

the Daily Dish

A RESTAURANT & CATERING COMPANY

Brunch

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

Make Your Own Bloody Mary Bar 9am to 3pm Saturday and Sunday

House Cured Organic Gravlax

farmed raised salmon, sliced tomatoes, red onions, capers, cream cheese, choice of bagel 12

Eggs Benedict

two poached eggs, capicola ham, hollandaise sauce, breakfast potatoes 11

Chesapeake Eggs Benedict

jumbo lump crab cake, asparagus, two poached eggs, hollandaise sauce, breakfast potatoes 16

Eggs Benedict Florentine with a Twist

house cured organic gravlax, two poached eggs, wilted spinach, hollandaise sauce, breakfast potatoes 13

The Daily Omelette*/Cheese Omelette*

three eggs, three chef's choice fillings, breakfast potatoes, slice of house baked baguette 8.5, 7.5
(additional fillings 1 each)

Make Your Own Omelette* with breakfast potatoes, slice of house baked baguette

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

Three Egg Frittata*

Bacon - applewood smoked bacon, breakfast potatoes, smoked gouda 8

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

Salmon - organic salmon, cream cheese, scallion 9

Poached Eggs Portobello

two eggs over roasted portobello mushrooms, crispy pancetta, breakfast potatoes, port wine sauce 11

Eggs & Greens

two poached eggs nestled on greens with bacon, mushrooms, asparagus, citrus vinaigrette 11.5

Challah French Toast

applewood smoked bacon & real maple syrup *or* ice cream, chocolate sauce & whipped cream 9.5
w. all of the above 12.5, extra Vermont real maple syrup .50

Belgian Waffle

applewood smoked bacon & real maple syrup *or* ice cream, chocolate sauce & whipped cream 8.5
w. all of the above 12.5, extra Vermont real maple syrup .50

Challah BLT or GBLT

four slices of applewood smoked bacon, fresh tomatoes, arugula, remoulade or mayo 7.5 (add gravlax 5)

Eggs* any Style

two slices applewood smoked bacon, breakfast potatoes, slice of house baked baguette 6.5

**add 2 for egg whites only, add 1 for egg whites only on sandwich, add 2 to substitute greens or fruit for potatoes. sub one or two slices challah .75/1.25 or bagel or english muffin 1.25 for slice of baguette. add butter & local jam .50*

*Locally Sourced * Seasonally Inspired * Farm Fresh*

*www.thedailydishrestaurant.com * 301.588.6300 * jerry@thedailydishrestaurant.com * We cater!*

Egg Sandwich* with bagel, english muffin or challah toast 4.5
with cheddar or smoked gouda 5.25; with cheese and applewood smoked bacon pieces 6
(croissant add 1)

Irish Oatmeal (organic, steel cut, slow cooked)

plain 5.25

add: brown sugar .25, honey .25, milk .35, soy milk .50, dried fruit & nuts .75,
nutella 1.5, nutella & peanut butter 2.5, poached egg 2

Organic Locally Made Granola

with plain yogurt or milk 5; with fresh fruit or vanilla yogurt from an Amish farm 5.25

add: fresh fruit 1.5, soy milk .50 (ask about our gluten free granola)

Toast

Bagel, English Muffin, Two Slices of Challah Bread

just toasted 1.25, butter and local jam 1.75, cream cheese or peanut butter 2.5, PB&J 2.75

add: nutella 1.5, tomato .75, tomato & onion .75

Pastries

house baked scones & croissants 2.5, add butter & jam .50

Continental Breakfast

scone, croissant or bagel w. butter, jam, fresh fruit 5.5

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Amish pasteurized vanilla or fresh fruit yogurt 3

three slices applewood smoked bacon 4

breakfast potatoes 3

one side egg 2 (add cheese or topping .50, per egg)

wilted fresh greens 4.5

fresh fruit salad 3/5 (add yogurt 1.5)

extra Vermont real maple syrup .50

extra hollandaise sauce .50

extra house baked baguette .50

butter & local jam .50

Make Your Own Bloody Mary Bar 7.5 to 9.75

Mimosas: Blueberry Pomegranate, Orange, Grapefruit, Cranberry, Pineapple 8

Coffee & Tea

Coffee w. free refills 1.95

Pot of Tea 1.85 (per tea bag)

Single, Double Espresso 1.65, 1.95

Cappuccino, Café Latte, Café au Lait 3.8

Caramel Macchiato, Café Mocha 3.95

Chai 3, Dirty Chai (w. espresso shot) 3.5

Irish Coffee 8.5

Beverages

Sodas/Iced Tea 2 (free refills), Lemonade/Limeade 2 (no refills), Arnold Palmer 2.5 (one refill),

Root Beer Float or Orangesicle 3.5/4.25, Milk 2.5, Soy Milk 3, Chocolate Milk (hot/cold w. Ghirardelli sauce)

2.75/3.85, Juices 2.5, Sparkling Water (variety of sizes). Wine & Cocktail Menu available

*Monday - Kids Eat Free; Tuesday – Half Price Wine; Wednesday - Buy One Get One Half Price Pizza or Burger;
Thursday – 3 courses \$30; Friday & Saturday – Chef's Specials (restrictions apply, ask for details). We cater!*