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.

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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