

DINNER



CHILLED APPETIZERS & SALADS

Oysters

Cocktail, Mignonette, \$15 Half \$24 Dozen

Pennsylvania Cheese Board

4 Farmstead Selections, House-made Jam, Cranberry Mostarda, Mixed Nuts, Crostini, \$16

Cheese & Charcuterie Board

Two Local Cheeses, Two Cured Meats, Egg, House-made Jam, Pickled Vegetable, \$16

Tuna Carpaccio

Balsamic Caviar, Baby Arugula, Lemon Vinaigrette, \$14

Vegetable Board

Carrot Caponata, Crispy Chili Honey Brussels, Autumn Rye Berry Salad, PA Maple Syrup, \$12

The Dime Caesar

Baby Romaine, Kohlrabi, Tomato, White Anchovy, Caesar Dressing, Brioche Croutons, \$12

Radicchio & Arugula Salad

Hazelnuts, Dates, Feta, Cranberry Dressing, \$11

Grape & Endive Salad

Frisee, Bleu Cheese, Orange Aioli, \$10

The Dime Wedge

Iceberg, Lardons, Charred Heirloom Cherry Tomatoes, *Valley Milkhouse* Foxtail Feta | \$10

Market Greens Salad

Roasted Tomato, Seedless Cucumber, Red Wine Vinaigrette \$9

DINNER



HOT APPETIZERS

Chef's Featured Soup

\$6

Sweet Potato Soup

Sage, Walnuts, \$8

Scallop B.L.T.

Toast, Bacon Jam, Micro Greens, \$14

Shrimp Ravioli

Kale Pasta, Montasio Crisp, Champagne Sauce, \$11

Duck Wings

Sweet & Sour, Black Sesame, Cucumber Scallion Pickle, \$15

Pretzel Crusted Calamari

Fried Fennel, Carrot, Lemon, Wilted Greens, Mustard Aioli, \$14

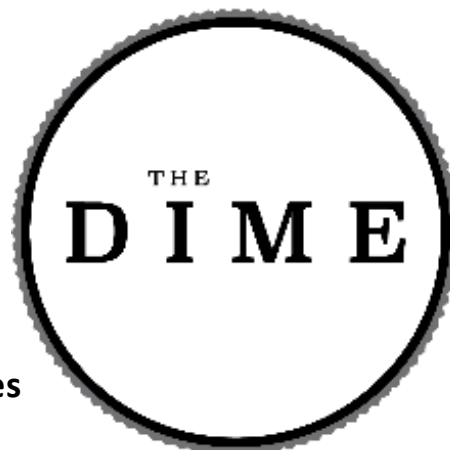
Pork Shank Mac 'n Cheese

House-made Pasta, Roasted Panko, \$12

Poutine

Hand Cut French Fries, Braised Short Rib, White Cheddar Cheese Curd, \$11

DINNER



HANDHELD

Choice of House Made Chips, Market Greens or Hand Cut Fries

The NEW Dime Burger

8 oz. Ground Chuck, Pulled Pork, Crispy Fried Onions, Cooper White American, Dime Barbecue Sauce, \$14

The Burger

8 oz. Ground Chuck, LTO, \$12

The Reubano

Corned Beef, Roast Pork, House Pickles, Braised Cabbage, Swiss, Spicy House Russian, \$14

Farmstead PA Grilled Cheese

Calkins Creamery Cheddar & Cave-Aged Gouda, Bacon Jam, \$10

Parma Prosciutto Sandwich

Fresh Mozzarella, Tomato, Balsamic Roasted Portobello, Arugula, Crisp Baguette, \$15

Grilled Chicken Florentine

Roasted Red Pepper, Spinach, Taleggio, Tarragon Aioli, \$12

Add to Any Handheld:

Smoked Bacon \$2, Fried Egg 2, *Calkins* Cheddar, Aged Gouda or Smoke Signal Cheese \$2

DINNER



OFF SHORE

Trout Paupiette

Spinach, Saffron Cream, Caramelized Squash, \$24

Striped Bass

Lobster Demi Glace, Roasted Parsnip, Pickled Kumquat, \$27

Braised Manilla Clams

Andouille, White Beans, Collard Greens, \$22

Grilled Salmon

Smoked Oyster Risotto, PA Mushrooms, Horseradish Crème Fraiche, \$26

BY LAND

14 oz Bone-In Ribeye

Herbed Russet & Sweet Potato Wedges, Asparagus, Bordelaise, \$39

Beef Tenderloin

Brown Butter Gnocchi, Braised Escarole, Red Wine Jus, \$40

Roasted Rack of Lamb

Root Vegetable Hash, Broccoli Rabe Pesto, Cocoa Burgundy Sauce, \$34

Braised Short Rib

Yukon Gold Mashed, Red Cabbage, Pickled Mustard Seed, \$26

14 oz. Grilled Pork Chop

Roasted Turnip, Fennel, Fig Orange Butter, Port Reduction, \$28

Roasted Pheasant

Winter Fruit, Butternut Squash, Herbed Barley, \$28

Seared Chicken

Acorn Squash Puree, Broccoli Rabe, Pomegranate Jus, \$24

Spinach Rigatoni with Vodka Sauce

House-made Pasta, PA Mushrooms, Fresh Peas, \$18

DINNER



SIDES

Escarole \$6

Broccoli Rabe \$6

Herbed Russet & Sweet Potato Wedges \$6

Asparagus \$6

Root Vegetable Hash \$6

Herbed Barley \$6

Mashed Potato \$6

Crispy Chili Honey Brussels Sprouts \$6

DESSERT

The Dime Gelato Cake

Malt Gelato, Chocolate Cookie Crunch, Pretzels, Caramel, Fudge, \$8

Sweet Potato Crème Brulee

Spiced Pound Cake Crostini, \$8

Ginger Cake

Cranberry Compote, Lemon Panna Cotta, \$8

Apple and Acorn Squash Cobbler

Pumpkin Seed Crumble, Mascarpone Gelato, \$9

Bourbon Pecan Pie

Maple Gelato, Candied Orange, \$10