

DOROTHY LANE MARKET

— the store that accommodates® —

TABLE

OCTOBER 2026

Celebrate
**HARVEST
SEASON**





Official
Gourmet Grocer
of the
BENGALS
DOROTHY LANE MARKET

Make It A Gourmet Game Day!

As Official Gourmet Grocer of the Cincinnati Bengals, we know the importance of crafting a snacking playbook to keep you and your team cheering from coin toss to the final play. Whether you're tailgating at the stadium or hosting your crew at home, we've got some inspiration for spreads for a variety of appetites. From our all-star Smoked Right Here meats and hearty Gourmet Burgers to artisan cheeses & charcuterie, Killer Brownie® Bites, and Made Right Here Dips, score big with our star roster of great food. No matter who your team is, enjoy the best game day eats from DLM!

CALL THE SHOTS WITH DLM CATERING

When you're preparing for the big game, make the call for DLM Catering. Our party trays and platters feature Made Right Here faves, house-smoked meats, and more to score big before kick off. From savory bites and nibbler trays to fresh veggies and more, start your order at [DorothyLane.com/Catering](https://dorothylane.com/catering)



SNACKING MVP

A classic for all ages, DLM Chicken Tenders are hand breaded in a flavorful coating and fried until perfectly cooked, juicy, and tender. Toss with your favorite barbecue sauce or order the buffalo style.



SIGNATURE FAVE

DLM Meatballs are a great addition to your spread, featuring ground beef that's lifetime free of antibiotics & our housemade DLM Mild Italian Sausage. Order plain, topped with BBQ, or finished with DLM Marinara.



FUEL YOUR CREW

From the Shrimp Party Tray & Mediterranean Hummus Tray, to the Retro Veggie Tray and platters filled with bites of meats and cheeses, keep your crew cheering with tasty bites.



Tackle A Snack Strategy

Keep Your Crew Fueled Past Halftime

SMOKED RIGHT HERE MEATS FOR THE WIN

Our DLM Pitmasters are in for the long game, running our massive smoker for hours over low heat to get those smoky, meltingly tender results we crave. Whether you choose Smoked Right Here Pork Ribs, Chicken Wings, Beef Brisket, and more, you can't go wrong. Slather your wings with your favorite sauce, like Jack's Grill Sweet & Smoky Grilling Sauce and DLM Bold Buffalo Sauce, or add some zing with Gochujang Korean Chili Sauce and finish with diced scallions and sesame seeds.



TOUCHDOWN OF FLAVOR

Featuring DLM Natural Beef Tri-Tip marinated with a traditional Santa Maria-style seasoning blend, this ready-to-cook option can be grilled, smoked, or roasted. Craft a sandwich on a DLM Salt Focaccia Roll with DLM Horseradish Sauce and red onion, or serve it open-faced as an appetizer.

GOURMET BURGERS

Ready to cook at home, our line of Gourmet Burgers will feed a linebacker-sized appetite. These massive patties feature DLM Natural Beef combined with gourmet mix-ins. Try the Bengal Burger! A winning combination of orange and black flavors, it features DLM Natural Ground Beef stuffed with our house-made DLM Pimento Cheese Dip and black pepper for a Who Dey kick! Serve on DLM Brioche Buns.





Clambake Season

Elevate Your Tailgate

Fall is prime time for shellfish! The cooling waters during the autumn season enable the shellfish to retain more nutrients, giving them a plumper texture and richer taste. As the days grow shorter and the crisp evening air brings thoughts of fire pits and football games, our culinary focus shifts toward comforting seasonal gatherings. Instead of backyard barbecues, savor shellfish season and embrace the fun fall tradition of cooking up a clambake!

This year, we're excited to share a new twist on the classic clambake! Join us Saturday, October 3, from 10 a.m. to 6 p.m. to **Build Your Own Clambake**. Mix and match from a selection of fresh shellfish to create your perfect spread. For those who prefer our ready-made East Coast-style Clambake Bucket, we'll have a limited supply available at each store while supplies last. Whether you are tailgating for the big game or hosting a cozy dinner party, this interactive event lets you customize the ultimate feast tailored to your taste.



Seafood Director

PERFECT WINE & BEER PAIRINGS

La Fiole Viognier

Grown in the sandy clay and limestone soils of southern France, this aromatic wine boasts flavors of apricot and peach.

Elizabeth Spencer Special Cuvée Sauvignon Blanc

Golden in color with a crisp, refreshing flavor & bright minerality that shines with seafood.

The Famous Narragansett Lager

A refreshing brew and New England favorite that complements the natural flavors and sweetness of shellfish.

Build Your Own Clambake! October 3 • 10 a.m.-6 p.m. • All locations

Stop by your neighborhood DLM for this unique outdoor event where you can handpick your favorite seafood for the perfect customized clambake! Choose from Mahogany and Littleneck Clams, Bangs Island Mussels, DLM Bowtie Oysters, Peeled and Deveined North Carolina Shrimp, decadent Lobster Tails, and sweet Bairdi Snow Crab Legs. We will have small and large cooking pots available for purchase to add ease to your feast, or simply use your own large pot at home.

Can't make it to the event? Order our classic East Coast-style Clambake Bucket online! This easy-to-prepare kit is fit for a crowd and contains a medley of clams, mussels, shrimp, Andouille sausage, corn on the cob, potatoes, carrots, onions, celery, butter, and your choice of a beer or wine base all packed in a cooking pot. Just fire up a burner and follow the provided instructions!

**ORDER
YOURS**

**DOROTHYLANE.COM/CLAMBAKE
OR IN OUR SEAFOOD DEPARTMENT**



Adventure Awaits

The Petit Paris: Bordeaux

Calvin and I have traveled all over France—Paris, Provence, the Loire Valley—but somehow our travels had never taken us to Bordeaux. I'm not sure what took us so long, for that trip can only be described as a once-in-a-lifetime experience.

We went with the DLM Food Tour which was led by our wonderful guide Elodie and her team. They handled every detail so we could just live inside the experience, which included eating like kings, wandering places we'd never have found on our own, and soaking in the picturesque scenery.

The first thing to note is Bordeaux food is hearty, rich, and unapologetic ... and I loved every bite. Briny oysters from Bassin d'Arcachon, silky foie gras, duck confit falling from the bone, a slow-simmered cassoulet, duck fat potatoes crisped to a shatter, and canelés so good I've been chasing that memory since we got home.

I've never been a big wine drinker, but being in the wine capital of the world changed that. After tasting wines aged for decades in those iconic cellars, I finally understood terroir. The way the soil, slope, and sun on a particular hillside are all held in the glass. You don't just drink a great Bordeaux, you sit with it a while.

Inland in Dordogne, we wandered Sarlat's honey-stone medieval streets, visited a duck farm, went truffle hunting with a very determined dog, and ate dinner that was cooked over



an open flame at a tiny family wine producer. We drifted by boat through the Bassin d'Arcachon with oysters and crisp white wine, then climbed the Dune du Pilat — the tallest sand dune in Europe—with pine forest on one side and ocean on the other.

Near the end of the week, a fellow traveler who has genuinely been everywhere turned to us and said, "This is the best trip we have ever taken." I didn't have anything to add. Food Tours for 2027 are open, all you need to do is come hungry, come curious—we will take care of the rest.

Janet | DLM Mail Order Director



Gourmet Experiences + Adventure **COME TRAVEL WITH US!**

Sicily, Italy APRIL 6-16, 2027

Explore the melting pot of the Mediterranean Sea with this venture to the unique island of Sicily including its renowned cuisine that's rich with worldly influences. Boasting stunning scenery and breathtaking coastlines, Sicily has much to offer. *Registration deadline: Jan. 3, 2027*



Bordeaux, France MAY 24-JUNE 1, 2027

This exquisite Food Tour is for the wine enthusiast looking to explore the most acclaimed wine region with panache, boutique hotels, and plenty of good food along the way! *Registration deadline: Feb. 1, 2027*



VIEW DETAILS & REGISTER DorothyLane.com/FoodTour

PUMPKIN SPICE

Cozy Creations
for Fall

As the autumn air begins to chill and the leaves start to change, our Bakery transitions to embrace the comforting flavors of the season, like pumpkin spice. This classic flavor makes an appearance at the DLM Coffee Bar with the beloved seasonal sipper, Pumpkin Spice Latte. Once October arrives, you have your pick of the patch of pumpkin sweets in our Bakery! The pumpkin flavor itself has a slightly sweet flavor, making it the perfect choice for combining with other flavors like chocolate, caramel, cinnamon, and more. So as we enter this month that celebrates harvest and all things pumpkin, know that the creative minds at DLM have crafted a whole patch of pumpkin treats for you to enjoy.

Lindsey | Director of Bakehouse Operations

MADE RIGHT HERE PUMPKIN PICKS

- ☐ **PUMPKIN CREAM CHEESE CRUNCH COFFEE CAKE**
Rich coffee cake is enlivened with pumpkin, ribboned with a cream cheese filling, and sprinkled with a brown sugar streusel.
- ☐ **PUMPKIN CHEESECAKE**
Buttery graham cracker crust, smooth pumpkin cheesecake, a swirl of fresh whipped cream, and a dusting of cinnamon make this dessert a sweet sensation.
- ☐ **PUMPKIN SPICE LATTE**
Crafted with our housemade pumpkin sauce, featuring real pumpkin purée, brown sugar, pumpkin pie spice, and simple syrup, we add our signature espresso and steamed DLM A2 Guernsey Milk.
- ☐ **SPICED PUMPKIN BREAD WITH CINNAMON STREUSEL**
A rich and moist bread filled with pumpkin and warming spices. It's topped with a mouthwatering cinnamon streusel.
- ☐ **CARAMEL ICED PUMPKIN COOKIES**
Fluffy pumpkin cookies are generously iced with a thick layer of luscious caramel icing.
- ☐ **PUMPKIN MUFFINS**
A soft pumpkin base and cinnamon streusel topping make for a scrumptious breakfast favorite.
- ☐ **GRANDMA TOBIAS PUMPKIN PIE**
Housemade pumpkin pie filling is nestled in a perfectly flaky crust. We've resisted taking shortcuts to make this recipe easier and instead focus on making it the best tasting.
- ☐ **PUMPKIN CHEESE ROLL**
Soft pumpkin cake is rolled with a thick layer of decadent cream cheese icing to create a mesmerizing swirl.

DLM 100% Apple Cider

Locally Grown & Pressed

Just a few miles east of the Indiana border, the hilly splendor of New Paris, Ohio, gives way to the paradise that is Wesler Orchards. Around 7,000 apple trees stretch across the horizon, representing about 25 different varieties. For many years and multiple generations, the Wesler family oversaw this orchard. It's here where DLM 100% Apple Cider is grown and made.

Throughout the cider season, you may notice subtle taste nuances from one batch to the next. This is because our cider is made with a blend of at least four different apple varieties, making it a true reflection of the apples that are harvested and pressed at their peak. A balanced sip of sweet and tart, DLM 100% Apple Cider is flash pasteurized, contains no preservatives, and is made from 100% pure apples.

After trying our cider, the creative juices started flowing for our artisan bakers and the DLM Artisan Apple Cider Sourdough was created! This seasonal loaf combines locally grown Red Fife Flour from Branstator Farm, local DLM 100% Apple Cider, and morsels of dried apple added to our sourdough starter. It's kneaded and shaped by hand before being baked in our European hearth ovens. You'll love it slathered with a good butter and served alongside a glass of DLM 100% Apple Cider, of course.

Michelle | Produce Director



Made Right Here Our Orchard of Apple Sweets

APPLE CRUMB COFFEE CAKE

Apple filling is swirled with our traditional coffee cake base and topped with a brown sugar streusel. Perfect for breakfast or an afternoon snack!

GERMAN APPLE STRUDEL

Delicate puff pastry with an apple filling studded with rum-soaked raisins & almonds and dusted with powdered sugar.

DUTCH CARAMEL APPLE CHEESECAKE PIE

Decadent cheesecake, spiced apple filling, brown sugar streusel, and a drizzle of caramel.

GOURMET CARAMEL APPLES

Perfectly tart Granny Smith apples are cloaked in creamy caramel, rolled in pecans, or drizzled with chocolate.

GRANDMA TOBIAS APPLE PIE

This Made Right Here dessert features spiced apples in a perfectly flaky crust. Enjoy on its own or serve à la mode!

CARAMEL APPLE CINNAMON ROLLS

Our classic cinnamon rolls are filled with apples, topped with a brown sugar streusel, and drizzled with caramel icing.



October 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.

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.

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 Monday

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 FRI Great Lakes Brewing Co. Pint Night

5-7 p.m. • DLM Mason Wine Bar

Love Local during this evening filled with great brews from our friends at Great Lakes Brewing Co. Buy a pint, keep the glass (while supplies last)!

9 FRI Branch & Bone Artisan Ales Pint Night

5-7 p.m. • DLM Mason Wine Bar

Enjoy local brews from this Dayton-based brewery. Buy a pint, keep the glass (while supplies last)!

2 FRI Branch & Bone Artisan Ales Pint Night

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

Our taps will be flowing with a selection of beers from one of Dayton's premier breweries! Buy a pint, keep the glass (while supplies last)!

10 SAT Fall Fest

11 a.m. - 4 p.m. • All locations

Savor fall favorites, including caramel apples, warm apple cider, chili, and more available to purchase! Plus, we'll be taking complimentary fall family photos against our harvest backdrop.

3 SAT Build Your Own Clambake

10 a.m. - 6 p.m. • All locations

It's a delicious time of the year when shellfish and tail-gate season coincide! During this unique outdoor event, you'll have the opportunity to choose the shellfish for your own clambake to cook at home.

16 FRI Tröegs Independent Brewing Master of Pumpkins Pint Night

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

Celebrate pumpkin season with a line-up of festive beers including Tröegs Master of Pumpkins Pumpkin Ale! Buy a pint, keep the glass (while supplies last)!

3 SAT Cookout: Rib-Eye Steak Sandwich

11 a.m. - 6 p.m. • All locations

USDA Prime DLM Natural Beef Rib-Eye Steak is grilled and served on a DLM Golden Hamburger Bun and finished with a selection of toppings.

19 MON Seventh Son Brewing Co. Pint Night

5-7 p.m. • DLM Mason Wine Bar

Come cheers with local beers from this Columbus brewery. Buy a pint, keep the glass (while supplies last)!

7 WED Wine & Cheese Wednesday

5-7 p.m. • DLM Mason & DLM Washington Square

Join us the first Wednesday of every month for a curated pairing of wines and cheeses chosen by our cheesemongers and wine experts.

20 TUES Gluten-Free Game Day Favorites

6-8 p.m. • DLM Washington Square Culinary Center

Learn how to make an all-star game day snacking spread featuring gluten-free recipes.

Register here: DorothyLane.com/GlutenFreeGameDay

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

Monthly Features

NAPLES-STYLE PIZZA
**Mushroom
Gorgonzola**

GRAB-&-GO PIZZA
Korean BBQ Chicken

FRITTATA
Mushroom & Onion

QUICHE
Chicken Cordon Bleu

DIP
Texas Caviar

SANDWICH
Harvest Chicken

FICELLE
Montparnasse

BREAKFAST SANDWICH
The Bodega

CURD
Red Witch

GELATO (MASON LOCATION)
Pumpkin Spice

SAUSAGE
Mettwurst

JACK'S GRILL BURGER
Steakhouse Mushroom Burger

CAVIAR
**Dorothy Lane Market
Imperial Ossetra**

Fall Fest

Featuring Our Caramel Apple Dipping

SATURDAY, OCTOBER 10
11 A.M. TO 4 P.M. • ALL LOCATIONS

Fall food fare is mighty delicious as the flavors of pumpkin and apple dance with delight. Join us for Fall Fest as we celebrate quintessential fall favorites.

Caramel Apples

Classic Chili

Corn-off-the-Cob Pan Bread

DLM 100% Apple Cider

Complimentary Fall Family Photo

Buy a Pumpkin Spice Latte at the DLM Coffee Bar
& get a free Caramel Iced Pumpkin Cookie with Club DLM card!



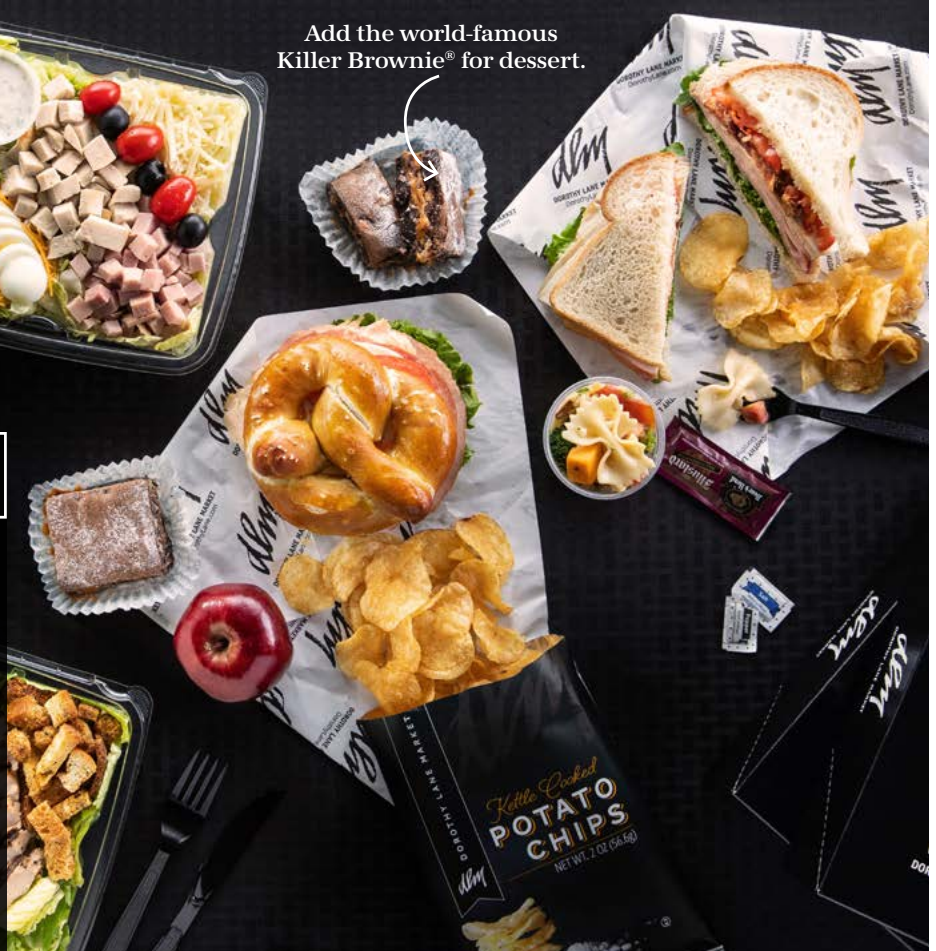
DLM Box Lunch

THINK INSIDE THE BOX.

Personalized group lunches never tasted so good! Choose from generous sandwiches or salads with our storemade dressings. Box Lunches are freshly made the day of your event.

Placing a Box Lunch order is easy!
DOROTHYLANE.COM/CATERING

Add the world-famous
Killer Brownie® for dessert.





FALL INTO *Flavor*

Filled with sugar, spice, and quintessential fall flavors, the Autumn Cookie & Candy Gift Box is packed with seasonal must-have sweets & treats.

SAVE 10% WITH CODE **FALL10**
VALID THROUGH OCT. 31, 2026



DOROTHY LANE MARKET
MAIL ORDER

(866) 748-1391
DorothyLane.com



DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

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\$39,469

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN AUGUST



Fall Fest

Saturday, October 10
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 3 • 11 a.m.-6 p.m.

Rib-Eye Steak Sandwich

October 10 • 11 a.m.-4 p.m.

Classic Chili during our Fall Fest!

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



BUILD YOUR OWN CLAMBAKE

Saturday, October 3
10 a.m.-6 p.m.
All DLM locations



Customize your clambake with
a selection of fresh seafood for
a tailgating feast!

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

Prices and offers herein are valid through 10/31/26. 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.
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