

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.*

