DILWORTH
tasting room

PLAZA MIDWOOD

CAVIAR SERVICE*

Sasanian Classic Osetra caviar, blinis, crème fraîche, egg white & yolk, capers, shallots, parsley 120

THE RAW & COASTAL BAR

SEAFOOD TOWER*
oysters on half shell (12), jumbo shrimp (6), ahi tuna poke, house-made cocktail sauce 120

OYSTERS ON THE HALF SHELL* (1/2 dz)
seasonal mignonette, horseradish, house-made cocktail sauce MKT

JUMBO SHRIMP COCKTAIL
5 jumbo shrimp, house-made cocktail sauce 21

OYSTERS ROCKEFELLER* (1/2 dz)
broiled oysters, spinach-artichoke fondue, crispy panko, citrus beurre blanc 27

SUSHI ROLLS

WHO'S YOUR DADDY ROLL*
torched Wagyu, asparagus, cucumber, avocado, jalapeño, brushed eel sauce, wasabi tobiko, sriracha aioli 35

MIDWOOD EXPRESS ROLL*
shrimp, crab, avocado, cucumber, ahi tuna, wasabi tobiko, sriracha aioli, eel sauce 30

SALADS

CAESAR SALAD*
Romaine lettuce, house-made Caesar dressing, croutons, parmesan crisp, white anchovies 16

DTR MIXED GREEN SALAD
spring mix & arugula, grape tomatoes, cucumber, red onion, roasted corn, crispy tortilla strips, chipotle avocado ranch 16

ADD A PROTEIN
3 jumbo shrimp* 13
chicken 13
salmon* 15

FOR THE TABLE

TRADITIONAL BALKAN BREAD (LEPINJA)
olive oil, salt 9

SPINACH & ARTICHOKE DIP
fried naan 24

BURRATA
honey-whipped burrata, olive tapenade, seasoned crostini 20

FRIED CALAMARI
pickled sweet cherry peppers, DTR signature sweet chili yum-yum sauce 24

CHARCUTERIE
chef's choice, seasonal accoutrements, mixed nuts & crostini 28
gluten-free crackers +4

ROASTED BONE MARROW*
gremolata, coarse-ground mustard & grilled crostini 30
add Woodford Reserve bourbon luge +10

CHINESE FIVE-SPICE STICKY RIBS
house-made pickled cucumbers 25

CRISPY COW*
Sliced Snake River Farms Wagyu over crispy sushi rice, orange tobiko, sriracha, wasabi aioli 35

DTR DRAGON WINGS
chicken lollipops, Asian bbq sauce, scallions, orange segments, black & white sesame seeds 24

SPICY TUNA TACOS*
spicy tuna & avocado topped with tobiko, crispy wonton shells 28

HOUSE-MADE PASTA & FLATBREAD

NOT YOUR MOM'S FETTUCCINE
blackened chicken breast, artichoke hearts, mushroom Alfredo sauce 28

HOT & BOTHERED FLATBREAD
breaded chicken breast, house-made spicy buffalo honey sauce, mozzarella, grilled onions, bell peppers, swiss chard, ranch dressing 25

MAINS

SNAKE RIVER FARMS A5 WAGYU (4 oz)*
sliced, served over crispy roasted duck fat potatoes, beurre rouge sauce 46

STUFFED CHICKEN BREAST*
spinach & artichoke stuffed chicken breast, wrapped in prosciutto, served over garden vegetable Israeli couscous, red wine reduction 41

GRILLED OCTOPUS
duck fat-roasted potatoes, Italian salsa verde 35

CERTIFIED BLACK ANGUS FILET (6 oz)*
roasted garlic mashed potatoes, grilled zucchini & squash, veal demi 66

GRILLED LAMB CHOPS*
savory polenta, sauteed baby carrots, veal demi 38

ATLANTIC SALMON (5 oz)*
whiskey-glazed, spinach & mushroom risotto, sauteed baby carrots 42

VEGETABLE RISOTTO
asparagus, mushrooms, grape tomatoes, rainbow chard 26

SIDES

DUCK FAT ROASTED POTATOES 12

GRILLED ASPARAGUS 12

CREMINI & OYSTER MUSHROOMS 12

WHISKEY-GLAZED ROASTED CARROTS 12

ROASTED BRUSSELS SPROUTS WITH BACON 12

TRUFFLE FRIES 12

*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.

DILWORTH
tasting room
PLAZA MIDWOOD

LOCALLY OWNED · GLOBALLY INSPIRED · DISTINCTIVELY CHARLOTTE

Discover DTR Plaza Midwood

DTR Plaza Midwood brings together globally inspired plates, distinctive wines, and thoughtfully crafted cocktails in a lively, welcoming setting.

Rooted in the neighborhood's eclectic spirit, it's a place to share good food, discover a new favorite pour, and settle in with friends, whether for a casual dinner, date night, or weekend brunch.

Weekly Happenings

BLIND TASTING TUESDAYS
Wine Flight:
Three mystery 2 oz pours with a small charcuterie plate
Whiskey Flight:
Three mystery 1 oz 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

WEEKEND BRUNCH
SATURDAY & SUNDAY
11 am - 3 pm

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

Private Events

Celebrate with DTR. From birthday dinners and rehearsal dinners to corporate gatherings and holiday parties. Enjoy globally inspired menus, exceptional wines, and crafted cocktails, with our team taking care of the details

Complimentary A/V equipment

No room rental fee

Private dining room and full restaurant buyouts available

To plan your event, contact us at plaza@dilworthtr.com

Give the DTR experience

Gift cards available at dilworthtr.com
Redeemable at all three DTR locations

Explore our other locations

@DTR_DILWORTH
@DTR_SOUTHPARK

Dine · Drink · Gather

dilworthtr.com **@dtr_plazamidwood**

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BRUNCH MENU

HOUSE-MADE CINNAMON ROLL 10
Vanilla Icing

MEDITERRANEAN SALAD 15
Romaine, Cucumber, Tomato, Kalamata Olive, Feta, Onion, Focaccia Crumble, Red Wine Vinaigrette

BANANA BREAD PANCAKES 15
Fluffy Pancakes, Bananas, Walnuts, 100% Pure Maple Syrup

RICOTTA TOAST 16
Whipped Ricotta, Heirloom Tomato, Avocado, Toasted Baguette

BRIOCHE FRENCH TOAST 17
Fresh Berries, Triple Sec Maceration, Grand Marnier Infused Whipped Cream, 100% Pure Maple Syrup

BRUNCH LIBATIONS

MIMOSA 8 / PITCHER 25
BELLINI 8 / PITCHER 25
BLOODY MARY 12
ESPRESSO MARTINI 15
PUMPKIN SPICE MARTINI 16

STEAK AND EGGS* 32
4oz Braveheart USDA Prime Black Angus Filet, Two Eggs Any Style, Duck-Fat Roasted Fingerling Potatoes

CHICKEN-FRIED STEAK AND EGGS 28
Crispy Chicken-Fried Steak, Country Gravy, Two Eggs Any Style, Duck-Fat Roasted Fingering Potatoes

BISCUITS & COUNTRY GRAVY 23
Two Eggs Any Style, Duck-Fat Roasted Fingerling Potatoes

AVOCADO BLT 19
Crispy Bacon, Lettuce, Tomato, Avocado, Sourdough, Smoky Aioli, Fries

BALKAN SHRIMP & GRITS WITH ĆEVAPI 24
Ajvar (Roasted Red Pepper) Tomato Broth, Herb Polenta

FRIED CHICKEN AND WAFFLES 19
Belgian Style Waffle, Hot Honey Crispy Fried Chicken, 100% Pure Maple Syrup

CALIFORNIA OMELETTE* 26
Three Eggs, Shrimp, Avocado, Mushrooms, Spinach, Mornay Sauce, Topped with Hollandaise Sauce

FRITTATA* 23
Three Eggs, Spinach, Mushroom, Roasted Red Bell Peppers, Zucchini, Squash, Goat Cheese, Topped With Crispy Prosciutto

EGGS BENEDICT* 19
English Muffin, Prosciutto, Poached Eggs, Hollandaise Sauce, Spinach Salad, Duck-Fat Roasted Fingerling Potatoes

CLASSIC EGG BREAKFAST* 18
Two Eggs Any Style, Duck-Fat Roasted Fingerling Potatoes, Toast, Bacon

VEGGIE OMELETTE* 18
Three Eggs, Mushrooms, White Cheddar, Red Peppers, Zucchini, Spinach, Caramelized Onions, Toast, Duck-Fat Roasted Fingerling Potatoes



SIDES

Duck-Fat Roasted Fingerling Potatoes 10 | Seasonal Fruits 6 | Salad 5 | Fries 5

LITTLE EXTRAS

Two Eggs* Any Style 6 | Waffle 5 | Pancake 4 | Sourdough Toast 3 | Bacon [2 Pieces] 7

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@DTR_PLAZAMIDWOOD