

= Dime Store (Portland , Oregon) =

The Dime Store was a short @-@ lived restaurant in Portland , Oregon , in the United States . It was established by Dayna McErlean , with additional conceptual development from Jeremy Larter . The restaurant opened in 2014 , replacing Leo 's Non @-@ Smoking Coffee Shop , a diner which had operated for thirty years . The Dime Store 's menu included diner classics such as burgers and milkshakes , along with all @-@ day breakfast and weekend brunch specials . Despite receiving a positive critical reception , the restaurant closed in November 2015 .

= = Description = =

The Dime Store was a restaurant housed in the first floor corner of the Medical Dental Building (837 Southwest 11th Avenue) in downtown Portland . Its menu was created by Claire Miller and included American diner classics such as burgers , ice cream floats , milkshakes , sundaes , and other desserts , as well as upscale diner food and healthy food options with a farmers ' market influence .

The all @-@ day breakfast menu included buttermilk biscuits and gravy , Water Avenue coffee , fried egg sandwiches , pancakes , and scrambled egg specials . The lunch menu included sandwiches (BLT , club , falafel , grilled cheese , meatloaf) , salads , and soups . The Dime Store 's weekend brunch menu featured Eggs Benedict , French @-@ style omelettes , and the " Boss @-@ Lady 's Breakfast " , which included braised greens , fried egg , and sausage . Brunch cocktails included Bloody Marys , mimosas , and Salty Dogs . Its beer , cocktail , and wine selection was curated by Nick Ramsdell . One milkshake special featured Salt & Straw , a Portland @-@ based artisanal ice cream company .

The restaurant featured a horseshoe @-@ shaped kiosk @-@ style counter displaying coffee , pastries , sandwiches , and a variety of 25 periodicals supplied by The City Reader , a Modern Newsstand on Southeast Division . It was described as a " shinier " version of the coffee shop which had occupied the same space for thirty years prior , with grey and red linoleum flooring and teal pleather or vinyl seating .

= = History = =

The restaurant replaced Leo 's Non @-@ Smoking Coffee Shop , which was owned by Peter and Jane Chan for thirty years . When Leo 's closed in February 2014 , rumors had already circulated about restaurateur and developer Dayna McErlean 's plans to open a more upscale diner . The Dime Store 's concept was created by McErlean and Jeremy Larter , and was inspired by the soda shops they both experienced growing up on the East Coast . Prior to the restaurant 's opening , plans were to serve breakfast and lunch during mid @-@ week hours , with the potential to later add happy hour and family @-@ friendly dinner options , as well as outdoor seating .

The Dime Store opened in the early summer of 2014 (June ? July) , with a grand opening on June 16 . It began operating with a limited menu during the hours of 7am to 3pm ; hours were later extended to 6pm . The restaurant 's weekend brunch launched in July , offering a larger menu from 9am to 3pm .

The restaurant closed in November 2015 . The owners posted online , " It was a hard decision but sadly we have decided to close our doors . Thanks to everyone that 's supported us and have dined with us . We will miss you all and happy holidays ! " Willamette Week 's Martin Cizmar attributed the diner 's closure to its location and lack of nearby foot traffic . Oregon Liquor Control Commission documentation from March 2016 shows an application for a tradename update to The Daily Feast .

= = Reception = =

Fodor 's called The Dime Store " bright and hip " , offering " office workers and hotel guests a much @-@ appreciated source of seasonally driven , well @-@ prepared comfort fare " . Cizmar wrote a

positive review of the restaurant in August 2014 , in which he paid tribute to Leo 's and described his two \$ 1 extras (an egg on his BLT and maple syrup for his pancakes) as " the best two dollars [he] spent all week " . That same month , Thrillist contributor Drew Tyson included the diner in his list of the " 11 Best New Restaurants in Portland " , writing :

Billing itself as a " finer diner " , this old @-@ school space feels a bit like the diner in Twin Peaks . There 's a magazine and candy counter in one corner that no one seems to touch ; just quick enough service that once you start questioning whether or not you 'll get another cup of coffee , one arrives ; plus a menu full of classics . All @-@ in @-@ all it 's one of the only places you can go in Downtown and feel like you 're transported somewhere else entirely .

The Portland Mercury 's Andrea Damewood wrote :

Dime Store is its own thing , a great place to grab lemony eggs benedict and a Water Avenue coffee on a Sunday without a massive line . Sure , there 's vintage milk bottles as water pitchers , " Hound Dog " blasting from the speakers , and a big @-@ old 1950s vibe going on ? but you 're not going to feel like some asshat in a retro @-@ themed chain here ... There 's no life @-@ changing or avant @-@ garde cooking happening at Dime Store . You won 't see coffee mayo and duck bologna like Vitaly Paley 's crew puts out at Penny Diner . You won 't find the greasy hash browns available at the actual old @-@ school diners . But that 's kind of the point . Dime Store is a sweet slice of nostalgia with just the right nod to current dining realities .

In 2015 , The Oregonian included the diner 's " Dime Burger " as one of five " burger classics " in its list of the city 's " 100 best Cheap Eats " . The newspaper later included The Dime Store in its list of the " top 10 Portland restaurant closings of 2015 " .