

DOROTHY LANE MARKET

the store that accommodates®

TABLE

MAY 2026



Lobstermania
AN EAST COAST FEASTING TRADITION



Local Strawberries Shine

Cornett Farm Fresh • London, Kentucky

Vibrant, juicy, and locally grown, Cornett Farm Fresh strawberries originate in the heart of London, Kentucky, with the family farm's 12-acre strawberry patch nestled on 600 acres of farmland. Founder & farmer Brent Cornett has good news for local strawberry lovers: This year's yield is looking phenomenal with an early start to the season, which means local strawberries for a longer duration.

Cornett Farm Fresh is committed to a sweeter local strawberry. "What makes our strawberries different is that we pick at the peak of ripeness," Brent says, so you won't find berries with white shoulders or green tips. This method harnesses the sweetest berry to taste, but it does reduce the shelf life. Brent's advice to make the most of that locally grown, farm-fresh sweet strawberry is to buy what you plan to enjoy within a few days and come back when you are ready for more!

The Cornett family farms a variety of produce as well as corn for feed mills, giving them the ability to spotlight a little bit of everything at their own farm market. They also sell products from other local farmers and artisans, such as local

honey to which they have a sweet connection. The local honey artisan keeps several hives on the farm near the strawberries so the bees help with pollinating the strawberry crop. "We are hearing that the upcoming batch of honey has hints of strawberry to the taste," shares Brent.

When Brent and his wife Rhonda started Cornett Farm Fresh, they both were multi-generation farmers who wanted to set in motion roots for their own family. They knew though that they wanted to do something different with their farm and a mentor to Brent suggested having strawberries be one of their specializations. Today, both of their kids and daughter-in-law are involved with the family business. "I'm as proud as I can be. Everyone dreams of farming alongside their kids," Brent says.

Although their market showcases many local products, they are known especially for their strawberries. "People drive from all over the state." Beyond their own farm market in Kentucky and other nearby farm stands and orchards, Dorothy Lane Market is proud to be the only grocer to carry these sweet local strawberries.

Jessie | Marketing & Communications Director



Brioche & Strawberry Ice Cream Sandwich

Makes 4 to 6 servings

- 1 pint ripe strawberries, washed and hulled
- 1 Tbsp granulated sugar, plus more for sprinkling
- 4-6 DLM Brioche Buns
- 4 Tbsp Butter, softened to room temp
- 1 pint vanilla or strawberry ice cream or gelato

Roughly chop the strawberries and place in a bowl. Sprinkle with 1 tablespoon sugar and lightly smash with a fork until saucy; set aside.

Open the DLM Brioche Buns, spread both inside surfaces with butter, and sprinkle lightly with sugar. In a pan over medium-low heat, toast the buttered side of the buns until lightly caramelized. Remove from pan and let cool.

Top each bottom bun half with a spoonful of strawberry mash followed by a single scoop of ice cream. Add another spoonful of strawberry mash before closing sandwiches with top bun.



Roasted Local Strawberry & Burrata Salad

Makes 4 servings

- 1 cup strawberries, washed, hulled, and quartered
- 1-2 Tbsp sugar to taste
- DLM Aged Balsamic Vinegar of Modena, for drizzling
- 4 cups arugula
- 4 oz burrata
- Vera Jane's Extra-Virgin Olive Oil, for drizzling
- Salt and pepper to taste

Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper. In a bowl, toss the strawberries with sugar to taste. Drizzle with 1 to 2 tablespoons of vinegar; stir well. Place on prepared baking sheet in a single layer and roast for 20 to 30 minutes, stirring halfway through. Remove from oven and let cool.

In a large salad bowl, lightly dress arugula by tossing with a drizzle of olive oil, salt, and pepper. Place greens on a salad plate or platter and top with burrata. Add the cooled strawberries with their liquid. Season generously with black pepper and another drizzle of vinegar.



Signature Favorite Vera Jane's Shortcakes

Made Right Here, you'll love our perfectly textured Vera Jane's Shortcakes. These scone-like confections have a subtle sweetness, buttery flavor, and airy texture. Split open, top with sweet berries, especially local strawberries, and finish with a generous swirl of Isigny Ste-Mère Whipped Crème.

New Mobile Ordering Now Available!

Berry Best Seasonal Sips

Our new monthly drink menu at the DLM Coffee Bar sings with flavors of spring! From berry sweet notes swirled throughout to a touch of local honey, we think you'll love how the Strawberry Fields, Honey Lavender Latte, and Blackberry White Mocha shine whether they are hot or cold! Our Chocolate Raspberry Cold Brew will beckon any chocolate lover to take a sip, as dark chocolate and raspberry dance together. Plus, we're excited to unveil on-demand ordering this month at the DLM Coffee Bar,

both for everyday menu favorites
and seasonal sips like these!

Amy | Coffee Program Manager

STRAWBERRY FIELDS

Strawberry takes center stage in this iced drink where premium espresso swirls with refreshing strawberry and hints of vanilla and almond.

CHOCOLATE RASPBERRY COLD BREW

Chocolate lovers, rejoice! Our cold brew coffee is infused with dark chocolate sauce, raspberry syrup, and topped with a berry delicious raspberry cold foam.

HONEY LAVENDER LATTE

Enlivened with local honey and lavender syrup, this latte boasts soothingly sweet flavors with a caffeine kick. Enjoy hot or iced!

BLACKBERRY ICED WHITE MOCHA

The sweet, juicy flavor of blackberries shine in this iced mocha with swirls of white chocolate sauce within. It's finished with housemade whipped cream!

HOW TO PLACE AN ORDER WITH THE DLM COFFEE BAR

ORDER FROM OUR APP: Scan the QR code or visit DorothyLane.com/App to get started. Then, select the order tab within the app.

ORDER FROM DESKTOP: DorothyLane.com/InStoreEats

New! Mobile
Coffee Ordering
Now Available!



Download our App!
DorothyLane.com/App



Certified Organic

PRODUCE DEPARTMENT

Grocers all over sell organic produce products, but we go even further to ensure proper handling by having our Produce department certified by the Ohio Ecological Food and Farm Association (OEFFA). We first achieved this distinction more than 20 years ago, making our Produce department the first one in the Dayton area to obtain. It's a lengthy process to re-certify each year, but we do so because it's another layer of trust that everything organic has been handled with integrity.

But what does an "organic certified Produce department" really mean and why does that matter once the item has already been grown organically by the farmer? It's a logistical undertaking at the store level. Here are some of the compliances we are audited for when it comes to this distinction:

TRACEABILITY OF PRODUCTS. We only label produce organic if the farm selling it is certified organic. For example, when certified organic produce is coming from a local farm, we log the field and date that it was harvested.

PROPER HANDLING & STORAGE. Organic produce can never be mixed with conventional. Once delivered, organic produce is stored and handled by associates separately.

EDUCATION OF OUR ASSOCIATES. We're trained & tested on handling organic produce according to strict standards.

Michelle | Produce Director

Love Local
Tastes Good



GARDEN BOX

Join us on a farm-to-table journey with the DLM Local Garden Box! This curated weekly subscription of locally grown produce showcases what's in season now, highlighting many of the farms we are proud to work with.

Early Summer: 6 weekly boxes • July 9-Aug. 13
(register by Thursday, July 2)

Late Summer: 6 weekly boxes • Aug. 20-Sept. 24
(register by Thursday, Aug. 13)

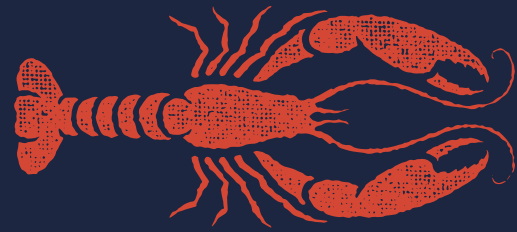
SCAN CODE TO REGISTER
OR VISIT
[DorothyLane.com/
GardenBox](http://DorothyLane.com/GardenBox)



LOBSTERMANIA

LOVE

SATURDAY, MAY 23
9 A.M. UNTIL THEY'RE GONE



WHAT IS LOBSTERMANIA?

Thousands of fresh lobsters make their way to DLM for Lobstermania each year the Saturday before Memorial Day—May 23, 2026! During Lobstermania, you can procure fresh, live lobster caught for us in the brisk waters off the Maine coast with sustainability in mind to ensure lobster for many generations to come!

LOBSTERMANIA PRO TIP: Although we don't start selling lobster until 9 a.m. the morning of Lobstermania, note that the line begins to form much earlier. Over the years, many have made a tradition out of the wait itself!



CAP'N CURT'S CATCH REPORT



Lobstermania is coming up and we couldn't be more excited up here in Maine! Now that the weather is starting to turn a little, I have been spending lots of time on the boat off the cold, rocky shores of the Maine coast catching fresh, delicious, sustainable lobster. In a few weeks, I will be making the journey out to your neck of the woods for my favorite annual event—Lobstermania. I can't wait to get out to Dorothy Lane Market on Memorial Day Weekend and share some wicked good lobster with you!

This year actually marks the 15th year that I've been making the journey out for Lobstermania! Over the years, my family and I have made so many friends and have so many fond memories thanks to Dorothy Lane Market. I always enjoy Chef Carrie's amazing lobster dishes in the Culinary Center during the sell-out Lobster 101 Class and seeing so many friendly, familiar faces in the line on Saturday morning. Simply nothing compares to Lobstermania! I can't wait to get out there, see everyone, and make new friends at the newest Mason location!



MAKE A LOBSTER TRADITION!

HOW TO STEAM LOBSTER

- In a large pot, bring 2 inches of salted water to a rolling boil over high heat.
- Drop in the live lobsters. Leaving rubber bands on is optional, but safer.
- Quickly cover and return to a boil.
- When the pot starts steaming, cook for approximately 12 to 15 minutes.

Polenta Pro

New Made Right Here Polenta + 3 Serving Suggestions

Preparing polenta correctly can be a challenge, which is why we wanted to undertake bringing this simple yet delicious classic into our Kitchens. New to our Gourmet Takeaway, DLM Baked Polenta comes fully cooked and ready to reheat for your table! This naturally gluten-free starch features coarse-ground cornmeal mixed with cream and prized Parmigiano-Reggiano. After constant stirring, we pour it to set. Once you bring it home, simply brush it with olive oil and reheat in the oven or a skillet. I love polenta because it's a delicious canvas to get creative. Now that we've done the hard part of making the polenta, we're kicking off this new product with some easy prep tips to dress it and enjoy!

Chef Carrie | Culinary Director

POLENTA WITH FONTINA & MUSHROOMS

Preheat oven to 350°F. Line a baking sheet with parchment paper and brush with olive oil. Place polenta on prepared sheet and brush tops with olive oil; bake for 10 minutes. Top with fontina cheese and bake for another few minutes until cheese just starts to melt and cakes are hot. In a sauté pan over medium heat, cook small mushrooms (enoki or pioppini) in olive oil until golden, seasoning with salt, pepper, and thyme to taste. Top polenta with mushrooms and garnish with additional thyme.

POLENTA WITH ITALIAN SAUSAGE RAGÙ

Preheat oven to 350°F. Line a baking sheet with parchment paper and brush with olive oil. Place polenta on prepared sheet and brush tops with olive oil; bake for 10 minutes. Meanwhile, add olive oil to a sauté pan over medium-high heat and brown Italian sausage. If desired, add minced garlic and diced bell peppers the last couple of minutes of cooking. Pour in DLM Marinara Sauce and simmer for 15 minutes. To serve, spoon over polenta and garnish with Parmigiano-Reggiano.

POLENTA WITH BLUEBERRIES & PECANS

In a cast iron or heavy-bottom skillet, heat butter and pan fry the polenta cakes. Flip once until golden brown on both sides, taking care not to flip before a golden brown crust is formed. Serve with DLM 100% Pure Maple Syrup, blueberries, and caramelized pecans. Delicious served with our housemade Pork Country Maple Sausage with Blueberries.





From Field to Vase **Tracey Rae Farmer Florist**

Nestled in the heart of Midland, Ohio, lies a quaint farm aglow with a rainbow of blooms. It's here where our local farming friend Tracey Rae grows stunning flowers, like the colorful, whimsical ranunculus you'll find blossoming in our stores this time of the year.

The seeds for Tracey's love of growing flowers were sown more than 15 years ago when, after graduating with a degree in horticulture from The Ohio State University, she decided to grow fresh flowers for her wedding. After much success and growing even more flowers for her friends' weddings, Tracey and her husband Matt decided to plant their roots in Midland, Ohio. In 2016, they purchased a farm, giving Tracey the opportunity to pursue her true passion of being a full-time farmer florist.

Although the growing season begins in February, the prep begins in October when Tracey starts to ready her crop, including soaking ranunculus

corms and planting when they sprout in temperature-controlled hoop houses. Thanks to these shelters, Tracey is able to ensure the nighttime temperature remains above 40°F so she can make her first deliveries to Dorothy Lane Market late March/early April.

The flowers are harvested each morning when the weather is cool, placed into buckets of water, and walked a short distance to the barn where they're placed in a cooler. Later that day, Tracey sorts, trims, and crafts her marvelous bouquets before making deliveries to our stores. When asked what her favorite part about growing flowers is, Tracey cheerfully responds, "The joy of seeing the flowers grow to when they're harvested ... and the joy on peoples' faces when they see the bouquets."

With spring in full bloom and Mother's Day on the horizon, look for an assortment of brilliant bouquets from Tracey Rae in our Floral department, including ranunculus and peonies.

Tracey Rae | Floral & Plant Director

May 2026

View all events at DorothyLane.com/Events

					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24/31	25	26	27	28	29	30

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.

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.

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.

2 SAT First Saturday Love Local Day

11 a.m. - 3 p.m. • All locations

Come Love Local with us, meet some local vendors, and try their products at this monthly event.

16 SAT Cookout: Smoked Brisket Sandwich

11 a.m. - 6 p.m. • All locations

Tender slices of our house-smoked DLM Natural Beef Brisket are served on a DLM Salt Focaccia Roll.

2 SAT Cookout: Kentucky Bourbon Burger

11 a.m. - 6 p.m. • All locations

Celebrate the big race with this cookout that features DLM Natural Beef, our Pimento Cheese Dip, and Jack's Grill Kentucky Bourbon Grilling Sauce.

17 SUN DLM Good Neighbor 5K

8:30 a.m. • DLM Washington Square Parking Lot

Annual run/walk co-hosted with Up and Running Dayton! Proceeds will be distributed to The Foodbank. **Register by May 8 for the early bird rate: DorothyLane.com/5K**

8 FRI West Side Brewing Pint Night

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

Taps will be flowing with beers from this Cincinnati fave! Plus, buy a pint, keep the glass (while supplies last).

22 FRI Rhinegeist Pint Night

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

Enjoy a pint from our friends at Rhinegeist Brewing! Get some swag & buy a pint, keep the glass (while supplies last).

9 SAT Mother's Day Cake Decorating

10 a.m. - noon • All locations

Let your kids' creativity flourish as they decorate a cake for mom or grandma with brightly colored icing and sprinkles.

23 SAT Lobstermania

9 a.m. until they're gone • All locations

Claws out for this beloved event featuring thousands of lobsters! *Come early because once they're gone, they're gone!*

9 SAT Cookout: Smoked Pulled Pork Sandwich

11 a.m. - 6 p.m. • All locations

DLM Natural Pork is smoked in house, shredded, and piled high on a DLM Golden Hamburger Bun.

30 SAT Cookout: DLM Natural Beef Burger

11 a.m. - 6 p.m. • All locations

Sizzling DLM Natural Beef patties are served on DLM Golden Hamburger Buns with fresh toppings.

Cookouts are while supplies last, weather dependent, & subject to change. View all upcoming events at DorothyLane.com/Events

Monthly Features

NAPLES-STYLE PIZZA
Amatriciana

GRAB-&-GO PIZZA
Thai Chicken

FRITTATA
Ricotta & Spinach

QUICHE
Pimento Cheese

DIP
Chipotle Bean

SANDWICH
Muffuletta

FICELLE
Mortadella

BREAKFAST SANDWICH
The Brooklyn

CURD
Beemster Royaal Grand Cru

GELATO (MASON LOCATION)
Frutti di Bosco

SAUSAGE
Philly Beef Sausage

JACK'S GRILL BURGER
Cheddar Bacon

CAVIAR
Osietra Supreme by Browne Trading Company



KIDS' CLUB MOTHER'S DAY CAKE DECORATING

Saturday, May 9
10 a.m. to noon
All DLM locations

Let your kids' creativity flourish
as they decorate a cake.
No reservation required.

\$12 per cake



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](https://www.dorothyLane.com/classes)





Only the Sweetest FOR MOTHER'S DAY

Hand-rolled and decorated, Laura's Cookies are a DLM exclusive! This bestselling cookie makes for the sweetest gift this Mother's Day!

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DOROTHY LANE MARKET

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DorothyLane.com    

ADDRESS SERVICE REQUESTED

\$34,105

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN MARCH



LOBSTER MANIA

Saturday, May 23
9 a.m. until they're gone!

Whole Maine lobster makes
for the ultimate spring feast.
Come early because they'll go fast!



KIDS' CLUB MOTHER'S DAY CAKE DECORATING

Saturday, May 9
10 a.m. to noon
All DLM locations



Let your kids' creativity flourish
as they decorate a cake. \$12 per cake
No reservation required.

DOROTHY LANE MARKET

GOOD NEIGHBOR

5K

SUNDAY, MAY 17
DOROTHYLANE.COM/5K

- Co-hosted with our friends at Up and Running. Proceeds benefit The Foodbank.
- Register by May 8 to access early bird rate and guarantee a race T-shirt!

*A community run/walk.
Proceeds benefit The Foodbank.*

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

Prices and offers herein are valid through 5/31/26. 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.