

# the Daily Dish

A RESTAURANT & CATERING COMPANY

## Starters

### Crab Cake

roasted asparagus, cole slaw,  
remoulade 18

### Pipedreams Fromage

local goat cheese served warm w roasted  
tomato, olive tapenade, evoo, crostini 12

### Shrimp Al Ajillo

garlic butter white wine sauce w tomato  
toasted baguette 14

## Greens

make entree size for +\$3

organic chicken breast +8, grilled steak +11  
grilled norwegian salmon +11, shrimp +10, crab cake +16  
anchovies +2, avocado +2, roasted portobello cap +7

### Caesar Salad

romaine, rustic croutons, parmesan,  
house made caesar dressing 10

### Roasted Beet Salad

spinach & arugula, goat cheese, fennel,  
orange segments, citrus vinaigrette 12

### Baby Mixed Greens

mixed green, dried cherries, goat cheese,  
pecans, sherry shallot vinaigrette 11

## Chef's Dinner Selections

### Pan-Roasted Faroe Island Salmon

orzo w tomato & scallions, roasted baby bok choy, citrus beet beurre blanc 26

### NY Strip Steak

scallion mashed potatoes, roasted broccolini, bourbon demi glace 29

### Half Roast Chicken Marsala

mashed potatoes, green beans & leeks, mushroom marsala cream sauce 22

### Pumpkin Risotto

roasted kabocha squash, sauteed mushrooms, goat cheese  
micro arugula, toasted pepitas 20

### Jumbo Lump Crab Cakes

two crab cakes, roasted asparagus, potato wedges, cole slaw, remoulade 36

*Gratuity will be added automatically to parties of 8 and larger.  
We are happy to split checks evenly between up to 6 cards.*

## Hearth Oven Pizzas

house made pizza dough, mozzarella & marinara sauce

### Margherita Pizza

*fresh basil, house made mozzarella, tomatoes 15*

### White Pizza

*garlic, parmigiano-reggiano, mozzarella 14*

### Pepperoni & Italian Sausage

*shaved red onion, mozzarella 16*

### Arugula & Prosciutto

*mozzarella, goat cheese, parmigiano-reggiano 17*

### Fresh Veggies

*goat cheese, squash medley, roasted red peppers, onions, fresh herbs 15*

### Mushroom

*shiitakes & criminis, roasted garlic, caramelized onion, smoked gouda, mozzarella 15*

### Create Your Own

keep it classic: mozzarella & marinara sauce 12

toppings 1.5 each: *italian sausage, bacon, pepperoni, roasted red pepper, red onion, mushrooms, kalamata olives, caramelized onions, seasonal squash medley, smoked gouda, vegan soy cheese, feta, extra cheese*

specialty toppings 2 each: *prosciutto, marinated white anchovies, goat cheese, fresh mozzarella*

## Angus Beef Burger on Brioche Roll

chuck & brisket grind, choice of cheese, lettuce, tomato, red onion, pickles and your choice of potato wedges, house salad, or coleslaw 17

classic cheese options: cheddar, smoked gouda, pepperjack or feta

### additional toppings:

sauteed red onions, BBQ sauce, remoulade, jalapeno .50

sauteed mushrooms, caramelized onions 1

fresh mozzarella, blue cheese 1.5

two pieces of applewood smoked bacon, avocado 2

## Sides

seasonal veg *mp*

garlic spinach 7

local asparagus 7

green beans 6

mac 'n cheese 8

house salad 6

potato wedges 4

coleslaw 3.5

[www.thedailydishrestaurant.com](http://www.thedailydishrestaurant.com) / (301) 588-6300 / @thedailydishrestaurant / info@thedailydishrestaurant.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy.