

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

Bottled Water	.75
Canned Soda	1.50
Canned Pellegrino	1.75
Coffee, Hot Tea	2.00
Iced Coffee	2.00
Iced Tea	2.00
La Croix Waters	2.00
Seasonal Tea	2.75

### House made Dressings

Southwest Ranch	
Herb Vinaigrette 	
Ranch	
Fig Vinaigrette 	



Dressings served on the side unless otherwise requested.



Ask about our private programs & workshops!

Dana Wilson  
Events Coordinator  
dwilson@nhg.com  
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. 	9.00
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
Spinach Salad: spinach kale mix, hard boiled egg, crumbled bacon, cherry tomatoes and bleu cheese, with fig vinaigrette.	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. 	6.50
The Impossible Burger: plant-based burger with lettuce, tomato, avocado, garlic aioli, tomato and red onion. Comes with chips or fruit. 	13.00

### Smoothies

Green Monster: spinach, kale, pineapple, banana, orange juice. 	7.50
The G.Y.S.T.: (Get Your Stuff Together) a cleansing blend of celery, carrot, lemon, ginger.	7.50
Berry Berry Good: strawberry, blueberry, banana, yogurt, honey.	7.50
The Elvis: chocolate, almond milk, banana and peanut butter.	7.50



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\*Breakfast is served all day Mon-Fri  
& until 12pm on weekends\*



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## Sides

Chips  
Fruit  
Tomato Salad

*Substitute a side salad or cup of soup  
for an additional \$2.<sup>00</sup>*

## 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  
Stella Artois 5.00  
Modelo Especial 5.00  
Revolver Blood & Honey 5.50  
Miller Lite 4.00

## Cocktails

Sangria 7.00  
Ginger Pear Bellini 8.00  
Orange Pineapple Mimosa 8.00  
Blood Orange Prosecco 8.00  
Watermelon Prosecco 8.00

## Sandwiches

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,  
white cheddar, 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 sandwich with side (not available with Salmon Wrap or Chicken Pesto) 9.50

Half sandwich with soup 11.50

Half sandwich with salad 12.50

Half salad with soup (not available with Caprese or Chicken/Tuna Salad ) 11.50

## Kids Menu

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. 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. Comes with side of fresh fruit. 13.00

