



LUNCH

BOARDS

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

Vegetable Board

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

FOR ME

Chef's Featured Soup | \$6

Artichoke Potato Soup

Pork Belly | Chives | \$8

Duck Wings

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

Pretzel Crusted Calamari

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

Oxtail Empanadas

Chipotle Jicama Slaw | \$12

HOME GROWN

Add: Grilled Chicken Skewer \$6 | Grilled Verlasso Salmon \$7

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

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



LUNCH

HAND HELD

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

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

Crab Cake Sandwich

Tartar Sauce | Onion | Tomato | Onion Roll | \$15

With Any Handheld:

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

MAIN

Grilled Tuna

Clams | Rock Shrimp | *Primordia Farms* Mushrooms | Bok Choy | Lemongrass Miso | \$18

Verlasso Salmon

Spring Corn Risotto | Kale | Cilantro Beurre Blanc | \$16

Braised Short Rib

Wild Boar Bacon | Mashed Potatoes | Heirloom Baby Carrots | Braising Jus | \$14

Bucatini Primavera

Baby Squash | Tomato | Roasted Peppers | Basil Spinach Pesto | \$10

Lemon-Thyme *Patuxent Farms* Chicken Breast

Vegetable CousCous | Grilled Lemon | \$14



LUNCH

MARKET TRIO

\$13

Chef's Soup

Artichoke Potato Soup

Pork Belly | Chives

The Dime Caesar

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

Market Greens

Roasted Plum Tomato | Cucumber | Red Wine Vinaigrette

Chef's Half Sandwich

Grilled Chicken Skewer

Quinoa Salad

Jasmine Rice Bowl

Sautéed Onions & Peppers | Fresh Cilantro

Truffle

Fresh Fruit



LUNCH

DESSERT

The Dime Gelato Cake

Malt Gelato | Chocolate Cookie Crunch | Pretzels | 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

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee | \$3

Cappuccino | \$4

Selection of Hot Teas | \$4

Fountain Drinks (Pepsi products) | \$3

Iced Tea | \$3