

DOROTHY LANE MARKET

the store that accommodates®

TABLE

OCTOBER 2025



MAKE YOUR
GAME DEY
GOURMET



Official
Gourmet Grocer
of the
BENGALS
DOROTHY LANE MARKET

Draft Your Ultimate Gourmet Game Day

When it comes to cheering on your favorite football teams, there is a lot to be excited about, including the food! And if you are a Bengals fan, we are right there with you because your local Dorothy Lane Market is now Official Gourmet Grocer of the Cincinnati Bengals!

Now, back to the food. Whether you are pulling out a portable grill and tailgating or creating a delicious spread at home, we've gathered together some inspiration to feed a variety of appetites, including some ideas that incorporate shortcuts. For instance, dive into our Smoked Right Here meats! Our pitmaster will put in all of the work (and flavor), and you get the credit by finishing it off with a special touch or favorite sauce. Or, grab one of our new pre-marinated Santa Maria-Style Tri-Tips, fire up your grill or smoker, and *voila!* Have fun this season crafting your snack playbook with a gourmet twist!

NEW! SANTA MARIA-STYLE TRI-TIP TOUCHDOWN

We're bringing this famed California roadside stand favorite to you here at DLM! Featuring DLM Natural Beef Tri-Tip marinated with a traditional Santa Maria-style seasoning blend, this new ready-to-cook option can be grilled, smoked, or roasted. You'll love the savory depth of this flavorful meat, perfect for crafting a sandwich on a DLM Salt Focaccia Roll with DLM Horseradish Sauce and red onion. Or, serve it open-faced on a sandwich or for an appetizer!



Official
Gourmet Grocer
of the
BENGALS
DOROTHY LANE MARKET

The Quarterback

PLAYBOOK

Huddle up with your team around this tailgating spread that has a gourmet touch infused throughout!

THE BENGAL BURGER

Ready-to-cook at home, this Gourmet Burger ties in orange and black flavors within, featuring DLM Natural Ground Beef stuffed with our housemade DLM Pimento Cheese Dip and black pepper for a Who Dey kick! Serve on DLM Brioche Buns.

KOREAN-STYLE SMOKED WINGS

Starting with our pitmaster's Smoked Right Here wings, you can dress them how you'd like! Try this: Toss smoked wings in Gochujang Korean Chili Sauce and finish with diced scallions and sesame seeds.

MORE TOUCHDOWNS:

- See our cheesemongers for seasonal picks for your charcuterie board!
- Smoked Salmon & Grilled Veggie Tray: Build your own or order from DorothyLane.com/Catering.
- Get excited for our new ready-to-cook Santa Maria-style Tri-Tip, available in our Meat department. Serve it open faced on a crusty bread with a dollop of your favorite salsa.



The Linebacker

PLAYBOOK

Curated with the strength and appetite of the linebacker in mind, this game day spread is sure to fuel the feast for your crew!

SMOKED RIGHT HERE FAVORITES

Whether you choose our Smoked Right Here duBreton Natural Pork Ribs or Chicken Wings, you can't go wrong. Slather with your favorite sauce, like Jack's Grill Sweet & Smoky Grilling Sauce for the ribs and DLM Bold Buffalo Sauce for the wings.

MORE TOUCHDOWNS:

- Our Made Right Here DLM Pimento Cheese Dip is simply a must!
- Looking for an assist? Visit DorothyLane.com/Catering to load up on DLM Signature Meatballs (perfect dressed with either a Jack's Grill Grilling Sauce or your favorite marinara). You'll also find trays of our Chicken Tenders, meat & cheese assortments, and more!
- Serve up sliders to make any burger a party bite! You can either divide up your favorite Gourmet Burger into smaller patties or go with a classic burger. *Serve on DLM Brioche Slider Buns.*



The Running Back

PLAYBOOK

Looking to score a touchdown with your crew with a truly unique offering? This play is for you!

READY TO ORDER! CLAMBAKE BUCKET FEAST

As the days are getting shorter and the nights cooler, we're starting to think about fire pits and the next big game day. Instead of backyard barbecues, try one or two of our Clam-bake Buckets for a fun fall twist. We fill a 5-gallon bucket with potatoes, fresh corn, carrots, celery, onion, Andouille sausage, clams, mussels, and shrimp. You'll have the option to select either beer or wine as a base to fill out the can.

First, pre-order yours online or at our Seafood department. *48-hours' notice required.* Then, after you pick it up and take it home, simply fire up the burner and follow the provided instructions to prepare and serve.

ORDER YOURS
DOROTHYLANE.COM/CLAMBAKE





We Travel + We Taste: Paso Robles

Our Exploration of the Next Major California Wine City.

Recently, a group of us at DLM took a trip to Paso Robles, which was a new wine region for me to explore. We landed in San Luis Obispo, better known as SLOCal. I was in for a surprise as the topography is just beautiful—rolling hills dotted with green vineyards. There also is a diurnal shift in temperature from day to night. It might reach 80-100°F during the day and then start to cool down to the 50s from the Pacific Ocean breeze at night, resulting in chilly evenings I was not prepared for. The people in Paso Robles have a laidback, casual lifestyle. The downtown of Paso Robles has a town square with restaurants and little shops. I sound like a travel agent, but it was charming and fun. Now on to the wine of this beautiful region!

Paso Robles is a renowned wine region in California's Central Coast, known for its diverse range of wines, particularly bold, full-bodied reds and crisp whites. The area is celebrated for its unique terroir and innovative

winemaking, offering a blend of classic styles and experimental blends. There are over sixty different wine varieties and many micro climates due to the change in topography and location of the ocean.

This is also home of the Rhone Rangers, wine makers who specialize in Rhône varietals such as Syrah, Grenache, and Mourvèdre. Then there are the Bordeaux-style varietals such as Cabernet Sauvignon, Merlot, and Cabernet Franc. That's just a few of the most well-known Reds. Sauvignon Blanc and Viognier are the two most widely planted white grapes.

There are over 200 wineries currently, and more to come in the future. One of the amazing qualities I observed was that the different wineries get along and are willing to help each other. You don't always see this in other wine regions that I have visited. This is the next major wine area in California.



Diving Deeper to Meet the Makers



We were there for four days, spending our time at three different wineries. This allowed us to spend quality time with each to better understand their approach to vineyard management and wine making.

MY FAVORITE NEIGHBOR: CELEBRATING NEIGHBORLY FRIENDSHIP

The first winery we visited was called My Favorite Neighbor. The name is inspired by the friendship between winemaker Eric Jensen of Booker Vineyard and Stephen Asseo of L'Aventure Winery. Eric was new to winemaking, and his neighbor Stephen helped him get started. Their collaboration and friendship created this brand.



My Favorite Neighbor Chardonnay focuses on the lushness of a warmer growing season but still keeping its freshness and minerality. It offers aromas of citrus and apple with some creaminess and ripe fruit favor. The finish is longer and balanced.

My Favorite Neighbor Cabernet Sauvignon is a fuller bodied red with blackberry and plum and a touch of tobacco from the oak treatment. The tannins are integrated giving a crafted structure. This is a serious wine you will enjoy.

BOOKER VINEYARD: A BROTHERLY TRIBUTE

The second winery was Eric Jensen's next effort, Booker Vineyard. Named after two orphan brothers Claude and Dick Booker who purchased the original property in the 1920s, Eric bought 100 acres in 2001 and started making his wine. His first vintage was in 2005. Booker focuses on Rhône varietals, Syrah, Grenache, and Mourvèdre.



Booker Vineyard Perl is a blend of 90% Syrah and 10% Grenache. This wine is full bodied with earthy tannins and great structure. On the palate you get cured meat, olives, spices, and dark berries. This gives the wine a long and extended finish.

Booker Vineyard Oublié is a blend of 41% Grenache, 31% Syrah, 27% Mourvèdre, and 1% Tannat. This is a true Rhône-style GSM. This wine has a nose of cherry and toasted oak. The palate is lush with berry flavors and softer textures which gives way to a firmer finish. This wine reminds me of a Châteauneuf-du-Pape as it is great with all types of food.



DAOU VINEYARD: VINEYARD WITH A VIEW

The last winery was Daou located in the hills of the Adelaida District. Daou Mountain rises 2,200 feet in elevation and has breathtaking views from the highest winery on the Central Coast. The terrior (soil and climate) of the property is especially suited to Bordeaux varietals, Cabernet, Merlot, Cabernet Franc, and Petit Verdot.

Daou Pessimist is a blend of Petite Sirah, Syrah, Zinfandel and Lagrein (Italian varietal). This is a bolder style wine with aromas of blueberry, plum, and strawberry. There are notes of roasted coffee with floral tones. The wine has a lush mouthfeel and strength that finishes with smooth, juicy flavors of cherry and cassis.

Daou Cabernet Sauvignon is what Paso Robles Cabernet is all about. The nose is fragrant with aromas of black cherry, plum, and cassis with notes of cedar, leather, and black olive. The palate is lush but structured with flavors of black cherry, currant, and spices. The fine tannins give way to a lingering finish.

Asseo | Wine Education & Development





Midwest Roots Shine ***A Local Beer Collaboration***

As we officially enter into the fall season, what better way to enjoy it than with good food, good libation, and the splendor of Ohio's parks and greenspaces? That's why we partnered with Warped Wing Brewing Company and Cox Arboretum to create our own expression of Ohio in autumn: Midwest Roots Red India Pale Ale. Pouring with a rustic red hue and offering notes of citrus, pine, and a traditional IPA bitterness, Midwest Roots is an amalgamation of the DLM Bakehouse, Warped Wing Brewing, and Cox Arboretum's agriculture.

This collaboration started as two different conversations centered around Warped Wing Brewing Company. On one side was a discussion between Cox Arboretum's Joe Morrison and Warped Wing's brewmaster John Haggerty, and on the other side a discussion between Warped Wing and DLM. Amongst many other crops, Cox Arboretum has been growing Chinook hops, which they offered to Warped Wing as a chance to brew using locally grown hops. At the same time, Dorothy Lane Market's Greg Tyzzer was in talks with

Warped Wing's Nick Bowman about using some heirloom grains that the Bakehouse has been working with in a collaboration beer project between the two companies. Serendipitously, both projects merged together.

Through our connections, Warped Wing gathered heirloom grains from Branstrator Farm in Clarksville, specifically Red Fife Wheat. Together with the Chinook hops harvested from Cox Arboretum, the Red Fife was used in the brewing process for Midwest Roots. Jessi Ross, Springboro Beer & Wine, and I were invited to participate in the brewing process with Warped Wing's brewers and a contingent from the MetroParks. In addition, a blend of Bravo, Cascade, Mosaic, Simcoe, and Citra hops from the northwestern US were used.

Midwest Roots is the fruit of our collaboration. It's not only a great IPA to be enjoyed as we welcome autumn, but it's a celebration of local ingredients and local community. Enjoy responsibly!

Nick | Beer Consultant,
Washington Square

Fall Fest

Featuring Our Caramel Apple Dipping

SATURDAY, OCTOBER 11
11 A.M. TO 4 P.M. • ALL LOCATIONS

Fall food fare is mighty delicious as the flavors dance with delight. Join us for Fall Fest as we celebrate quintessential fall favorites. Purchase seasonal treats, like freshly dipped Caramel Apples, warm DLM 100% Apple Cider, and a bowl of Classic Chili. Plus, let us snap a free family photo at our harvest backdrop! *Weather dependent & while supplies last.*

Classic Chili \$6 (12-oz bowl)

Corn-off-the-Cob Pan Bread \$3

DLM 100% Apple Cider
\$4 (12-oz cup)

Caramel Apple Dipping
\$8.99, save \$4 with Club DLM card

Complimentary Fall Family Photo

Buy a Pumpkin Spice Latte, Get a free Caramel Iced Pumpkin Cookie with a Club DLM card.



October 2025

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	1

Cook-Ins

Get ready for a night of great food and company during our weekly Cook-Ins! Check our website within a few days of the Cook-In for an update on what's being served! DorothyLane.com/Events

Weekly Events

DLM SPR

Tuesdays • 5-7 p.m.

DLM WSQ

Wednesdays • 5-7 p.m.

DLM OAK

Fridays • 5-7 p.m.

Wine Tastings

At the DLM Wine Bar, you'll find a variety of wines from around the world. Enjoy a rotating selection of both wines & beers daily, or join us for curated weekly wine tastings during the indicated times.

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

DLM Oakwood: Saturdays • 3-7 p.m.

Order Now! Clambake Bucket

We fill a 5-gallon bucket with potatoes, fresh corn, carrots, celery, onion, Andouille sausage, clams, mussels, and shrimp. You'll have the option to select either beer or wine as a base to fill out the can. Pre-order yours online or at our Seafood department. 48-hours' notice required.

ORDER YOURS DorothyLane.com/Clambake



11 Fall Fest SAT 11 a.m. - 4 p.m.

Join us for Fall Fest featuring caramel apples, warm apple cider, chili, and more fall favorites available to purchase! Plus, we'll be taking complimentary fall family photos against our harvest backdrop.

4 Rib-Eye Steak Sandwich SAT 11 a.m. - 6 p.m.

Featuring juicy, well-marbled DLM Natural Beef Rib-Eye Steak grilled to perfection and served on a Kaiser roll with a selection of fresh toppings. Steak is lifetime free of antibiotics and added hormones!

24 Tap Takeover: Masthead FRI Haunted Hayride WSQ Wine Bar • 5-7 p.m.

Cleveland-based Masthead Brewing Co. is coming to celebrate their seasonal Haunted Hayride Pumpkin Ale, brewed with pumpkin, cinnamon, nutmeg, and ginger!

10 Dual Tap Takeover: Fat Head's FRI & Urban Artifact WSQ Wine Bar • 5-7 p.m.

Get ready as we welcome two great breweries to the DLM Washington Square Wine Bar! Taps will be flowing with a variety of brews including seasonal favorites.

25 Floral Bouquet Arranging SAT 10:30 a.m. - Noon

Unleash your creativity in this hands-on class lead by our Mason Floral team. You'll learn simple techniques to display fresh-cut flowers while enjoying light refreshments.

Unless otherwise indicated, events are at all stores. Culinary Center classes are registration required. Cookouts are all subject to change based on weather and availability.

Monthly Must-Haves

NAPLES-STYLE PIZZA
Mushroom Gorgonzola
GRAB-&-GO PIZZA
Chicken Tikka

SANDWICH
Harvest Chicken
FICELLE
Montparnasse
BREAKFAST SANDWICH
The Bodega
FRITTATA
Caramelized Onion,
Mushroom & Cheese

CURD
Vampire Slayer
Garlic Cheddar
DIP
Millionaire Dip
SAUSAGE
Italian Cheese
Sausage



Harvest Chicken
Famous Deli Sandwich of the Month



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

FALL REGISTRATION IS NOW OPEN

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



DOROTHY LANE MARKET
FOOD
TOUR
Come travel with us!



Explore legendary food cities like never
before with our Food Tours, featuring
behind-the-scenes tours and tastings
along the way.

Led by a professional travel guide and a host from DLM, Food
Tours accommodate 10-12 travelers and include unique experi-
ences, hotel accommodations, several group meals, and travel
between tour stops on the itinerary. *Airfare not included.*

**View Upcoming
Destinations**
[DorothyLane.com/
FoodTour](http://DorothyLane.com/FoodTour)



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•established 1948•



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\$36,560

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN AUGUST



Fall Fest

Saturday, October 11
11 a.m.-4 p.m.
all DLM locations

Fall tastes good!
Caramel apples,
warm apple cider,
chili, and more
fall favorites!

Plus, stop by for a
complimentary fall
family photo! *Weather
dependent & while supplies last.*



Look Out for the

COOKOUTS

October 4, 11 a.m.-6 p.m.

Rib-Eye Steak Sandwich

October 11, 11 a.m.-4 p.m.

Classic Chili. Join us for Fall Fest!

*All cookouts are subject to change, while
supplies last, and weather dependent.*



Culinary Center CLASSES

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



DorothyLane.com/Classes

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

Prices and offers herein are valid through 10/31/25. 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.
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