

LUNCH

DTR | South Park

WINE + COCKTAIL LOUNGE • SMALL PLATES

980.938.4959 | DILWORTHTR.COM

#DTR_SOUTHPARK

Not So Serious

ROASTED CHICKEN & ORZO SOUP 9

Whole roasted chicken shredded with mirepoix and orzo

HUMMUS DUO VG 15

Roasted red pepper and eggplant hummus served with grilled naan and seasonal roasted vegetables

TRUFFLE FRIES V 15

Crispy fries tossed in herbs and shredded Parmesan cheese served with truffle aioli

Extremely Serious

CRÈME BRULEE 12

Topped with fresh berries vinaigrette

BAKLAVA 12

Caramel, Vanilla Gelato, pistachio crumble

CHOCOLATE CAKE 12

Pistachio gelato, dulce de leche, red wine reduction

GELATO DUO 12

Choice of vanilla, caramel or chocolate

Sides

GRILLED ASPARAGUS 9

MASHED POTATOES 9

ROASTED FINGERLINGS 9

SALAD 9

FRIES 9

HOUSE MADE CHIPS 9

Really Serious

FLAT IRON GREEK SALAD* GF 26

Spring mix, Heirloom Tomatoes, olives, feta cheese, cucumbers and shallots tossed in oregano red wine vinaigrette. Finished with crispy chickpeas

BLACKEND SALMON CAESAR SALAD* 24

Classic salad with housemade croutons and dressing, finished with fresh parmesan

GRILLED CHICKEN DTR SALAD* GF 21

Mixed greens, toasted almonds, dried cranberries, goat cheese and honey vinaigrette

SEARED SALMON* 26

Served over black squid ink orzo with marinated cherry tomatoes and asparagus. Finished with lemon chili oil and fried basil

STEAK FRITES* 26

Flat iron steak with rosemary veal demi glacé. Served with herb fries

Slightly Serious *Served with your choice of side*

FRIED CHICKEN SANDWICH 17

Brussels sprout slaw, ajvar aioli and pickles. Served on a toasted brioche bun

PORTABELLO SANDWICH V 16

Served on sourdough with pesto aioli, beefsteak tomatoes and spring mix

GRILLED CHICKEN CAESAR WRAP 17

Red chili wrap with romaine lettuce, caesar dressing, parmesan and sun-dried tomatoes

DTR BURGER* 18

Grilled and topped with cheddar on a brioche bun with lettuce, beefsteak tomato and pickles

AVOCADO BLT 17

Bacon, avocado, romaine and tomato with sweet & smokey aioli on sourdough bread

PROSCIUTTO & BRIE FLATBREAD 19

Apricot jam, sautéed apples, prosciutto, brie, goat cheese. Finished with fresh arugula

MUSHROOM FLATBREAD 18

Roasted mushrooms, garlic oil, mozzarella cheese and lemon aioli

ROASTED CHICKEN EMPANADAS 19

Whole roasted chicken shredded with onions, peppers, mozzarella. Served with Harissa créma

SEARED TUNA* GF 25

Pistachio dukkah rubbed tuna over fresh arugula topped with avocado. Served with Harissa créma and Tamari aioli

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

**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. GF=Gluten free V=Vegetarian.

Not So Serious

ROASTED CHICKEN & ORZO SOUP 9
Whole roasted chicken shredded with mirepoix and orzo

GREEK SALAD GF V 14
Heirloom tomato, olives, feta, cucumber & shallot tossed in oregano, red wine vinaigrette. Finished with crispy chickpeas

DTR SALAD GF V 14
Mixed greens, toasted almonds, dried cranberries and goat cheese. Finished with citrus vinaigrette

CAESAR SALAD 14
Classic salad with house made croutons and dressing. Finished with fresh Parmesan

BURRATA V 18
Heirloom tomato bruschetta, fresh basil, balsamic reduction with roasted garlic crostini

A Bit Serious

MUSHROOM FLATBREAD V 19
Roasted mushrooms, mozzarella cheese, garlic lemon aioli

TRUFFLE FRIES V 16
Crispy fries tossed in herbs and shredded Parmesan cheese. Served with Truffle salt and Truffle oil

LAMB MEATBALLS 19
Spiced lamb served with honey tahini labneh. Topped with pistachio dukkah and mint. Served with grilled naan

PROSCIUTTO & BRIE FLATBREAD 19
Apricot jam, sautéed apples, prosciutto, brie, goat cheese. Finished with fresh arugula

HUMMUS DUO 20
Roasted red pepper and eggplant hummus served with grilled naan and seasonal roasted vegetables

CHEF'S CHARCUTERIE 38
2 salumi, 2 cheeses served with seasonal accoutrements, mixed nuts and bread.

ROASTED CHICKEN EMPANADAS 19
Whole roasted chicken shredded with onions, peppers and mozzarella. Served with Harissa crème

BRUSSELS SPROUTS GF V 16
Pan roasted, tossed in sweet and spicy balsamic served over fig orange marmalade with roasted pecans and radish

ROASTED BEETS GF V 15
Slow braised beets tossed in chermoula over honey tahini labneh. Topped with roasted almonds

CRAB CROQUETTES 19
Over arugula and topped with an Orange Gastrique and Tobiko.

Really Serious

PAN SEARED BRANZINO GF 39
Tuscan white beans with pinenut gremolata and fried arugula. Finished with lemon chili vinaigrette

BRAISED SHORT RIB GF 39
Braised short rib over roasted garlic mashed potatoes, heirloom carrots, and Chef's special demi glacé

GNOCCHI V 29
Sicilian pesto gnocchi with mushrooms and heirloom cherry tomatoes. Finished with fresh Parmesan and lemon olive oil

14 OZ RIBEYE* GF 58
Roasted garlic mashed potatoes, grilled asparagus and rosemary demi glacé

SEARED SALMON* 37
Served over squid ink orzo risotto with marinated cherry tomato & asparagus. Finished with fried basil

Extremely Serious

NY CHEESECAKE TART V 15
Vanilla & orange scented cheesecake with strawberry coulis, topped with strawberries and torched meringue
Oloroso Terez Don Nuno Sherry [9 / 2oz]

CRÈME BRULEE GF 12
Topped with fresh berries vinaigrette
Dow's 2016 Late Bottle Vintage Porto [8 / 2oz]

BAKLAVA 12
Caramel, Vanilla Gelato, pistachio crumble

CHOCOLATE CAKE V 12
Pistachio gelato, dulce de leche, red wine reduction
Presidential, 10yr Old Tawny Port [11 / 2oz]

GELATO DUO GF 12
Choice of vanilla, caramel or chocolate
Cosart Gordon 5yr Old Malmsey [8 / 2oz]

Enjoy one of our recommended port or sherry with your dessert.

Slightly Serious

OCTOPUS GF 26
Red wine braised octopus with roasted fingerling potatoes, salsa verde, and lemon chili vinaigrette

JUMBO SHRIMP COCKTAIL GF 22
Gulf shrimp served with lemon and cocktail sauce

SEARED TUNA* GF 25
Pistachio dukkah rubbed tuna over fresh arugula topped with avocado. Served with Harissa crème and Tamari aioli

ROASTED OYSTERS GF 22
Six oysters, served with Harissa herb butter and fresh lemon

STEAMED CLAMS 22
Gin & Juice lamb and Calabrian peppers in White wine and garlic butter. Finished with fresh parsley and grilled baguette

MARKET OYSTERS* GF 4.50/e

***Find a wine to pair with dinner!**

Be sure to check out our wine list with over 300 bottles

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Wines by the Glass

SPARKLING

Prosecco , Gambino, IT NV	14
Rosé , Poema, Method Tradicional, Brut Cava, ESP, NV	14
Sparkling Argyle , Willamette Valley, OR, Brut, '18	19

ROSÉ

Grenache, Cinsault, Syrah , Routas, Vine De Provence, FR '23	15
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WHITE

Riesling , Fess Parker, Santa Barbara County, CA '22	11
Gavi , Terzetto, Piedmont, Italy '21	11
Vinho Verde , Quinta de Covela, Rio Douro, Portugal '22	12
Soave , Ca'Brigiano, Veneto, Italy '22	10
Pinot Gris , Solena, Willamette, Oregon '22	13
Gruner Veltliner , Pratsch, Niederösterreich, Austria '21	11
Sauvignon Blanc , Fournier Pere & Fils, Loire Valley, FR '22	13
Chardonnay , Matthew Fritz "DTR Label", Monterey, CA '21	13
Chardonnay , Montagny 1er cru, Chevalier de la Cree, FR '22	21

RED

Pinot Noir , Belle Glos "Balade", Arroyo Seco, Monterey Co, CA '22	20
Pinot Noir , Domaine De La Bertauche, Bourgogne Epineuil, FR '22	18
Zinfandel , Masseria Li Veli "Orion", Salento, Puglia, IT '22	13
Garnacha , Borsao, Navarra, Spain '20	11
Cru Beaujolais , Pascal Au Franc "Chenas en Remont", Rhone, FR '20	14
Nero D'avola , Di Giovanna, Sicily, IT DOC '20	11
Plavac Mali , Vina Caric, Island of Hvar, Croatia '20	14
Barbera Del Monferrato , Marchesi Di Barolo "Maraia", Piedmont, IT '20	13
Cabernet Sauvignon , Sean Minor, Paso Robles, CA '22	14
Cabernet Sauvignon , Quilt, Napa Valley, CA '21	21

Beers

Summer Ale, Samuel Adams	9
Boston, MA — 5.3% ABV, 16oz Draft	
IPA Full Steam "Rocket Science"	9
Durham, NC — 7% ABV, 16oz Draft	
Pilsner Burial Beer Company "Seasonal"	8
Asheville, NC — 5.5% ABV, 16oz Draft	
Non-Alcoholic IPA Samuel Adams "Just The Haze"	6
Boston, MA — .5% ABV, 12oz Can	

DTR Cocktails

VOYAGE - OLD-FASHIONED FOR TWO 60

Angel's Envy Rye Whiskey, Coconut Rum, Cynar, cacao nibs, allspice, coffee-angostura bitters & cherry wood smoke

BARREL AGED OLD-FASHIONED	17	JALAPEÑO BUSINESS	17
Bottled-in-Bond Bourbon, agave, chocolate, orange & angostura bitters.		Lunazul Blanco Tequila, honeyed herb, fresh lime juice, jalapeño, agave & aquafaba. Served up. Lime zest garnish	

DREAMING OF ARUBA	17	END OF A RAINBOW	17
Diplomático Reserva Rum, Amaro Montenegro, maple syrup, chocolate orange bitters. Orange & nutmeg garnish.		Teeling Irish Whiskey, Midori, lemon juice, peach liqueur, fresh basil & aquafaba. Served up.	

IT TAKES TWO TO MANGO	17	PALOMA ROSA	17
Ketel One Grapefruit & Rose Shaken with Mango Purée, Strawberry, Strega, Lime Juice, Oloroso Sherry & Chipotle Bitters. Served Up with Cucumbers.		Hibiscus flower infused-Tequila Blanco, grapefruit, lime juice, dash of simple, club soda & rosemary sprigs. Served tall.	

RED CARPET AFFAIR	17	BURNING MAN	17
Lunazul Blanco Tequila, Strega, hibiscus, guava & passionfruit syrup, lime, pineapple juice & lime zest. Served up.		Tequila Blanco, Mezcal, Maraschino Cherry Liqueur, cilantro, orange, lime, pineapple juice, chipotle pepper bitters, smoked. Over ice, tajin rim.	

CUCUMBER COLLINS	17	LONDON FOG	17
London Dry Gin, St. Germain, fresh lime, cucumber & mint. Served tall with ginger beer.		London Dry Gin, Earl Grey tea, lemon, vanilla & cardamon. Up with a citrus bubble.	

Classic Cocktails

DTR COSMOPOLITAN	16	MIDORI SOUR	15
Deep Eddy Vodka, cranberry juice, orange liqueur, lime juice, citrus oil bubble. Served up.		Midori Melon Liqueur, basil, lemon juice & a dash of simple. Served over ice.	

TOMMY'S MARGARITA	15	DTR PORNSTAR MARTINI	15
Lunazul Blanco Tequila, fresh lime juice, agave & Tajin rim. Served in a clay mug over ice.		Vanilla-passionfruit syrup, Vodka & lime juice. Topped with sparkling wine. Served up.	

FRENCH 75	15	KENTUCKY MULE	15
Connption Kinship Gin, lemon juice, cane syrup & sparkling wine. Lemon peel garnish		Bottle-in-Bond Bourbon, lime, fresh ginger & ginger beer. Served over ice with lime zest.	

HEMINGWAY DAIQUIRI	15	ESPRESSO MARTINI	16
Bacardi Rum, Maraschino Cherry Liqueur, grapefruit, lime juice & a dash of simple. Served up.		Grey Goose Vodka, brewed espresso, sugar cane syrup & a splash of Fernet Branca, served up. Cocoa powder garnish.	

Zero-Proof Cocktails

LAZY LOVER	13	KISS AND TELL	13
Seedlip 108, jalapeño, agave nectar, lime juice & club soda. Served up with fresh thyme.		Lyre's Pink London Spirit, chamomile, cinnamon, cherry, pineapple & lime juice. Served up.	

RED LIGHT DISTRICT	13	THE LYRE'S SHARE	13
Lyre's London Dry, pomegranate, dried hibiscus flowers, club soda & rhubarb bitters. Served over ice. Grapefruit peel garnish		Lyre's Amaretto, lemon juice, cacao nibs, aquafaba & pineapple juice. Served up.	

AMARETTO SOUR	13	AGE BEFORE BEAUTY	13
Lyre's Amaretto, lemon juice & a dash of simple syrup. Served on the rocks..		Elderflower, grapefruit, lime juice, blueberries, rosemary & club soda. Served over ice.	