

LUNCH

DTR | South Park

WINE + COCKTAIL LOUNGE + SMALL PLATES

980.938.4959 | www.dilworthtr.com

#Dilworth_Tasting_room

Sandwiches + Burgers

DTR BURGER* 18

Grilled and topped with mozzarella on a brioche bun with lettuce, tomato, and house pickles

GRILLED FISH SANDWICH 17

Grilled Atlantic cod on a brioche bun, with remoulade, arugula, shaved fennel, red onions, and champagne vinaigrette

GRILLED CHICKEN SANDWICH 17

Brussels sprout slaw, ajvar aioli, and pickles, served on a brioche bun

PORTABELLO 16

Served on focaccia bread with pesto aioli, beefsteak tomatoes, and baby grains

BLT 18

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

Soup + Sides

BUTTERNUT SQUASH SOUP	8
GRILLED ASPARAGUS	9
MASHED POTATOES	9
CRISPY FINGERLINGS	9

DTR Favorites

SEARED TUNA* - GF 25

Pistachio rubbed tuna over fresh arugula, topped with avocado. Served with eel sauce and tobiko

PAN SEARED CLAMS 22

Pan seared in butter and white wine with shallots, garlic and Calabrian peppers. Finished with fresh parsley and toast points

SEARED SALMON* - GF 35

Spiced honey glazed salmon over vegetable fried rice

PASTA BOLOGNESE 22

Simmered beef and pork in San Marzano tomatoes served over pappardelle, finished with fresh parmesan

FLAT IRON STEAK* 27

6oz flat iron over mashed potatoes, heirloom carrots, and rosemary demi glacé

Garden Greens

SPRING GREEK SALAD - GF 14

Spring mix, 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, honey vinaigrette, goat cheese

BEET SALAD - GF 14

Slow braised beets tossed in warm spices and sherry vinaigrette. Served with arugula, orange segments, and fromage blanc

CAESAR SALAD 14

Classic salad with house made croutons and dressing, finished with fresh parmesan

Shareables

HUMMUS DUO - V 20

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

TRUFFLE FRIES 15

Crispy fries tossed in fresh herbs and shredded parmesan cheese served with *truffle aioli

MUSHROOM FLATBREAD 18

Roasted mushrooms, garlic oil, mozzarella, and lemon aioli

CHEF'S CHARCUTERIE 38

2 salumi, 2 cheeses. Served with house made bread, seasonal accoutrements, and mixed nuts

Sweet Things

GELATO DUO 12

House-made chocolate and caramel gelato

NY CHEESECAKE TART 12

Vanilla-orange scented cheesecake with strawberry coulis, fresh strawberries, and fresh merengue

CHOCOLATE CAKE BROWNIES 12

Pistachio gelato, dulce de leche, red wine reduction

*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



Sweet & Sticky

SAUTERNES, *De La Tour Blanche Grand Cru, Bordeaux, Fr '20*
\$9

VIN SANTO, *Borgo Scopeto, Tuscany, IT '14* \$9

TORCOLATO MACULAN *Tuscany, IT '21*
\$8

Ports

FINE RUBY, *Quinta do Noval, Portugal* \$9

LATE BOTTLE VINTAGE, *Dow's '16, Portugal* \$8

10-YEAR-OLD TAWNY, *Presidential, Portugal* \$11

10-YEAR-OLD WHITE PORT, *S. Leonardo, Portugal* \$12

20-YEAR-OLD TAWNY, *Graham's, Portugal* \$13

Maderia

COSSART GORGON, *5yr Old Malmsey* \$8

BROADBENT, *10yr Old Verdelho* \$10

Sherry

AMANTILLADO, *Lustau "Los Arcos" Seco-Dry* \$9

OLOROSO, *Lustau "Don Nuno"* \$9

PALO CORTADO, Altanza "La Saca" Seco-Dry	\$12
MANZANILLA, Lustau "Papurusa"	\$9
PEDRO XIMENEZ, Gonzalez Byass, "Nectar", Jerez	\$10

Desserts

NY CHEESECAKE TART \$15

Vanilla & orange scented cheesecake with strawberry coulis.

Topped with strawberries & torched merengue

**Oloroso Jerez Don Nuno Sherry (\$9/2oz)*

CRÈME BRULEE \$12

Topped with Fresh Berries

**Dow's 2016 Late Bottle Vintage Porto (\$8/2oz)*

CHOCOLATE CAKE \$12

Pistachio Gelato, Dolce de Leche, Red Wine Reduction

**Presidential, 10yr Old Tawny Port (\$11/2oz)*

HOUSE MADE GELATO DUO \$12

Choice of Vanilla, Caramel or Chocolate

**Cosart Gordon 5yr Old Malmsey (\$8/2oz)*