



LUNCH MENU fall/winter

WELCOME TO DISH

Our mission is to serve classic American food with fresh, healthy ingredients along with excellent value.

We are a locally owned family business, we shop at the farmer's market every week, and we support local small vendors such as *Schreiner's Sausages* and *Fish King* in North Glendale, *Harmony Farms* in La Crescenta, and *Wheatland Bakery* in Sun Valley.

We do our best to support sustainable, healthy farming practices and organic products where we can, but still offer family friendly prices. In spite of the cost, we serve only cage-free eggs.

We are also committed to supporting our local community. Our policy is "we never say no" and it is our great honor to help where we can by contributing to the fundraisers of local schools, churches, and service organizations. If we can be of service to your charity organization, don't hesitate to reach out to us here on the website.

STARTER SALADS

DISH Organic Greens House Salad

Mixed baby organic greens with iceberg & chopped romaine, tomato, cucumber & fresh basil \$5.50
(choice of house-made green goddess, green apple vinaigrette, balsamic vinaigrette, ranch, honey-mustard or blue cheese)

Diced Green Apple, Candied Walnuts and Crumbly Blue Cheese

served with baby greens and green apple vinaigrette \$6.95

Wedge of Iceberg Lettuce with Crumbled Blue Cheese & Balsamic Vinaigrette

With diced tomato and red onion rings \$6.95

ENTRÉE SALADS

Traditional Caesar Salad

Chopped hearts of romaine, dry-aged Parmesan cheese & garlic croutons tossed with Caesar dressing (no anchovy in the dressing) **Small** \$6.95 **large** \$8.50
(add grilled chicken breast \$3.95; add avocado \$1.95)

Farmer's Market Chopped Veggie Salad

With chopped fresh asparagus, snap peas, sweet red peppers, tomatoes, jicama, cucumber and red onion tossed with baby organic greens, fresh basil & DISH green goddess dressing \$9.95
(add crumbled feta cheese \$2.25)

Ginger Chicken Salad

Shredded chicken breast with sugar snap peas, fresh orange slices, crispy noodles, sliced almonds, shaved carrots, cilantro, mixed greens and cabbage; tossed with sweet ginger-sesame dressing \$10.95

Baby Spinach & Goat Cheese Salad

Fresh baby spinach with goat cheese, fresh orange, pecans and dried cranberries tossed with balsamic vinaigrette \$11.95

Ojai Chicken Salad

Grilled chicken breast, avocado, fresh orange and ruby grapefruit segments with tomatoes, baby organic greens and honey-mustard dressing \$12.95

Chicken Curry Salad

Grilled chicken breast tossed with curried mayo, green apple, dried cranberries, minced red onion and toasted pecans served over baby organic greens with balsamic vinaigrette \$12.95

Warm Chicken, Spinach & Mushroom Salad

Chicken breast sautéed with forest mushrooms, leeks, Marsala wine and a touch of cream served over baby spinach tossed with balsamic vinaigrette \$13.95

Old School Cobb Salad

Diced house-roasted turkey breast, applewood-smoked bacon, hard boiled egg, diced tomato and crumbled blue cheese served over mixed greens \$12.95 (add avocado \$1.95)



SANDWICHES

All sandwiches are served with choice of our hand-cut fresh Kennebec potato French fries, small green salad, fruit, or sliced tomatoes (sweet potato fries .75 extra)

DISH Classic Applewood-Smoked BLT

Thick-cut applewood smoked bacon, sliced tomatoes and lettuce served on lightly toasted wheat bread with mayo \$9.95 (add avocado \$1.95)

Grilled Vegetable Sandwich with Feta cheese & Pesto on Focaccia Bread

With grilled bell pepper, red onion, squash & baby organic greens dressed with balsamic \$9.95

Grilled Brie Cheese and Green Apple Sandwich

With almond-honey pesto on grilled potato bread \$11.95

Old fashioned Tuna Melt with sharp Tillamook Oregon Cheddar on grilled Potato Bread

With tuna salad made with celery, sweet relish, red onion and mayo \$11.95

(plain cold tuna salad sandwich available upon request)

Grilled Chicken Caesar Sandwich on Focaccia

Chicken breast grilled to order with romaine lettuce tossed with Caesar dressing and shaved parmesan cheese \$11.95

Slow-roasted Pulled Pork Sandwich with Pickled Onions & Barbeque Sauce

House-cured and marinated, and cooked at low temperature for ten hours; served on a toasted brioche bun (served with sweet potato fries unless otherwise requested) \$11.95

BLACK ANGUS GROUND SIRLOIN BURGERS

We have assembled what we believe is the very best of each of the critical elements of a truly great burger: a half pound of Hormone-free, hand formed, fresh ground Nebraska Black Angus, grilled to order and served on a freshly baked brioche bun from Wheatland Bakery in Sun Valley with hand-cut fresh tomato, dill pickle chips & iceberg lettuce.

All burgers are served with choice of our hand-cut fresh Kennebec potato French fries, small green salad, fruit, or sliced tomatoes (sweet potato fries .75 extra)

DISH Burger

Half pound of ground Black Angus sirloin grilled to order with pickle, tomato, iceberg lettuce, red onion and remoulade on the side \$9.95

Cheeseburger

choice of Tillamook sharp cheddar, Swiss, American, smoked mozzarella, pepper jack or crumbled blue cheese \$10.25

Wild Shroom Burger

Topped with sautéed assorted fresh mushrooms (*Oysters Mushrooms, Enokis, Portobellos, etc.*) \$10.95 (add Swiss cheese .75)

Applewood-Smoked Bacon Cheeseburger

with choice of cheese \$12.95

The DISH House-Made Veggie-Burger

Made in house with lentils, mushrooms, barley, chopped onions, carrots, celery, ground almonds, fresh tomato, olive oil, fresh herbs and seasonings \$11.50 (add choice of cheese .75)



ENTREES

DISH Vegetable Plate

Assorted fresh vegetables, spinach, wild rice, lentils and baby greens salad with Green Goddess \$9.95

Wild Mushroom Pasta

Linguine tossed with assorted forest mushrooms (*oyster, enokis, portobellos, etc*)
sautéed leeks, tarragon, parmesan and pureed mushrooms \$10.95

DISH Fish Tacos

Grilled filet of sole in soft corn tortillas with cabbage slaw, spicy salsa fresca & fresh cilantro,
served with "Spanish rice" *one taco: \$8.95 two tacos: \$11.95 (no splits please)*

Pasta with Sausage & Cherry Tomatoes

"Elbow noodles" with Italian sausage & cherry tomatoes simmered with olive oil, red wine, onion,
shaved parmesan, fresh basil and chili flakes \$10.95

DISH Gumbo

with chicken, spicy Andouille sausage, bell peppers, onions and wild rice \$12.95

Pasta with Fresh Spinach & Chicken

Penne pasta with sautéed spinach, marinated chicken breast & tomatoes
tossed in white wine-cream sauce with fresh basil \$13.95

Chicken Breast Medallions Sautéed with Lemon & Capers

Thinly pounded boneless breast sautéed with fresh lemon & capers,
served over mashed potatoes and fresh spinach \$13.95

Butter-Braised Organic Chicken Breast with Wild Mushroom-Leek Hash

Boneless, skin-on double breast of organic *Jidori* chicken seared with butter & herbs,
served over wild mushrooms sautéed with baby leeks and house made lentils \$15.95

Organic Grilled Pork Chop with Spicy Apple Chutney

Served with mashed potatoes and sautéed spinach
single chop: \$14.95 two chops \$19.95 (no splits please)

DISH LOW CARB PLATES

Ground Black Angus Ground Sirloin Patty served with fresh vegetables & sliced tomatoes \$10.95

Skinless Chicken Breast with fresh vegetables & sliced tomatoes \$11.95

SIDES

"Grown-up" baked Macaroni with parmesan, blue cheese, and herb bread crumbs \$4.95

"Kid's" macaroni & (real) cheddar cheese \$3.95

Mashed potatoes \$3.50

Hand-cut fresh *Kennebec* potato French fries \$3.50

Sweet potato fries \$3.95

Grilled fresh asparagus \$3.95

Fresh spinach sautéed with garlic & chili flake \$3.25

WE PROUDLY OFFER A 10% SENIOR DISCOUNT ON ALL FOOD & BEVERAGE