

the Daily Dish

A RESTAURANT & CATERING COMPANY

We believe that the Farm to Table experience benefits everyone from small farmers to our diners. Our sides to our dinner selections and seafood change depending on the fresh ingredients we have on hand. We visit local farmer & produce markets to purchase seasonal, fresh ingredients. Our pita, focaccia & pizza dough are baked daily. Our salmon and chicken are organic. We use fresh, never frozen beef. All sauces, dressings & vinaigrettes are made from scratch. We follow these principles when we cater your special events.

Appetizers

Grilled Vegetables on Roasted Portobello Cap w. fresh basil, sheep's milk feta cheese 8

Jumbo Lump Crabcake over roasted asparagus w. remoulade sauce 13

BBQ Pulled Pork Sliders 3, 6 or 9 sliders 9, 15, 19

Beef Sliders: 3, 6 or 9 mini burgers 8, 14, 18 (add cheddar or pepperjack cheese .75, 1.25, 1.75)

Trio of Dips w. veggie sticks 8, w. freshly baked pita bread 7, w. both 9 (extra bread \$1)

Seasonal Soup housemade stock, farm fresh ingredients, homemade bread 5 cup, 7 bowl

Seared Diver Scallops over wilted greens 11

Chef's Dinner Selections

Favorite Dishes Made Fresh Daily w. Seasonal Sides

Beef: pasture fed, hormone free 22

Chicken: organic, house-brined 19

Ribs: a hearty serving of our slow cooked ribs 19

Vegetarian Plate: choice of four sides 15 (one mac 'n cheese per order)

Fresh Seafood

w. **Chef's Choice of Sides**

Salmon: Black Pearl, organic, farm raised 19

the Daily Fish: sustainable, seasonal, light 21

Scallops: seared diver scallops 23

Crab Cakes: two jumbo lump cakes, asparagus, housemade remoulade sauce 26

the Daily Pasta

fresh pasta, homemade sauce, natural fillings

Appetizer 8 to 12

Entrée 13 to 19

Date Night for Two:

two starter house or caesar salads, one shared pasta,
homemade bread, shared select dessert 35

w. a carafe of Mars and Venus Merlot or Chardonnay 50

w. a bottle of Italian Chianti or Orvieto 70

sub beet salad 3

Sides

wilted greens 4.5, mac 'n cheese 4.75, asparagus 5, French green beans 4, house salad 4.5,
farm fresh vegetable of the day 5, roasted baby carrots 5, potato wedges 3.75, coleslaw 3

Vegetarian Plate: choice of four sides 15 (one mac 'n cheese per order)

Starter Salads

- Caesar Salad** romaine, parmigiano-reggiano cheese, rustic croutons 7 add marinated white anchovies 1
Baby Mixed Greens goat cheese, candied nuts, dried cranberries & cherries, roasted shallot-sherry vin 7
Hearth Oven Roasted Baby Beet Salad arugula, goat cheese, shaved fennel, orange segments, citrus vinaigrette 8

Dinner Salads

- Steak Salad:** Cooked to order steak, greens, red onion, blue cheese, port vinaigrette 18.5
Duck Confit & Greens Salad: roasted grapes, applewood smoked bacon, port vinaigrette 16
Salmon Salad: organic, farm-raised, Black Pearl Salmon cooked to order on a bed of spinach, arugula, fennel, orange segments, red onion, citrus vinaigrette 16.5

Sandwiches

- Pulled Pork Ripieghi*** w. BBQ sauce 13
Salmon Ripieghi* organic, farm-raised, Black Pearl Salmon cooked to order w. arugula & remoulade sauce 14
A ripieghi is an Italian foldover sandwich with freshly made dough that we bake in our hearth oven.
** ripieghi includes coleslaw, house salad or potato wedges; all other sides add 1.25*

Burger

- Beef Burger:** freshly ground beef w. lettuce, tomato & onion with a house salad or potato wedges 12
cheddar, pepperjack, smoked gouda, feta, sautéed red onions, BBQ sauce, remoulade sauce .50 each
applewood smoked bacon, fresh mozzarella, blue cheese, sautéed forest mushrooms, caramelized onions 1 each, (sub beet salad 3)

Hearth Oven Pizzas

Housemade pizza dough and marinara sauce topped with the freshest of ingredients.

- White Pizza:** garlic, parmigiano-reggiano, fresh mozzarella 12
Pepperoni & Italian Sausage: w. shaved red onion, mozzarella 14.5
Arugula & Prosciutto: mozzarella, goat cheese, prosciutto, handfuls of fresh arugula 15
Fresh Veggies: goat cheese, yellow squash, zucchini, roasted red peppers, onions, fresh herbs 14
Mushroom: shiitake and crimini mushrooms, roasted garlic, caramelized onion, smoked gouda, mozzarella (w. applewood smoked bacon) 14.5 (16)
Margherita: fresh mozzarella, tomatoes, basil 14
Create Your Own Pizza: starts w. mozzarella and housemade sauce 11 (sub soy cheese 1.5)
additional toppings each 1.5: Italian sausage, bacon, pepperoni, prosciutto, roasted red pepper, red onion, mushrooms, kalamata olives, caramelized onions, smoked gouda, goat cheese, fresh mozzarella, vegan soy cheese, feta, extra cheese, medley of yellow squash & zucchini; prosciutto 2; marinated white anchovies 2; mac n cheese 4

Beverages

- Sodas, Iced Tea 2 (free refills); Lemonade, Limeade 2 (no refills); Arnold Palmer 2.5 (one refill); Cold or Hot Apple Cider (3, 3.5) Milk 2.5; Soy Milk 3; Chocolate Milk (hot/cold w. Ghirardelli sauce) 2.75/3.85; Juices 2.5; Sparkling Water 1.75; Root Beer Float or Ice Cream Shake 3.5/4.25; Dine in Coffee 1.95 (free refills); Pot of Tea 1.85 (per tea bag); Flavored Chai 2.85; Dirty Chai 3.25; Espresso, single or double 1.65/1.95; Café au Lait, Cappuccino, Café Latte 3.8; Café Mocha/Caramel Macchiato 3.95

Happy Hour Monday to Friday, 3:30 pm to 6 pm at the Cocktail Bar

\$4 Select Tap & Bottle Beer, House Wine; \$5 Rail Drinks, the Daily Martini & Select Appetizers

Monday – Kids Eat Free; Tuesday – Half Price Wine; Wednesday – Buy One Get One Half Price Burger or Pizza; Thursday – 3 courses for \$30; Friday & Saturday – Chef's Specials; Saturday & Sunday – Brunch and Make Your Own Bloody Mary; Sunday – Live Music (restrictions apply, ask about details and times)