



## Sun-day, Brunch-Day!

Sunday 9:30am-2:30pm

Award winning and all you can eat, we serve up all your favorites!

### SAMPLE MENU

- Slow roasted prime rib
- Honey baked ham
- Smoked salmon display
- Classic eggs benedict
- Bacon and sausage
- Homemade belgian waffles
- Made to order omelets
- Assortment of house-made salads
- Seasonal fruit display
- Specialty cheeses and baked brie
- Homemade desserts, pastries & muffins and much much more!



**adults**                    \$ 20.00  
**lil' ones (age 5-12)**    \$10.00  
**under the age 4**        \$ 5.00



# dailyDish

*catering*



Whether entertaining 10 friends for a special occasion, 800 for a gala or fundraiser, planning a wedding or a full day meeting, we will listen to your needs, assess the challenges and lead you through every step to assure a wonderful experience. With exquisite attention to detail, creative and personal menus, and the experience to make it all happen, the dD Catering Team will create one-of-a-kind events anywhere you can imagine.

**Aimee Altman**  
**Director of Catering**  
**615-331-1103**  
**info@dailydishn.com**



**Located in Grassland Park!**

2205 Hillsboro Road  
 Franklin, TN 37069  
 (615) 791-1255

Mon-Fri 10:30-8:30pm

Sunday Brunch 9:30-2:30pm



*Give the gift of DailyDish! Ask about gift cards.*

# dailyDish franklin

## sandwiches

*served with a pickle and choice of french fries or chips.*

**grilled pesto chicken** \$ 8.50  
pesto chicken breast with roasted peppers, tomatoes, mozzarella, and lemon scented mayo hot pressed on a kaiser roll

**award-winning charbroiled burger** \$ 8.50  
topped with wild mushrooms, caramelized onions & choice of cheese served on a kaiser roll

**cornmeal-encrusted tilapia** \$ 8.50  
served on a kaiser roll with cheddar cheese, smoked corn remoulade, leaf lettuce and tomato

**roasted turkey breast** \$ 8.50  
topped with cheddar cheese and apple cranberry chutney and lettuce on toasted whole wheat

**french dip** \$ 8.50  
thinly sliced prime rib of beef served warm with caramelized onion and melted cheese on a french baguette with a side of au jus

**bit** \$ 7.00  
hickory-smoked bacon with lettuce, tomato, and mayo on toasted texas-style bread

**tuna melt** \$ 8.00  
served on texas toast or wheat with tomato, cheddar cheese and mozzarella cheese

## salads

**grilled pesto chicken** \$ 8.75  
crispy mozzarella cake, sun-dried tomatoes, roasted wild mushrooms & toasted walnuts served on mixed greens with balsamic vinaigrette

**roasted turkey breast** \$8.50  
pecan-encrusted sweet potato cake on mixed greens with apple cranberry chutney, crispy bacon and shredded cheddar cheese with a maple cider vinaigrette

**orange-glazed tilapia** \$ 9.50  
tilapia, mandarin oranges, bell peppers, bermuda onions, chow mein noodles and pineapple salsa on a bed of mixed greens with a citrus soy vinaigrette

**almond-encrusted goat cheese** \$ 8.50  
mangos, strawberries and spiced almonds on mixed greens with dried cherry vinaigrette

**tuna or chicken salad** \$ 8.50  
mixed greens with peppers, onions, cucumbers, tomatoes, bleu cheese crumbles, garlic herb dressing with choice of specialty cheese cake

**mediterranean salad** \$ 8.50  
parmesan encrusted feta cake and tapenade crostini on a bed of mixed greens tomatoes, cucumbers, onions, walnuts and roasted red peppers with a zesty greek dressing

**southwest grilled chicken breast** \$ 8.75  
grilled chicken breast with a tortilla-encrusted chipotle cheddar cake on a bed of mixed greens with guacamole and black bean corn salsa with a creamy southwestern vinaigrette



## chef sean's dish of the day

*each day three entrées & an ever-changing selection of sides (availability of entrées, sides & desserts change daily)*

**one meat** \$ 6.50  
**meat & one** \$ 7.50  
**meat & two** \$ 8.50  
**meat & three** \$ 9.50  
**one side** \$ 2.75  
**two sides** \$ 4.75  
**three sides** \$ 5.75  
**soup of the day** \$ 3.75

green bean casserole  
sautéed veggies  
fried okra  
baked beans  
hash brown casserole  
sweet potato casserole

## cold sides

Slaw  
pasta salad  
potato salad

## hot sides choices

macaroni and cheese  
potato casserole  
lima beans  
brussels sprouts  
red beans & rice  
mashed potatoes  
glazed carrots  
white beans  
black-eyed peas  
cheese grits  
creamed corn  
buttered corn  
rice pilaf  
turnip greens  
green beans

ambrosia  
fruit Salad  
broccoli Salad

## desserts

dessert tart, cookies, brownies, fruit pies & banana pudding

## beverages

sweet & un-sweet tea, fruit tea, coffee and assorted soft drinks

## lil' dishes for lil' kids

*Served with a drink*

meat & two sides \$ 5.50  
chicken fingers with one side \$ 5.50  
grilled cheese with one side \$ 5.50  
burger with one side \$ 5.50