DILWORTH
tasting room

DILWORTH

Our menu is thoughtfully curated for a shared dining experience.
Dishes will be served to your table as they are prepared.

FOR THE TABLE

House-Made Za'atar Focaccia Bread
Whipped Honey Butter 10

***Caviar Service**
Highland & Menlo Osetra Caviar · Lemon Thyme Crème Fraîche · Egg Whites & Egg Yolk · Capers · Focaccia Toast Points 110

***Wagyu Carpaccio**
Horseradish- Garlic Aioli · Pickled Shallots · Arugula · Croutons · Cherry Tomato · Tarragon · Parmesan 30

STARTERS

DTR Salad Dried Cranberries · Almonds · Goat Cheese · Honey Balsamic Vinaigrette 16

Pear & Citrus Kale Salad Pear · Orange · Parmesan · Croutons · Citrus Mustard Vinaigrette 17

***Tuna Crudo** Granny Smith Apple · Castelvetrano Olive · Pickled Fennel · Orange Citronette · Aleppo Pepper 30

Whipped Ricotta Spiced Date Compote · Pistachio · Aleppo Pepper · Lemon Olive Oil · Focaccia 18

Roasted Baby Carrots & Candy Beets Whipped Ricotta · Harissa Honey · Pistachio · Fresh Mint 17

Roasted Cauliflower Muhammara · Spring Onion Gremolata · Toasted Almonds · Blistered Cherry Tomato 17

Pan Roasted Brussels Sweet and Spicy Balsamic · Orange Fig Preserves · Roasted Pecans · Chives 18

Burrata Roasted Butternut Squash · Arugula · Toasted Pepitas · Fig Gastrique · Aleppo Pepper 22

Truffle Chips Truffle Aioli · Parmesan · Shaved Black Truffles 20

Honey Shrimp Brussels Sprout Slaw · Chipotle Honey · Sesame Seeds · Radish · Jalapeño 22

Charcuterie Chef's Choice · Seasonal Accoutrements · House-Made Za'atar Focaccia Bread 26 / 42

MAINS

Lamb Meatballs Spaghetti Basil Pomodoro · Feta · Basil-Lemon Olive Oil 26

Pumpkin Gnocchi Roasted Butternut Squash · Mushrooms · Sage Cream · Parmesan · Toasted Pepitas 25

Lamb Kofta Hummus · Basmati Rice · Shopska Salad 28

Prosciutto & Brie Flatbread Apricot Jam · Prosciutto · Brie · Goat Cheese · Arugula 23

***Seared Salmon** Roasted Sweet Potatoes · Creamed Kale · Orange-Pecan Gremolata 33

Chicken Skewers Muhammara · Basmati Rice · Cucumber Herb Salad 26

***Hanger Steak** Roasted Fingerling Potatoes · Italian Salsa Verde · Veal Demi-Glace 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.

DILWORTHTR.COM | @DTR_DILWORTH

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LOCALLY OWNED · GLOBALLY INSPIRED · DISTINCTIVELY CHARLOTTE

Discover DTR Dilworth

DTR Dilworth brings together Globally inspired small plates, distinctive wines, and thoughtfully crafted cocktails in a relaxed, inviting neighborhood setting.

With its charming patio and welcoming atmosphere, it's the perfect place to meet friends, enjoy a casual dinner, or unwind over a great glass of wine.

Make yourself at home at one of Charlotte's favorite neighborhood wine and cocktail bars.

Weekly Happenings

GOLDEN HOUR
Monday–Friday: 4 – 6pm
Veuve Clicquot & food specials

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

SHAKEN & STIRRED WEDNESDAYS
$12 House Martinis
(House, Dirty, Espresso, Lychee, Pornstar)
$12 House Manhattans

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.

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

No room rental fee

Semi-private and full restaurant buyouts available

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

Give the DTR Experience

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

Explore Our Other Locations

@DTR_PLAZAMIDWOOD
@DTR_SOUTHPARK

Dine · Drink · Gather

dilworthtr.com **@dtr_dilworth**

DESSERTS

PISTACHIO CHEESECAKE (V) 9
kataifi, caramel

Paired with:
Semillon/Sauvignon Blanc, Muscadelle, Chateau Petit Vedrines, Sauternes, France '18 (2oz) 6
Enticing aromas of ginger, stone fruit, and honey. Juicy and intense with pineapple, quince, and yellow plum, balanced by acacia, honeysuckle, and a subtle hazelnut finish.

APPLE BUTTER CAKE (V) 9
orange buttercream, orange curd, pecan crumble, bourbon apple gelato

Paired with:
100% Muscat, Muscat De Baumes-De-Venice, Domaine De Durban, '22 (2oz) 5
Brilliant golden color with notes of peach, apricot, lychee, and delicate florals. The palate is round and velvety, with fresh balance and long aromatic persistence.

CHOCOLATE BUDINO (V, DF) 9
gingerbread crumble, whipped cream

Paired with:
10-year Tawney Port, San Pedro, Porto, Portugal NV (2oz) 6
Aromas of dried fruit and figs with hints of pepper, cinnamon, and light toast. Balanced freshness and complexity, rounded with chocolate and a long finish.

GELATO (GF, V) 3
seasonal rotation by the scoop

Paired with:
Chinato Barolo, Pio Cesare, Piedmont, Italy NV (2oz) 8
A fortified Barolo with layers of dark cherry, plum, blackberry, chocolate, and blood orange. Velvety, balanced, and long-finishing, its unique character comes from cinchona bark and a family blend of herbs and spices.

SORBET (GF, V) 3
seasonal rotation by the scoop

Paired with:
Ruby Port, Dow's Late Bottle Vintage, Porto, Portugal (2oz) 5
Blackberry, blueberry, pepper, licorice, and hints of mint and violets. Full-bodied with supple tannins and a signature dry finish.

GF=Gluten Free, V=Vegetarian, DF=Dairy Free