

DILWORTH



CHARLOTTE

## COFFEE

**BATCH BREW \$2.70**

*High quality drip coffee*

**COLD BREWED COFFEE \$3.80**

*Lower acidity & higher caffeine*

**NITRO COLD BREW \$4.50**

*Smooth, clean & cold*

## ESPRESSO

**ESPRESSO \$3**

*Italian style concentrated coffee*

**MACCHIATO \$3.25**

*Espresso & dash of steamed milk*

**CORTADO \$3.50**

*Equal parts espresso & steamed milk*

**AMERICANO \$3.00/\$3.50\***

*Espresso & hot water*

**CAPPUCCINO \$3.79**

*Espresso & steamed milk (8oz)*

**LATTE \$4.33/\$4.66\***

*Espresso & steamed milk (12oz)*

**LATTE OPTIONS \$4.87/\$5.14\***

*Vanilla Sugar, Mocha or Caramel*

*\*Hot/Iced*

## TEA

**LOOSE LEAF TEA \$3.25**

*Ask about our rotating selection of teas*

## TEA LATTES

**MASALA CHAI \$4.33**

**BHAKTI GINGER CHAI \$4.33**

**SWEET MATCHA GREEN \$4.50**

## ETCETERA

**HOUSEMADE SODA \$4**

*Carbonated and refreshing*

**HOT CHOCOLATE \$3.79**

*The classic*

**KID'S HOT CHOCOLATE \$3.25**

*Maybe even more classic*

COFFEE, TEA & ETCETERA

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SIGNATURE DRINKS

**WHAT'S THE DILL \$13**

*Sutler's Gin, Dill, Lime Juice & Expressed Orange Peel*

**AMARO MULE \$13**

*Plantation Pineapple Rum, Cynar, Lime Juice & Fevertree Ginger Beer*

**ADRENALINE RUSH \$13**

*Plantation 5yr, Fernet Branca, Counter Culture Cold Brew Coffee & Mexican Coke*

**RYE CHAI \$13**

*Henry McKenna 10yr, Aperol, Rishi Masala Chai, Green Chartreuse Rinse & Burnt Orange*

**FEAR THE REAPER \$13**

*Del Maguey Vida Mezcal, Milagro Reposado, Aperol, Carolina Reaper Honey Syrup & Lime*

CLASSICS

**THE LAST WORD \$13**

*Gin, Green Chartreuse, Lime Juice & Luxardo Maraschino Liqueur*

**DAQUIRI \$13**

*Rum, Lime Juice & Simple syrup*

**SAZERAC \$13**

*Rye, Cognac, Simple Syrup, Absinthe Rinse, Peychaud's and Angostura Bitters & Expressed Lemon Peel*

**TOM COLLINS \$13**

*Gin, Lemon Juice, Simple Syrup & Soda Water*

**BRANDY OLD FASHIONED \$13**

*Brandy, Bitters, Simple Syrup & Expressed Orange Peel*

*Ask us about our beer & mocktail options*

WINES BY THE GLASS

**NV ZARDETTO**

**PRIVATE CUVÉE \$7**  
*Brut*

**ARGIOLAS COSTAMOLINO**

**VERMENTINO 2016 \$9**  
*White*

**TIEFENBRUNNER**

**PINOT GRIGIO 2016 \$9**  
*White*

**TERREDORA**

**FALANGHINA 2016 \$9**  
*White*

**L'ARMANGIA CHARDONNAY**

**PRATOROTONDO 2016 \$12**  
*White*

**COLPETRONE SAGRANTINO**

**2010 \$14**  
*Red*

**CANTELE SALICE SALENTINO**

**2013 \$9**  
*Red*

**VILLA POZZI NERO D'AVOLA**

**2016 \$8**  
*Red*

**MONCHIERO CARBONE PELISA**

**BARBERA D'ALBA 2014 \$11**  
*Red*

**CASTELLO DI BOSSI**

**CHIANTI CLASSICO 2013 \$10**  
*Red*

*Wines curated by Assorted Table Wine Shoppe*

COCKTAILS & WINE

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## MORNING

## SPICED MUESLI \$7.50

*Rolled oats soaked in oat-milk, honey & spices topped with dried fruit & nuts. Vegan*

## AVOCADO TOAST \$8

*Sliced avocado on sourdough, garnished with sundried tomatoes*

## YOGURT PARFAIT \$7.75

*Layered whipped Greek yogurt & house made granola, spiced honey & seasonal fruit*

## LOX EGGS BENEDICT \$11

*Smoked salmon & tomato served on a toasted texas bun with poached egg, drizzled with a dill hollandaise\**

## SAVORY PORRIDGE \$10

*Steel cut oats in a mushroom broth with fresh cut vegetables & a soft egg*

## LIEGE WAFFLES \$9.50

*Liege waffles with fresh seasonal fruit & cinnamon honey*

## BAR SNACKS

## SPICED CANDIED NUTS \$6.50

## CHEESE TOAST \$7.50

## WARM OLIVE BOWL WITH CITRUS ZEST \$6.50

## CHEESE BOARD \$16

*Rotating selection served with house-made fig spread, mustard & toasted baguette slices*

## CHARCUTERIE BOARD \$18

*Rotating selection served with housemade mustard, house brined vegetables & toasted baguette slices*

## SPLIT CHEESE/CHARCUTERIE BOARD \$18

## SPANISH SARDINES \$13

*Matiz Sardines served with baquette, house mustard, pickles & lemon wedges*

## AFTERNOON

## ROASTED GRAIN SALAD \$13.50

*Ancient grains tossed with local seasonal roasted root vegetables drizzled with rosemary olive oil & lemon juice*

## PASTA SALAD \$8.50

*Campanella with fresh vegetables tossed with an avocado lemon vinaigrette*

## MARINATED KALE SALAD \$9

*Kale marinated in sesame ginger vinaigrette tossed with sliced apples & toasted sesame seeds*

## GALICIAN-STYLE

## OCTOPUS \$21

*Tinned Spanish octopus, roasted potatoes & minced jalapeno tossed together with lime juice & paprika, on a bed of braising greens*

## ARUGULA SALAD \$13.50

*Arugula, cherry tomatoes, pickled onions & sardines tossed in a honey citrus vinaigrette*

## PÂTÉ TOAST \$9

*Chicken liver pâté served on sourdough, topped with cornichons, house pickled onions & carrots drizzled with rosemary olive oil*

## GRILLED CHEESE \$8.50

*A three cheese open faced sandwich with brown mustard served on sourdough  
Add Prosciutto +\$1*

## MEDITERRANEAN

## FLATBREAD \$14

*Flatbread with goat cheese & pesto, topped with sundried tomatoes, mushrooms, olives & anchovies*

## MARGARITA

## FLATBREAD \$12

*Traditional flatbread with tomato sauce fresh mozzarella, basil & capers*

*\*Eggs may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

