

the Daily Dish

A RESTAURANT & CATERING COMPANY

Starters

Carrot Ricotta Ravioli
sage & brown butter
aromatic bread crumbs 12, 24

Eggplant Appetizer
local tomato, fresh mozzarella, arugula
balsamic drizzle 14

Warm Pipedreams Fromage
local goat cheese, toasted walnut raisin baguette
roasted pear, concord grape gastrique 16

Shrimp al Ajillo
garlic butter white wine sauce w tomato
toasted baguette 14

Greens

make entree size +3
organic chicken breast +8, NY strip steak +11
faroe island salmon +11, shrimp +10 crab cake +16,
anchovies +2, avocado +3, roasted mushroom medley +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

Poached Pear Salad
arugula & mixed greens, candied pecans, bleu cheese
roasted fennel, balsamic vinaigrette 14

Chef's Dinner Selections

Pan Seared Scallops
sauteed baby bok choy w oyster mushrooms, cauliflower puree, balsamic glaze 36

Magret Duck Breast
sweet potato puree, braised collard greens, red wine and concord grape gastrique 34

Pan Roasted Halibut
ratatouille, sauteed green beans, roasted red pepper creme 34

NY Strip Steak
gruyere mashed potatoes, roasted broccoli, red wine mushroom reduction 32

Pan-Roasted Faroe Island Salmon
braised french lentils, roasted tri-color baby carrots, lemon beurre blanc 27

Seasonal Risotto
pumpkin puree, curried apples, caramelized onions, cayenne popcorn, goat cheese 20

Half Roast Chicken
garlic mashed potatoes, fall vegetable stew, lemon au jus 22

Jumbo Lump Crab Cakes
roasted asparagus & fingerling potatoes, shishito peppers,
roasted red pepper coulis, lime crema 36

Chef's Vegetable of the Week

Roasted Cauliflower lemon cumin tahini drizzle 10

Gratuity will be added automatically to parties of 6 and larger. We are happy to split checks evenly between up to 4 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 18

Fresh Veggies

*goat cheese, squash medley, roasted red peppers,
shaved red 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, feta 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 / (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.