DILLINGERS

COCKTAILS & KITCHEN

— Small Plates —

CUCUMBER RADISH SALAD 12

Toasted almond, pickled red onion, mint & cilantro, dressed with lemon za'atar.
(V)(DF)(GF)

CHARCUTERIE & CHEESE 14/24

Rotating Charcuterie, Cheese, House Pickled Accoutrements.

ARTICHOKE & PARMESAN DIP 11

Served with herbed flatbread. (V) (Contains Dairy)

CRAB CAKE 12

Olympia Seafood crab cake with harissa aioli.

SIDES

ROASTED VEGETABLE 5

See your server for your local offering.
(V)(GF)(DF)

Soup 7

Roasted cauliflower.
(V)(GE)(DE)

ROASTED POTATOES 5

Tri-color petite potatoes & harissa aioli (V)(GF)(DF)

DESSERTS

PANNA COTTA 8

Rotating flavor. (GF)

Whiskey Donut Bread Pudding 9

With Olympic Mountain Ice Cream.(V)
(Contains Nuts)

BETE NOIRE 9

Flourless chocolate cake. Hazelnuts, pear butter & allspice. (V)

SPECIALS

Our chefs have new specials prepared daily. Please see your server for our most current offerings.

— LARGE PLATES —

MUSSELS 13/22

Portuguese sausage, pork bone broth. garlic, blanc vermouth. Warm Baguette. (DF) 1/2 lb or Full lb

PORK & GRITS 18

Pulled pork, pickled red onion, poblano & sweet corn grits, Harissa aioli, roasted vegetable medley. (GF)

GUMBO 16

Our house trinity, jasmine rice & vegan cornbread. (V)(DF) With andouille sausage {22}

CRACKER FLATBREAD 15

Olive tapenade, heirloom tomatoes, feta & Arugula. (V)

DILLINGER'S BURGER 16

Portuguese Sausage Patty,
Roasted pepper & cheddar spread,
Heirloom tomato, fresh greens, roasted potatoes.
With applewood smoked bacon {18}

CRUSTED BEEF TENDERLOIN 21

5 oz Tenderloin, browned butter potatoes, Whole grain mustard jus & vegetables (GF)

SAVORY CHICKEN 19

Sous Vide airline chicken, braised greens, brown butter potatoes, apples, walnuts & sherry vinaigrette. (GF)

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (*) Consume raw and undercooked foods at your own risk.



CHECK POLICY

Parties of (6) or more people will be on one check. We will take multiple payments of cards or cash.