

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

972-338-café (2233)

 = Healthy Choices

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.



Ask about our private programs & workshops!

Dana Wilson  
Events Coordinator  
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214-360-1590






### 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.	full 13.00 half 6.50
Cheese Board: 3 select cheeses, 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	cup 4.00 bowl 8.00



### 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
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

### Healthy Choices

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
Signature Chicken or Tuna Salad: tomato and crisp romaine on a bed of mixed greens. 	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: spinach, kale, pineapple, banana, orange juice. 	7.00
The G.Y.S.T.: (Get Your Stuff Together) a cleansing blend of celery, carrot, lemon, ginger. 	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
Cranberry Bellini	8.00
Mimosa:	7.00
Fresh orange juice & champagne	
Michelada: Bloody Mary mix, lime & Modelo Especial	7.00
Sicilian Blood Orange Prosecco	7.50
Pear Prosecco	8.00
Sangria	7.00
Apple Cider Sangria	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.<sup>00</sup>

**Grilled Cheese:** apple, cheddar, smoked Gouda and fig spread on 7 grain bread. 12.00

**Pesto Chicken Club:** pesto mayo, crisp romaine, tomato, red onion, bacon and seasoned chicken on ciabatta. 13.00

**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. 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 spiced apples, 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

