

DOROTHY LANE MARKET

the store that accommodates®

TABLE

MARCH 2026

Pâtisserie Spotlight

DELIGHT IN THE ARTISTRY.



7 Principles We Practice For SEAFOOD SUCCESS

1

KNOWLEDGEABLE FISHMONGERS

It all starts with the most knowledgeable fishmongers in town, and customers who trust us to do the right thing and bring high quality, fresh seafood here locally.

2

FRESHNESS = LESS TIME SPENT OUT OF WATER

You may be asking yourself, “can you truly find great seafood in our part of the world?” It all comes down to less time spent out of water. We receive fresh shipments of seafood seven days a week thanks to our tight-knit industry relationships. We also choose air-freight to minimize that time spent out of water.

3

WE SOURCE DIRECT

We go right to the source, which gets the product to our stores quicker than most, meaning that the fish is as fresh as possible. Plus, they are fabulous people who have become part of our DLM family and they always look out for the very best. We talk to some of these people almost daily, and they bring fantastic seafood to our stores. The relationships with these small family businesses are real—we are not just an invoice number. This is a key part of our success!

4

FARM RAISED THE RIGHT WAY

Some folks think you should never eat farmed seafood. However, just like with land-based animals, there is always a better way. We made a stand many years ago by only sourcing farm-raised seafood done the right way, with similar principles practiced by our organic and “all natural” land-based farmers and ranchers taken into consideration.

We look for low stocking densities, no antibiotics or growth promotants, and sustainability and responsibility of the resources used. There are so many certifications out there for farm-raised seafood. Know that we only deal with farm-raised seafood that meets our very high standards.



MADE TO ORDER AT JACK'S GRILL

Located in our Meat & Seafood department.

Lobster Roll

Succulent lobster caught by our friends in Maine.

Salmon Sandwich

Featuring Wester Ross salmon farm-raised the right way.

Cod Sandwich

Made with Icelandic Cod or Alaskan Cod when available.

Tilapia Sandwich

A very mild white fish seasoned to your preference.

5

WE SELL WHAT'S IN SEASON NOW

You'll notice a constant stream of new fish in our Seafood case, a true reflection of what's in season and what the freshest catch is now. This is the product of constant communication and good working relationships that our fishmongers all have with our fish providers. On any given day, our Seafood managers have likely been on the phone with several different providers to see what's biting. This ensures that our case is a true reflection of what's fresh and in season now.

6

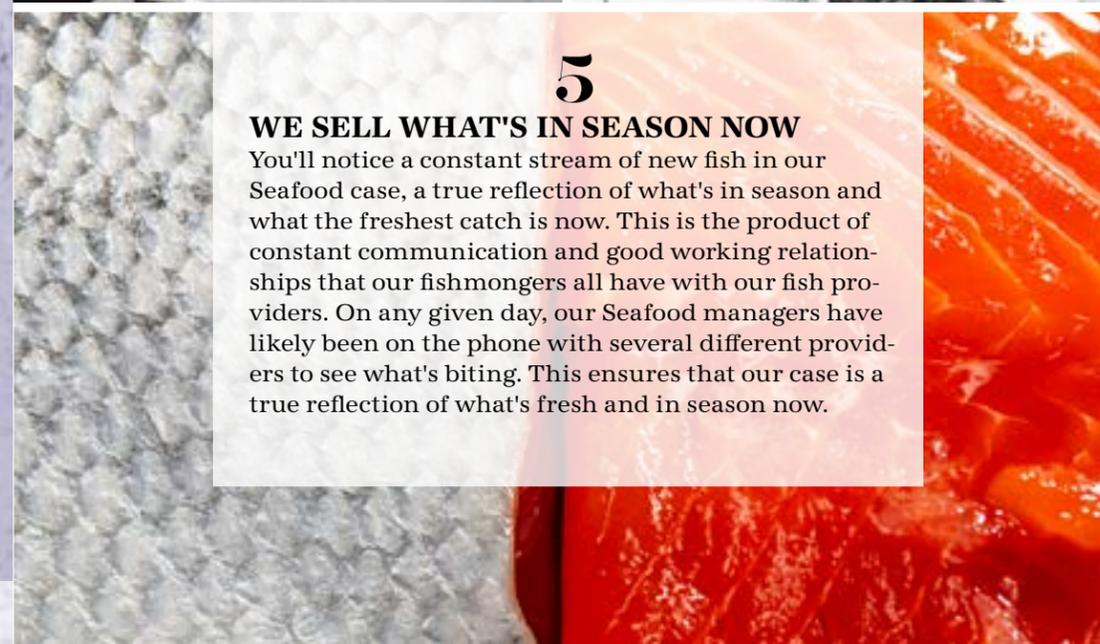
QUALITY IS OUR FOUNDATION

DLM realized many years ago that we needed to source the very best products for our customers. At the time, most seafood sold was frozen or whatever distributors in Ohio wanted to sell you. The first step was to teach our seafood specialists all about fresh seafood. What to look for, how to handle it, how to display it, and most important, develop that passion about what they sell. This passion was contagious and it did not take long to develop trust with our customers that our seafood was truly different.

7

SCOUTING FOR THE UNIQUE

When calling our vendors, we're often asking questions like “hey, what's new,” “what's popular in the industry,” and of course, “how is the fishing going?” Whether it be sourcing oyster varieties to feature that week or bringing in any number of products, these types of questions help us pick unique items. Or, sometimes these conversations unlock preparation and serving ideas. Curiosity leads us toward new finds and offerings that are truly unique.



Build Your Own **EASTER DINNER**

ENTERTAINING THIS EASTER? Get a little help from Aunt Dorothy. Whether you are looking to reserve a Heavenly Ham®, the main dish star that comes fully cooked and ready to serve, or need Made Right Here side dishes to build the entire meal, we can help! We have all of your side dish favorites here on our Easter menu that'll get your bunnies hopping over for more, like our tender Au Gratin Potatoes, simply seasoned Grilled Asparagus, and our best-selling Orange-Glazed Carrots. Simply place your reservation online, pick up at the indicated time, and re-heat to perfection when you are ready!

Our Heavenly Ham® is everyone's centerpiece favorite with that sweet and crunchy glaze. It's also super easy to serve thanks to the spiral cut! I love having the leftovers for a late-night ham sandwich on DLM Artisan New York Rye Bread. Or, try pan griddled for breakfast or brunch with DLM Organic Eggs and a glass of DLM Freshly Squeezed Orange Juice.

Chef Carrie | Culinary Director



RSVP *yours*

LAST DAY TO ORDER IS WEDNESDAY, APRIL 1



Reserve Online
DOROTHYLANE.COM/RSVP

illuminated night Pastry Show

JOIN US FOR AN UNFORGETTABLE EVENING

As a pastry chef, you become accustomed to the entrée being the center of attention (or plate). But on occasion we like to break the rules, and our annual Pastry Show is a time where we do just that. For one night only, we bring together our pastry chefs, artisan bread bakers, and culinary experts to create an experience for our guests featuring menu items that range from traditional French pastries to modern methods of molecular gastronomy and everything in between. It's not often our team behind the scenes gets to show off their range of expertise, so it's a night that our guests and our team truly enjoy.

This year's upcoming Illuminated Night Pastry Show will take place April 16, 7-9 p.m., in The Loft at DLM Springboro and offers ticket holders the chance to meet the talented chefs that are part of the DLM Pâtisserie team. Our chefs have been collaborating on new ideas and have some very unique creations for demonstrations and menu items (both sweet and savory) that you likely haven't experienced before. We reserve this night for the debut of our spring pastries so guests will get a sneak peek of new items that will be coming to stores and others that are one night only. This event is one you won't want to miss!

 Director of Bakehouse Operations



In addition to classic pastries that our team of pastry chefs will create, such as some shown above, DLM's Greg Tyzzer also will be integrating a few exciting creations that exhibit molecular gastronomy (bottom left and right).

LOOK FOR IT AT THE SHOW! Molecular Gastronomy Sweet Creations

Part of being both consistent and successful with any recipe is understanding why your ingredients behave the way they do. The levels of this can vary depending on the complexity of what you are creating. This kind of thinking is part of our day to day here in the DLM Bakehouse, as it is key to providing a consistent experience for our customers. For the Pastry Show this year, we have decided to take things to the next level with our Molecular Gastronomy station. Molecular Gastronomy is truly interesting for multiple reasons, but most prominent to us is that it takes a number of everyday ingredients and modifies their structure on the molecular level turning them into something completely new. It truly opens a new palate of ingredients and techniques for us to work with, making the possibilities limitless.

Molecular Gastronomy is still a very niche pocket of the culinary world, but it is prominent in some of the world's most-renowned restaurants. We have taken much inspiration for this part of our annual Pastry Show from Alinea in Chicago, and for this night only we will pay homage to a truly unique experience for our guests to enjoy. From Spherified Strawberries with black pepper to a Deconstructed PB&J, these dishes aim to make us rethink the way we use everyday ingredients and prove how even the simplest of dishes can be recreated turning them into something truly memorable and special. We hope you will join us for an experience combining both art and science that showcases the knowledge, passion, and expertise that sets the DLM Bakery apart.

 Assistant Director of Bakehouse Operations



April 16 • 7 to 9 P.M.
The Loft at DLM Springboro

Tickets on sale online 9 a.m. March 12
DorothyLane.com/PastryShow
\$100 or \$75 with 2,500 points

Circular Sensations Celebrating Pi(e)

It's no secret—we love pie. Whether it be pizza pie, like our Naples-Style or DLM Homemade Pizza, DLM Pot Pie, Grandma Tobias Cherry Pie, or that perfectly round DLM Homemade Quiche. That's why we get excited each year when Pi Day, March 14, comes around. So what exactly does a mathematical phenomenon have to do with pie? More than you may think.

In mathematics, Pi (represented by the Greek Symbol π) is the ratio of the circumference of a circle to its diameter, which is approximately 3.14159, although Pi extends over one trillion digits beyond its decimal point. It's the 3.14 though that has led us to what is known as Pi Day during the calendar year—March 14 (3/14), appropriately. Circle back as we unveil some circular savings in honor of Pi Day!

Stay Tuned for Circular Savings!

We'll be celebrating Pi Day later this month!
Stay in the know of Pi(e) day savings & more
news by subscribing to our e-newsletters!
DorothyLane.com/Mailing



DOROTHY LANE MARKET

SATURDAY, MARCH 28
11 A.M. TO 3 P.M. • DLM SPRINGBORO

HEALTH FAIR ROOTED IN WELLNESS

Good health begins from the ground up, and at our Health Fair we are ready to sow the seeds of knowledge for your wellness journey. Our Health Fair offers the opportunity to visit more than 25+ wellness vendors representing everything from natural body care and nutritional supplements to aromatherapy and wellness practitioners. They are all ready to plant seeds of knowledge to educate you to become rooted in wellness.

Grab an exclusive goodie bag of complimentary samples and branch out to visit vendors both on the ground floor and mezzanine. Get samples, gather information, and ask the experts for their product suggestions that may address your specific wellness needs. In addition, we'll feature a vendor offering chair massages and biometric screenings provided by Premier Community Health. These screenings not only check your blood pressure, but your cholesterol and A1C levels as well.

When you arrive, ask how you can be eligible to win some fantastic door prizes by visiting vendors! Whether you're a young sapling or a mature tree, we are confident that attending the DLM Health Fair will be beneficial for you as you strive to become "rooted in wellness!"

FREE SESSIONS

LIMITED SPOTS. REGISTER ONLINE!
DOROTHYLANE.COM/HEALTHFAIR

CHEMICAL-FREE SKINCARE FOR RESILIENT SKIN

ANNE OTIS, RS RD, KEYS

Discover how chemical-free skincare can transform stressed, sensitive, and irritated skin into a resilient, healthy barrier you can feel good in every day. This seminar will dive into therapeutic-level ingredients for eczema, dry skin, rashes, and post-treatment recovery when conventional products fail. Explore how ingredient integrity and microbiome-friendly formulations support real relief, review the full Keys line, and learn simple ways to incorporate clean skincare into your routine.

11:30 A.M.-12:30 P.M.

UNLOCK YOUR GENETIC BLUEPRINT: PERSONALIZED NUTRITION

ANNE METZGER, PHARMD/BCPS/BCACP
AND CYNTHIA YU, PHARMD

Tired of guessing which supplements to take or wondering if they're actually helping? Learn about personalized nutrition—matching your diet and supplements to *your* unique genetic makeup. We'll cover the top 5 nutrient deficiencies affecting most adults (vitamin D, omega-3s, magnesium, zinc, B-vitamins) and the warning signs you might be deficient. Discover how simple testing can reveal exactly what your body needs and why some people need different forms or doses than others.

1:30-2:30 P.M.

March 2026

View all events at DorothyLane.com/Events

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Wine Tastings

Enjoy a rotating selection of both wines & beers daily, or join us for curated weekly wine tastings during the indicated times.

Mason, Springboro, & Washington Square locations
Saturdays • 12-4 p.m.

Oakwood location
Saturdays • 3-7 p.m.

Mason Music Mondays

Kick off each week with us at our newest location with live music and specials on Naples-Style Pizza & pints!

Mason location
Mondays • 5-7 p.m.

Cook-Ins

Get ready for great food and company during our weekly Cook-Ins, spotlighting a featured menu item!

Springboro location
Tuesdays • 5-7 p.m.

Oakwood location
Fridays • 5-7 p.m.

Washington Square location
Wednesdays • 5-7 p.m.

Pizza & Pint Night

Celebrate the start of a new week with specials on Naples-Style Pizza & pints!

Springboro & Washington Square locations
Mondays • 5-7 p.m.

5 THUR **Great Lakes Brewing Co. Pint Night**

5-7 p.m. • DLM Springboro Wine Bar

Celebrate St. Patrick's Day early with us and our local friends at Great Lakes Brewing Co.!

13 FRI **Little Fish Brewing Pint Night**

5-7 p.m. • DLM Washington Square Wine Bar

Love Local with this pint night featuring an Athens, Ohio, favorite! Buy a pint & keep the glass (while supplies last).

6 FRI **Fish Fry-PA**

5-7 p.m. • The Loft at DLM Springboro

Featuring a line-up of IPAs and a fried cod sandwich served with fresh toppings and fries. *While supplies last.*

27 FRI **Fish Fry-PA**

5-7 p.m.

DLM Washington Square & DLM Mason Wine Bar

Featuring a line-up of IPAs and a fried cod sandwich served with fresh toppings and fries. *While supplies last.*

7 SAT **Coffee Crawl**

9 a.m.-1 p.m. • All Locations

We're brewing a complimentary tasting event featuring local roasters on site and a tasting challenge!

Learn More: DorothyLane.com/CoffeeCrawl

28 SAT **Health Fair**

11 a.m.-3 p.m. • DLM Springboro

Begin your wellness journey at our Health Fair! 25+ vendors, practitioners, and educators, plus complimentary samples.

Learn More: DorothyLane.com/HealthFair

13 FRI **Fat Head's Brewery Pint Night**

5-8 p.m. • DLM Mason Wine Bar

Our taps will be flowing with favorites from Fat Head's Brewery in addition to a brewpub exclusive. Buy a pint & keep the glass (while supplies last).

31 TUE **Bell's Brewery/New Belgium Brewing Pint Night**

5-7 p.m. • The Loft at DLM Springboro

Head up to The Loft for this double-feature pint night showcasing draft favorites, great food, and live music.

Monthly Features

NAPLES-STYLE PIZZA

White Clam

GRAB-&-GO PIZZA

Dill Pickle

FRITTATA

Il Giardino

QUICHE

French Onion

DIP

Sun-Dried Tomato Dip

SANDWICH

Sammamish

FICELLE

Smoked Salmon

BREAKFAST SANDWICH

Roasted Tomato & Egg

CURD

Fromager d'Affinois

SAUSAGE

DLM Goetta

CAVIAR

Russe Siberian

Sturgeon Caviar



*Sammamish
Famous Deli Sandwich of the Month*



Neapolitan-Style Poached Fish

Serves 4

2 Tbsp DLM Extra-Virgin Olive Oil

3 garlic cloves, thinly sliced

4 anchovy fillets

Pinch of crushed red pepper

1 (28-oz) can crushed tomatoes

½ cup dry white wine

¾ cup black or green olives, pitted and roughly chopped

2 Tbsp capers, rinsed well if salt-packed

4 (6-oz) skinless white fish fillets, such as cod, halibut,
flounder, or sea bass

Salt and black pepper to taste

Chopped fresh parsley for serving, optional

Heat the olive oil in a large skillet or high-sided sauté pan with a lid over medium-low. Add the garlic, anchovies, and crushed red pepper; cook, stirring occasionally, until the anchovies dissolve and the garlic has softened and begins to turn golden brown, 2 to 3 minutes. Add the tomatoes, white wine, olives, and capers. Stir to combine and bring to a simmer over medium-high heat; cook, stirring occasionally, until the sauce has slightly thickened, about 10 minutes. Season the fish generously with salt and pepper. Gently lay the fish in the sauce; cover and simmer until the fish is opaque and just cooked through, 8 to 12 minutes. Garnish with parsley, if using. Excellent served with steamed rice or orzo pasta.



Classes now available
at both DLM Mason
& Washington Square
Culinary Centers

REGISTER FOR CLASSES TODAY!

Celebrate the bounty of
the season and hone your
culinary skills with our
curated selection of classes.

VIEW OUR NEW SCHEDULE & REGISTER FOR CLASSES
DOROTHYLANE.COM/CLASSES





SATISFY YOUR COOKIE CRAVINGS

The Big Cookie

This colossal cookie features half of its weight in chocolate plus toasted walnuts and a dusting of sea salt.

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\$37,196

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN JANUARY



Coffee Crawl

Saturday, March 7
9 a.m. to 1 p.m.
All Locations

We're brewing a complimentary coffee tasting event featuring local roasters on site.



SAVE THE DATE

HEALTH FAIR ROOTED IN WELLNESS

SATURDAY,
MARCH 28

11 A.M. TO 3 P.M.
DLM SPRINGBORO

Get connected to your health journey! Talk to wellness vendors and practitioners on site and enter to win door prizes.



illuminated night Pastry Show

Save the Date!

Thursday, April 16
7 to 9 P.M.
DLM Springboro

Whimsy meets unbridled creativity. Tickets on sale 9 a.m. Thursday, March 12. DorothyLane.com/PastryShow



Mason (513) 229-2500 | Oakwood (937) 299-3561 | Springboro (937) 748-6800 | Washington Square (937) 434-1294

Prices and offers herein are valid through 3/31/26. Club DLM card is required for all sale prices except beer and wine. In the event of a typographical error, in-store prices will prevail. ©Dorothy Lane Market. Dorothy Lane Market; the Dorothy Lane Market logo; The Store That Accommodates; Eat Real Food; Flat Chicken; Honestly Better; and Killer Brownie are registered trademarks of Dorothy Lane Market, Inc.