

LUNCH

DTR | SouthPark

WINE + COCKTAIL LOUNGE • SMALL PLATES

980.938.4959 | dilworthtr.com
#Dillworth_Tasting_Room

Sandwiches + Burgers *Served with chips*

DTR BURGER 18

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

GRILLED CHICKEN SANDWICH 17

Brussel sprout slaw, ajvar aioli, and pickles served on brioche bread

GRILLED FISH SANDWICH 17

Grilled Atlantic Cod with remoulade sauce, shaved fennel, red onions, Champagne vinaigrette on brioche bread

BLT 18

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

PORTOBELLO 16

Served on focaccia bread with pesto aioli, beefsteak tomato, baby grains

Soups + Sides

BUTTERNUT SQUASH SOUP 8

GRILLED ASPARAGUS 9

MASHED POTATOES 9

CRISPY FINGERLINGS 9

DTR Favorites

PASTA BOLOGNESE 22

Pork & beef bolognese, finished with parmesan & parsley

SALMON 27

Spiced honey glaze, vegetable fried rice

Garden Greens

BEET SALAD 15

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

WARM SPINACH SALAD 16

Applewood smoked bacon, shallot, garlic, Kalamata olives, red wine vinegar, evoo and feta

Shareables

HUMMUS DUO 19

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

TRUFFLE FRIES 15

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

MUSHROOM FLATBREAD 18

Mozzarella cheese, garlic oil, lemon aioli

CHEF'S CHARCUTERIE 38

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

**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. Parties of 8 or more will have an automatic 20% gratuity added

PAN-SEARED CLAMS 20

In butter and white wine with shallots, garlic & Calabrian peppers. Finished with fresh parsley and toast points

FLAT IRON STEAK 27

6 ounces over roasted garlic whipped potatoes with tri-color herb baby carrots, rosemary demi glaze

FALL HARVEST SALAD 16

Radicchio and frisee with sliced Granny Smith apples, celery, celery root and dried cranberries, tossed in a cider dressing

DTR SALAD 14

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

Sweet Things

PANNA COTTA 12

Cooked cream, light rum vanilla, finished with saba & fresh berries

CHOCOLATE BROWNIES 12

Pistachio gelato, roasted hazelnuts, red wine reduction

GELATO DUO 12

House-made. Changes Daily. Ask your server for details