

# the Daily Dish

## Starters

### Seasonal Soup

please ask your server about our daily selection –  
veg options available MP

### Steamed PEI Mussels

*Bacon, mushroom white wine cream sauce 17*

### Warm Pipedreams Fromage

*local goat cheese, toasted walnut raisin baguette  
roasted apple, pomegranate gastrique 16*

### Ricotta & Carrot Ravioli

*Sage brown butter sauce, breadcrumbs 14*

## Greens

make entree size +3

organic chicken breast +8, 4oz NY strip steak +11  
faroe island salmon +11, shrimp +10 crab cake +16,  
anchovies +2, avocado +3, roasted mushroom medley +6

### Caesar Salad

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

### Roasted Beet Salad

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

### Apple Salad

*mixed greens, shaved fennel, blue cheese  
candied pecans, apple vinaigrette 14, 17*

## Chef's Dinner Selections

### Pan Roasted Rockfish Fillet

*Roasted cauliflower, saffron rice, lemon butter caper sauce 30*

### Pan Seared Scallops

*cauliflower puree, roasted baby bok choy w cremini mushrooms, saffron cream sauce 36*

### New York Strip

*garlic mashed potatoes, roasted broccoli, demi glace w mushrooms 32*

### Pan Roasted Faroe Island Salmon

*braised french lentils, roasted tri-color baby carrots, lemon beurre blanc 27*

### Seasonal Risotto

*butternut squash puree, sauteed mushrooms, caramelized onions, goat cheese 21*

### Roasted Rack of Lamb

*Creamy polenta, roasted brussels sprouts, pomegranate gastrique 42*

### Coq Au Vin

*red wine braised half chicken w root vegetables served over mashed potatoes 23*

### Jumbo Lump Crab Cake Entree

*coleslaw, asparagus, potato wedges, remoulade 36*

## Chef's Vegetable of the Week

*Roasted Brussel Sprouts bacon, balsamic glaze 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, house marinara 15*

### White Pizza

*garlic, parmigiano-reggiano, mozzarella 14*

### Pepperoni & Italian Sausage

*shaved red onion, mozzarella, house marinara 16*

### Arugula & Prosciutto

*mozzarella, goat cheese, parmigiano-reggiano, house marinara 18*

### Winter Veggie Pizza

*gruyere & mozzarella, broccoli, caramelized leeks  
shaved red onion, roasted red pepper 16*

### Mushroom

*shiitakes & criminis, roasted garlic, caramelized onion,  
smoked gouda, mozzarella, house marinara 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, broccoli, smoked gouda, vegan cheese, feta, gruyere, extra cheese*

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

*6 each: chicken, mac n cheese, shrimp*

## 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 or pepper jack

### additional toppings:

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

sauteed mushrooms, caramelized onions 1

fresh mozzarella, blue cheese, feta, local goat 1.5

two pieces of applewood smoked bacon, avocado 2

## Sides

seasonal veg *MP*  
garlic spinach 7  
local asparagus 7  
roasted broccoli 7

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.