



DINNER

CRUDO & CURED

Oysters

Seasonal Selection | Cocktail | Mignonette | \$MP

Tuna Tartare

Pickled Watermelon Rind | Cucumber | Avocado | Ponzu Sauce | Wonton Chips | \$15

Pennsylvania Cheese Board

4 Farmstead Selections | Local Jam | Pickled Vegetables | Toast | \$16

Cheese & Charcuterie Board

Two Local Cheeses | Two Cured Meats | Boiled Egg | Local Jam | Pickled Vegetables | \$16

Smoked Duck Carpaccio

Cherry-Port Drizzle | Caper Berries | Celery Leaves | Orange Vinaigrette | Grilled Sourdough | \$17

CHILLED

Vegetable Board

Quinoa Salad | Crispy Chili Honey Brussels Sprouts | Roasted Cauliflower with Dried Cherries | \$12

The Dime Caesar

Baby Romaine | Yellow Tomato | Crispy Prosciutto | White Anchovy | Caesar Dressing | House Croutons | \$9

Grilled Halloumi Salad

Roasted Chickpeas | Cucumber | Olives | Treviso | Lemon-Thyme Vinaigrette | \$11

Seafood Salad

Octopus | Calamari | Marble Potato | Mizuna | Saffron Aioli | \$12

The Dime Wedge

Iceberg Lettuce | Lardons | Charred Heirloom Cherry Tomatoes | *Valley Milkhouse* Foxtail Feta | \$9

Market Greens Salad

Roasted Plum Tomato | Seedless Cucumber | Red Wine Vinaigrette | \$9



DINNER

HOT

Chef's Featured Soup | \$6

Artichoke Potato Soup

Pork Belly | Chives | \$8

Tröegs Fried Vegetables

Green Beans | Cauliflower | Mushroom | Sesame, Garlic, Orange Sauce | \$12

Duck Wings

Sweet & Sour | Cucumber & Scallion Pickle | \$15

Pretzel Crusted Calamari

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

Creamed Leeks

Artichokes | Fried Duck Egg | Grilled Bread | \$12

Oxtail Empanadas

Chipotle Jicama Slaw | \$12

HANDHELD

Choice of House-made Chips, Market Greens or Hand-cut Fries

The Dime Burger

LTO | \$12

The Reubano

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

Farmstead PA Grilled Cheese

Smoked Mozzarella & Cave Aged Calkins Creamery Cheese | Roasted Tomato | \$10

Open Faced Pork Belly

Roasted Red Pepper | Wilted Arugula | Sautéed Onion | Orange Mayo | \$12

Parma Prosciutto Sandwich

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

Chicken Burger

Bibb Lettuce | Smashed Avocado | Sundried Tomato Mayo | Aged White Cheddar | \$12

with any handheld add:

Smoked Bacon \$2 | Calkins Smoke Signal Cheese \$2 | Fried Egg \$2 | Fried Duck Egg \$3



DINNER

OFF SHORE

Grilled Tuna

Clams | Rock Shrimp | Primordia Farms Mushrooms | Bok Choy | Lemongrass Miso | \$29

Halibut

Vegetable Israeli CousCous | Asparagus | Grapefruit Gastrique | \$28

Lobster & Shrimp Pappardelle

Peas | *Primordia Farms* Oyster Mushrooms | Sauce Vin Blanc | \$25

Verlasso Salmon

Spring Corn Risotto | Kale | Cilantro Beurre Blanc | \$26

Crab Cakes

Seared Polenta | Grilled Asparagus & Endive Salad | Lemon Aioli | \$24

SUPPER

12 oz. New York Strip

Caramelized Yukon Gold Potatoes & Onions | *Primordia Farms* Mushrooms & Spinach | Hopped Demi-Glace | \$38

8 oz. Beef Tenderloin

Onion Soubise | Asparagus | *Keswick Creamery* Au Gratin | Onion Ring | Red Wine Jus | \$42

Braised Short Rib

Wild Boar Bacon | Mashed Potatoes | Heirloom Baby Carrots | Braising Jus | \$29

14 oz. Grilled Pork Chop

Grilled Peach | Green Beans | Celery Root & Parsnip Mash | Herb Butter | \$30

Bucatini Primavera

Baby Squash | Tomato | Roasted Peppers | Basil Spinach Pesto | \$18

Grilled Half Chicken

Mac n Cheese | Tomato-Sweet Corn Relish | Smoked Tomatillo Sauce | \$25

Braised Pork Shank

Stewed Black Beans | Yucca | Pickled Red Onion | Sofrito | Queso Fresco | \$28



DINNER

SIDES | \$6

Braised Kale

Green Beans

Mac n Cheese

Asparagus

Mashed Potato

Crispy Chili Honey Brussels Sprouts

DESSERT

The Dime Gelato Cake

Malt Gelato | Chocolate Cookie Crunch | Pretzel | Caramel | Fudge | \$8

Cheddar Apple Shortcake

Vanilla Bean Crème Fraiche | \$9

Rice Pudding

Roasted Pineapple | Almond Crumble | \$8

Blackberry Pie

Orange Ginger Gelato | \$9

Hazelnut Crème Brûlée

Nutella Creme | Brown Sugar Crostini | \$9