

the Daily Dish

A RESTAURANT & CATERING COMPANY

Brunch

8am until 12:30pm on Saturday; 8:30am for pastries, 9am to 3pm for full brunch on Sunday

Try our Make Your Own Bloody Mary Bar

House Cured Gravlax

salmon, sliced tomatoes, shaved red onions, capers, lemon wedges, cream cheese, choice of bagel 11

Eggs Benedict w. breakfast potatoes

two poached eggs, capicola ham, hollandaise sauce 10.5

Chesapeake Eggs Benedict

jumbo lump crab cake, asparagus, breakfast potatoes 15

Eggs Benedict Florentine w. a Twist

house cured gravlax, wilted spinach, hollandaise sauce on potato latkes 12.5

The Daily Omelette*/Cheese Omelette*

three eggs, breakfast potatoes, homemade bread 8.5, 7.5

(add fillings to cheese omelette 1 each)

Make Your Own Omelette* w. breakfast potatoes

3 eggs, 3 fillings: cheddar, smoked gouda, feta, sausage, bacon, spinach, roasted red pepper, caramelized onion, squash, zucchini, olives 8.5 (additional fillings 1 each)

Three Egg Frittata* w. homemade bread

Bacon - bacon, breakfast potatoes, smoked gouda 8

Vegetable - caramelized onions, red peppers, yellow squash, zucchini 8

Salmon - salmon, cream cheese, scallion 9

Poached Eggs w. homemade bread

over roasted portobello mushroom caps w. crispy pancetta, breakfast potatoes, port wine sauce 10.5

Poached Eggs & Greens

two poached eggs nestled on greens w. bacon, mushrooms, asparagus, lemon Dijon vinaigrette 11

Challah French Toast/Belgian Waffle

applewood bacon, real maple syrup 8.5

ice cream, chocolate sauce, whipped cream 8.5

Challah BLT

four slices of applewood bacon, fresh tomatoes, arugula, remoulade or mayo 7.5

Eggs* any Style w. homemade bread

two slices applewood bacon, crispy potatoes 6.5

Egg Sandwich* w. bagel, challah toast or homemade bread 4.5

w. cheddar or smoked gouda 5.25; w. cheese and applewood smoked bacon pieces 6

(croissant or English muffin add \$1)

**add 2 for egg whites only, add 1 for egg whites only on sandwich*

We use locally sourced, seasonally inspired & fresh ingredients. We apologize if items are not available.

www.thedailydishrestaurant.com

Irish Oatmeal (steel cut, slow cooked)

plain 5.25, brown sugar .25, honey .25, milk, .35, dried fruit & nuts .75

The Chrissy - nutella & peanut butter 6.5

Bagel, English Muffin, Challah Toast

just toasted 1, butter & jam 1.35, cream cheese or peanut butter 2, PB&J 2.25,
add tomato .75, add tomato & onion .75, add Nutella 1.5, Elvis Style w peanut butter, honey, banana 4.5

Granola

w. plain yogurt or milk 5, w. fresh fruit or vanilla yogurt from an Amish farm 5.25

add fresh seasonal berries 1.5

Pastries

muffins, scones, croissants, buns, brownies, bars & more 1.25 to 3.5

(baked fresh, so when available!)

Continental Breakfast

muffin, scone, bagel or croissant w. butter, preserves & fresh fruit 5.5

S I D E S

Amish pasteurized fresh fruit or vanilla yogurt 3

three slices applewood bacon 4

breakfast potatoes 3

one egg any style 2

wilted spinach 4

small or large bowl of fruit salad 3, 5 (add yogurt 1.5)

extra homemade bread .50

extra Vermont real maple syrup .25

Coffee & Tea

Coffee w. free refills 1.95

Pot of Tea 1.85 (per tea bag)

Single, Double Espresso 1.65, 1.95

Café au Lait 3.25

Cappuccino, Café Latte 3.80

Caramel Macchiato, Café Mocha 3.95

Chai 2.85, Dirty Chai (w. espresso shot) 3.50

Irish Coffee 8.5

and plenty of other specialty coffee drinks

Make Your Own Bloody Mary Bar 7.5 to 9.75

Beverages

Sodas, Iced Tea 2 (free refills)

Lemonade, Limeade 2 (no refills)

Arnold Palmer 2.5 (one refill)

Root Beer Float 3.5, 4.25

Apple Cider (hot or cold) 4

Milk 2.5, Soy Milk 3

Chocolate Milk 2.75, 3.85

Juices 2.5

Sparkling Water (individual bottle) 1.75

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