

Monday-Saturday 9am-3pm
Sunday 10am-3pm

972-338-café (2233)



Ask about our private
programs & workshops!

Dana Wilson
Events Coordinator
dwilson@nhg.com
214-360-1590

Enjoy dining in the garden center! We use healthy, green cooking processes and source fresh local produce whenever possible as well as sustainably produced meats and fish.

Beverages

Coffee, Hot Tea	2.00
Iced Coffee	2.00
Iced Tea	1.25
Seasonal Tea	2.25
Canned Soda	1.50
Canned Pellegrino	1.75
La Croix Waters	2.00

House made Dressings

Southwest Ranch
Herb Vinaigrette
Ranch
Fig Vinaigrette
Caesar Dressing

Dressings served on the side unless otherwise requested.

Garden Snacks

Crudité: assorted fresh vegetables with ranch dressing and hummus.	12.00
Avocado Toast: olive oil, chili flakes and Hawaiian black salt on toasted 7 grain bread. Or half order.	13.00 6.50
Cheese Board: cheddar, gouda, manchego, hard salami, walnuts, fresh fruit, house mustard, pickles and lavash.	15.00
Roasted Red Pepper Hummus: with toasted pita.	8.00
Soup of the Day	bowl 8.00 cup 4.00

Greens Add Chicken (5.00) or Salmon (7.00)

Chopped Chef's Salad: romaine lettuce, tomato, cucumber, feta, turkey and bacon, hard boiled egg with choice of dressing.	13.00
Super Greens Salad: spinach, kale, strawberries, feta cheese, almonds, fig vinaigrette.	12.00
Greek Salad: mixed greens, olives, feta, tomato, cucumber, red onion, artichoke, herb vinaigrette.	13.00
Southwest Chicken Salad: marinated chicken breast with roasted corn, black beans, cucumber, tomato, romaine lettuce and southwest ranch, topped with crunchy tortilla strips and shredded cheddar.	14.00
Classic Caesar Salad: Romaine lettuce, marinated chicken, parmesan, house made croutons, shredded carrots and Caesar dressing	12.00
Caprese Salad: fresh mozzarella and tomato served over mixed greens and topped with fresh basil and fig vinaigrette.	12.00
Small Garden Salad: mixed greens, tomato, cucumber, peppers, onion and croutons with choice of dressing.	6.00

Smoothies

Green Monster: super greens, Greek yogurt, pineapple, dried cranberries and orange juice.	7.00
The G.Y.S.T.: (Get Your Stuff Together) a cleansing blend of celery, carrot, lemon, ginger, honey.	7.00
Berry Berry Good: strawberry, blueberry, banana, yogurt, honey.	7.00
The Elvis: chocolate, almond milk, banana and peanut butter.	7.00



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White

House White, Avalon Chard.	6/24
Nobilo Sauvignon Blanc	7.50/ 30
Bouvet Rosé	7.50/ 30

Red

House Red, Natura Pinot Noir	6/24
Murphy-Goode Cabernet	9.75/ 38

Bubbles

Ruffino Prosecco	9.00
J. Roget Champagne Split	6.00

Beer

Pinkus	7.00
Community Mosaic IPA	5.00
Stella Artois	5.00
Crackberry	5.00
Modelo Especial	5.00
Revolver Blood & Honey	5.50
Texas Red	5.00
Dallas Blonde	5.00
Miller Lite	4.00
O'Douls	4.00

Cocktails

Pomegranate Bellini	8.00
Mimosa: Fresh orange juice & champagne	7.00
Michelada: Bloody Mary mix, lime & Modelo Especial	7.00
Sicilian Blood Orange Prosecco	7.50
Watermelon Prosecco	8.00
Sangria	7.00
Grapefruit Paloma Blanc	8.00

Sandwiches: Full sandwiches include choice of chips,
fresh fruit or tomato salad.

Substitute a side salad or cup of soup for an additional \$2.⁰⁰

Grilled Cheese: apple, cheddar, smoked Gouda and fig spread on 7 grain bread.	12.00
Hand Sliced Turkey Sandwich: with lettuce, tomato, red onion, smoked Gouda, avocado and honey mustard on ciabatta.	13.00
Toasted Caprese Sandwich: tomato, mozzarella, basil, pesto and balsamic reduction open faced on ciabatta.	12.00
Salmon Wrap: lettuce, tomato, red onion and avocado and southwest ranch on sundried tomato tortilla.	13.50
Applewood BLT: Applewood smoked bacon, lettuce, tomato, black pepper garlic aioli, alfalfa sprouts on ciabatta.	12.50
Farmstead Grilled Cheese: aged cheddar, bacon, tomato and avocado on toasted sourdough.	12.50
Signature Chicken or Tuna Salad: tomato and crisp romaine on 7 grain bread or on a bed of mixed greens	12.00
Half salad with soup choice of Super Greens, Garden salad or Greek salad)	10.50
Half sandwich with side (not available with Salmon Wrap) Additional .50 for soup or salad	10.50

Kids Menu: served with fresh fruit or chips

Peanut Butter & Jelly on sour dough bread.	6.50
Kids burger with cheddar cheese on ciabatta roll.	8.00
Kids grilled cheese sandwich on sour dough bread.	6.50

Breakfast: Add our amazing breakfast sausage to any item! 2.50

French Toast: hippie health bread topped with fresh fruit, almonds and whipped cream.	12.00
Migas: farm fresh eggs with avocado, cheddar cheese, salsa and tortilla strips.	12.00
Bacon & Cheddar Frittata: with black pepper garlic aioli and fresh fruit	13.00
Spinach and Tomato Frittata: with smoked gouda and basil pesto with fresh fruit	13.00
Sunrise Breakfast Sandwich: soft scrambled egg, with peppers, onions, melted white cheddar and your choice of bacon or sausage on toasted sourdough.	13.00

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