

LUNCH



CHILLED APPETIZERS & SALADS

Pennsylvania Cheese Board

4 Farmstead Selections, House-made Jam, Grain Mustard, Spiced Almonds, Crostini, \$16

Cheese & Charcuterie Board

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

Vegetable Board

Carrot Caponata, Crispy Chili Honey Brussels, Autumn Rye Berry Salad, PA Maple Syrup, \$10

The Dime Caesar

Baby Romaine, Kohlrabi, Tomato, White Anchovy, Caesar Dressing, Brioche Croutons, \$11

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

LUNCH



HOT APPETIZERS

Chef's Featured Soup

\$6

Sweet Potato Soup

Sage, Walnuts, \$8

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

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HANDHELD

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

The NEW Dime Burger

Pulled Pork, Crispy Fried Onions, Cooper White American, Dime Barbecue Sauce, \$13

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

LUNCH



OFF SHORE & BY LAND

Grilled Salmon

Smoked Oyster Risotto, PA Mushrooms, Horseradish Crème Fraiche, \$16

Crab Cakes

Citrus Aioli, Market Greens \$15

Braised Short Rib

Yukon Gold Mashed, Red Cabbage, Pickled Mustard Seed, \$14

Seared Chicken Skewers

Acorn Squash Puree, Broccoli Rabe, Pomegranate Jus, \$14

Spinach Rigatoni with Vodka Sauce

House-made Pasta, PA Mushrooms, Fresh Peas, \$12

LUNCH



MARKET TRIO

\$13

Chef's Soup

Sweet Potato Soup

Sage, Walnuts, \$8

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The Dime Caesar

Baby Romaine, Kohlrabi, Tomato, White Anchovy, Caesar Dressing, Brioche Croutons

Market Greens Salad

Roasted Tomato, Seedless Cucumber, Red Wine Vinaigrette

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Chef's Half Sandwich

Grilled Chicken Skewer

Autumn Rye Berry Salad

Jasmine Rice Bowl

Sautéed Onions and Peppers, Fresh Cilantro

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Truffle

Fresh Fruit

LUNCH



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