

the Daily Dish

A RESTAURANT & CATERING COMPANY

We believe that the Farm to Table experience benefits everyone from small farmers to our diners. We visit local farmer & produce markets weekly to purchase seasonal, fresh ingredients. Our pita, focaccia & pizza dough are made 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 event.

Appetizers

- Jumbo Lump Crabcake** over asparagus w. remoulade sauce 13
- Daily Pasta** fresh pasta, seasonal sauce, natural fillings 8 to 12
- 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)
- Seasonal Soup** housemade stock, farm fresh ingredients, homemade bread 4.5 cup, 6.5 bowl
- Trio of Dips** w. veggie sticks 8, w. freshly baked pita bread 7, w. both 9 (extra bread \$1)
- Grilled Vegetables on Roasted Portobello Cap**, basil, sheep's milk feta cheese 8
- Baked Local Goat Cheese** w. marinara sauce, homemade bread 8

Starter Salads

- Baby Mixed Greens** goat cheese, candied nuts, cranberries, roasted shallot-sherry vinaigrette 7
- Caesar Salad** romaine, parmigiano-reggiano cheese, rustic croutons 6.5 add marinated white anchovies 1
- Hearth Oven Roasted Baby Beet Salad** butter crunch lettuce, arugula, goat cheese, shaved fennel, orange segments, citrus vinaigrette 8 (entrée size 13.5)

Executive Lunch

Starter Caesar Salad or Cup of Soup
Petite Filet of Beef or Organic, Farm Raised, Black Pearl Salmon
Farm Fresh Vegetable of the Day 17
with a glass of Mars & Venus Chardonnay or Merlot or Flying Dog Beer on tap 4

Lunch Salads

- Soup & Salad:** cup of housemade soup and choice of caesar, house or baby mixed green salad 10 (sub beet salad 3)
- Salmon Salad:** organic, farm-raised, Black Pearl Salmon cooked to order on a bed of spinach, arugula, fennel, orange segments, red onion, citrus vinaigrette 15.5
- Duck Confit & Greens Salad:** roasted grapes, applewood smoked bacon, port vinaigrette 15
- Steak Salad:** cooked to order beef w. greens, red onions, blue cheese, port vinaigrette 17
- Caesar Salad:** romaine lettuce, parmigiano-reggiano cheese, rustic croutons 9 add marinated white anchovies 1.75
- Baby Mixed Greens Salad:** goat cheese, candied nuts, dried cranberries, roasted shallot-sherry vinaigrette 12
- Add on:** organic, farm-raised, Black Pearl salmon 6; Mexican wild-caught sautéed shrimp 6; jumbo lump crab cake 9; pan seared, organic chicken breast 5; marinated white anchovies 1.75; blue cheese crumbles 1.5

Lunch Entrées

- Omelette of the Day:** with a house salad 10 (sub beet salad 3)
- Daily Pasta:** fresh pasta, seasonal sauce, natural fillings 12 to 16
- Vegetarian Plate:** any four sides 14 (one mac 'n cheese per order)
- Mac 'n Cheese:** ziti, aged cheddar, béchamel sauce 11
- Couscous Paella:** Israeli pearl couscous w. peppers, peas, potatoes, zucchini, yellow squash, red onion, artichokes, marinara sauce 12

Sandwiches

Pulled Pork Ripieghi* w. BBQ sauce 12

Salmon Ripieghi* organic, farm-raised, Black Pearl Salmon cooked to order w. arugula & remoulade sauce 14
BLT bibb lettuce, applewood smoked bacon, local tomatoes on toasted challah bread
w. remoulade sauce or mayo and a house salad 9

A ripieghi is an Italian foldover sandwich with freshly made dough that we bake in our hearth oven.

** ripieghi includes coleslaw, house salad, potato wedges; all other sides add 1*

Burgers

Portobello Burger: fresh mozzarella, piquillo pepper, greens, tomatoes and house salad 9.5

Beef Burger: freshly ground beef w. lettuce, tomato, onion & house salad or potato wedges 10

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)

Toppings each 1.5: Italian sausage, bacon, pepperoni, 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

Sides

wilted greens 4.5, mac 'n cheese 4.75, house salad 4.5, potato wedges 3.75, coleslaw 3,
asparagus 5, farm fresh vegetable of the day 5

Beverages

Juices 2.5

Sparkling Water 1.75

Cold or Hot Apple Cider 3, 3.5

Arnold Palmer 2.5 (one refill)

Sodas, Iced Tea 2 (free refills)

Lemonade, Limeade 2 (no refills)

Milk 2.5, Soy Milk 3, Chocolate Milk (hot/cold w. Ghirardelli sauce) 2.75/3.85

Root Beer Float, Orangesicle, 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/Filthy Chai (1 or 2 shots) 3.25/3.75

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)

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