

DINNER

SHARE

COUNTRY BOARD 18

*Foie gras mousse, country pate, salami,
cornichons, olive tapenade, baguette
(DF)(GF Option)*

FLATBREAD 16

*Roasted garlic, brussel sprouts,
shallot cream sauce, parmesan, naan.*

CHARCUTERIE & CHEESE 16/26

*Rotating cheeses, charcuterie,
house pickled accoutrements.
(GF Option)*

ARTISINAL WEDGE 12

*Manchego, spiced pepitas,
cilantro dressing.
(V)(GF)(DF Option)*

CRAB CAKE 12

*Olympia Seafood crab cake
with harissa aioli.*

PLT 14

*Crispy pork belly, marinated tomatoes,
Big Boy Blue cheese, pickled onions, spring
mix.
(GF)(DF Option)*

ROASTED GARLIC & SHALLOT DIP 13

*Mushroom, garlic, shallot,
pamesan, served with naan.
(V)*

DESSERT

WHISKEY DONUT BREAD PUDDING 9

*Served with Four Roses bourbon
& praline ice cream
(V) (Contains Nuts)*

CHEESECAKE 10

*Cheesecake of the day
ask your bartender!*

FARMER'S MARKET COBBLER 10

*Add a Scoop \$1.50
Ask your bartender!
(V)*

ENTREES

DILLINGER'S BURGER 18

*Portuguese sausage patty,
Rogue creamery caveman blue,
caramelized onion, peppercorn aioli,
petite salad.
With Pork Belly {20}*

COCONUT GINGER SOUP 9

*Toasted Coconut, Chili Oil, Crème fraiche
(GF)(V)(DF & VG option)*

RIBEYE 25

*7 oz ribeye, red & green chimichuri,
market vegetables, petite new potatoes.(GF)*

JIDORI CHICKEN 24

*Lentils, charred carrots,
Orange & Sage reduction.
(GF)(DF)*

SMOKED LENTILS 18

*Caramelized Onions, Cauliflower,
mushrooms, candied citrus peel.
(GF)(DF)(V)(VG)*

HOUSE CEVICHE MP

*Ask your bartender for details
(GF)(DF)*

PORK & GRITS 21

*Pulled pork, pickled red onion,
poblano & sweet corn grits,
harissa aioli, Collards.
(GF)(V Option)*

SPECIALS

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

DILLINGERS

Enjoyment, quality, craftsmanship and education are what we focus on here at Dillingers. These traits are exemplified by our knowledgeable, dedicated and talented staff, our open kitchen, locally sourced food and our love for crafting the perfect cocktail for you. We love to indulge your interests in cocktails and spirits of past & present. Everyone on our staff has brought something new & vibrant to the table, thank you for joining us.

EVENTS

MONDAY

Live Music 6pm - 8pm.

WEDNESDAY DATE NIGHT

*One bottle of wine, two entrees
& one dessert to share for \$60*

FRIDAY & SATURDAY

*Enjoy our happy hour drinks
& late night food
from 10pm to midnight.*

TASTING TUESDAY

*Join us on the Dillingers side
6pm - 8pm*

THIRD THURSDAY

*Extended Happy Hour 4pm - 8pm
& enjoy the new artist on display.*

SUNDAY SUPPER

*Join us in the Rum Room for
a special three course
prix-fixe from 4pm - 8pm
\$35/person*

HAPPY HOUR

ANTIPASTO & NAAN 11

*Marinated olives, feta, sweet peppers,
naan
(GF option)(V)*

PEPPER & CHEDDAR TOAST 10

*Sourdough, roasted pepper & cheddar spread,
market fresh greens, house-made pickles.
(V)*

WHITE BEAN HUMMUS 8

*Rosemary, lemon, pine nuts, served with GF
chips
(GF)(V)(VG)(DF)*

PINXTOS 12

*Marinated beef skewers, paprika & chili powder,
harissa aioli, chimichurri
(GF)(DF)*

TOSTADAS 12

*Marinated slow roasted pork or portobello,
sweet slaw, harissa aioli. (GF)*

CHILI LIME WINGS 12

*6 Roasted Chicken Wings, Spicy Aioli,
Pickled Relish
(GF)(DF)*

ALBONDIGAS 9

*Portuguese sausage meatballs, roasted tomatoes,
sweet paprika, sweet pepper & parsley relish.*

CHIPS & DIP 7

*Salt & pepper potato chips
served with onion dip. (V)(GF)*

COCONUT GINGER SOUP 7

*Toasted Coconut, Chili Oil, Crème fraiche
(GF)(V)(DF & VG option)*

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free () Consume raw and undercooked foods at your own risk. Automatic gratuity of 20% will be applied to all parties ≥ 6 and is applicable to split checks.*