kahlua,Heavy Cream</i>	13
MUDSLIDE <i>Vodka,Baileys, Coffee Liqueur, Heavy Cream, Chocolate Shavings</i>	13
PERSIAN BLOND <i>AgedRum,OrangeCuraçao, Cream, Nutmeg</i>	13
TOOTSIE ROLL <i>OverproofRyeWhiskey, Pedro Ximenez Sherry, Chocolate Bitters</i>	13
TOFFEE TALK <i>Bottle-in-BondBourbon, Peanut Butter Whiskey, Maple, Pear Syrup</i>	13
DREAMING OF ARUBA <i>DiplomaticoReservaRum, Montenegro Amaro, Maple, Bitters</i>	14
CARAJILLO <i>Licor43,Brewed Espresso</i>	13