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

**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

## FOR THE TABLE

**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.

DILWORTH
tasting room
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*

**dilworthtr.com** **@dtr_southpark**

DILWORTH
tasting room
SOUTHPARK

# WEEKEND BRUNCH & LUNCH

**CAVIAR SERVICE***
30g Sasanian Classic Osetra, blinis, crème fraîche, egg, capers, shallot 140

## STARTERS

**SOUP OF THE DAY** 10

**BLUE CRAB TOAST* (3 pieces)**
jumbo lump crab salad, avocado, American black caviar, lemon olive oil, grilled sourdough 30

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

**BRUSSELS SPROUTS**
apple butter, ras el hanout, smoked pecans, parmesan, chives 19

**BRUNCH MEZZE**
seasonal cheeses & fruit, apricot mostarda, honeycomb, marcona almonds, fried naan 22

## SALADS

**DTR SALAD**
artisan greens, dried cranberries, almonds, goat cheese, red-wine vinaigrette 16

**BURRATA**
fig agrodolce, fennel, arugula, croutons, aleppo pepper 20

**add a protein**
chicken 14 | shrimp 18

## SANDWICHES

*your choice of mixed greens or fries*

**GRILLED CHICKEN SANDWICH**
sourdough, lettuce, tomato, gruyère, roasted garlic aioli 20

**TRUFFLE GRILLED CHEESE**
sourdough baguette, gruyère, fontina, white cheddar, apricot truffle chutney 18

**STEAK TIPS NAAN WRAP***
lemon-caper crème fraîche, lettuce, tomato, naan 27

**AVOCADO BLT**
sourdough bacon, lettuce, tomato, avocado, smoky aioli 23

## BRUNCH FAVORITES

**HOUSE-MADE CINNAMON ROLL**
vanilla icing 10

**TIRAMISU FRENCH TOAST**
brioche, espresso mascarpone, cocoa 20

**PROSCIUTTO EGGS BENEDICT***
English muffin, prosciutto, poached eggs, hollandaise, mixed greens, potatoes O'Brien 20

**CLASSIC EGG BREAKFAST***
two eggs, bacon, toast, potatoes O'Brien 18

**MUSHROOM & GRUYÈRE FRITTATA**
caramelized onions, roasted peppers, herbs, potatoes O'Brien 18

**SHRIMP & GRITS**
jumbo shrimp, roasted tomato cream sauce, stone-ground grits 25

**BRUNCH BURGER***
bacon, sunny-side-up egg, gruyère, smoked maple aioli, fries 25

## LUNCH MAINS

**CHICKEN PICCATA**
house-made spaghetti, lemon-caper butter 36

**SHORT RIB RAGU GNOCCHI**
house-made ricotta gnocchi, pecorino 30

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

## SIDES

POTATOES O'BRIEN 4
TRUFFLE FRIES 9
THICK-CUT BACON (3 pieces) 6
SEASONAL FRUIT 6
GRITS 4

## DESSERTS

**CHOCOLATE CAKE**
Nutella buttercream, caramel gelato, maraschino cherry, hazelnut 10

**PISTACHIO CHEESECAKE**
kataifi, caramel 9

**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.*

**@ DTR_SouthPark | dilworthtr.com**

# BREWED, SHAKEN & POURED

## BRUNCH LIBATIONS

**MIMOSA**
glass 12 / pitcher 30

**BELLINI**
glass 12 / pitcher 30

**BLOODY MARY** 12

**ESPRESSO MARTINI** 19

**PUMPKIN ESPRESSO MARTINI** 19

## WINES BY THE GLASS

| **SPARKLING** | Glass/Bottle |
|---|---|
| ROSÉ GAMAY, Domaine Lingot Martin, Bugey Cerdon, Poncin, FR | 12/60 |
| CHAMPAGNE, Veuve Clicquot, France, NV | 16/75 |
| ROSÉ, Undurraga, Aconcagua, Chile, NV | 14/60 |
| **WHITE** | |
| RIESLING, Chateau Ste Michelle & Dr Loosen “Eroica”, Columbia Valley, WA ‘24 | 14/56 |
| MALVAZIJA, Saints Hills “Mala”, Istría, Croatia ‘23 | 17/68 |
| PECORINO, Migliorati, Abruzzo, Italy ‘24 | 14/56 |
| GRUNER VELTLINER, Weingut Stadt Krems, Kremstal, Austria ‘24 | 14/56 |
| PINOT GRIS, Westmount, Willamette, Oregon ‘24 | 15/60 |
| SAUVIGNON BLANC, Giocato, Goriska Brda, Slovenia ’24 | 16/64 |
| CHARDONNAY, Maison de la Bretauche, Burgundy, France ‘23 | 20/80 |
| **RED** | |
| PINOT NOIR Pike Road, Willamette Valley, Oregon ‘24 | 15/60 |
| PLAVAC MALI, Zlatan Otok “Bila Idro”, Hvar, Croatia ‘22 | 14/56 |
| CARIGNAN, Domaine De Montredon, Pays Medoc, France ’22 | 14/56 |
| COTES DU RHONE, Delas Freres “Saint Esprit”, Rhone Valley, France ‘23 | 15/60 |
| MONDEUSE, Domaine Adrien Berlioz, Chignin, Savoie, France ’21 | 16/64 |
| BARBERA D’ASTI, Vite Colte “San Nicolao”, Piedmont, Italy ‘24 | 15/60 |
| MALBEC, Bodega Weinert Winery, Mendoza, Argentina ‘22 | 15/60 |
| BORDEAUX, Chateau Cavale “Millaire”, Fronsac, France ’21 | 16/64 |
| CAB. SAUVIGNON, Robert Mondavi Winery, Napa Valley, California ’22 | 21/84 |

## COFFEE, TEA & REFRESHMENTS

**BREWED COFFEE** 3

**ESPRESSO** 4

**CAPUCCINO** 6

**LATTE** 6

**HOT TEA** 3

**HOT CHOCOLATE** 5

**FRESHLY SQUEEZED JUICE**
Orange 5 Pineapple 4 Grapefruit 5
Lemonade 5

**SARATOGA SPARKLING OR STILL WATER** 7

**SODAS**
Coke & Sprite 7 Ginger Ale 5
Ginger Beer 3 Club Soda 5

## ZERO-PROOF COCKTAILS

**AMARETTI SOUR**
Lyre’s Amaretti, Fresh Pressed Lemon, Pure Cane Sugar, Orange Juice & Silky Botanical Foam 14

**HOLD THE BOOZE, KEEP THE FIZ**
Lyre’s Pink London Spirit, House Made Peach Cordial, Fresh Lemon Ginger, Sparkling Water, Lyre’s Italian Spritz Float 14

**DUCK HUNT**
Lyre's Pink London Spirit, Allspice Cordial, Garden Carrot, Lemon, Chocolate Bitters, Dill Essence 14

**LAZY LOVER**
Seedlip Garden 108 Herbal Botanical, Pressed Jalapeño, Lime, Organic Agave, Sparkling Water 14

**AGE BEFORE BEAUTY**
Wild Elderflower, Pink Grapefruit, Lime, Alpine Juniper Berries, Sparkling Water 14