

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.

 = Healthy Choices

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

Dressings





Ranch, Italian, Fig Vinaigrette

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.	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

Salads 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, with fig vinaigrette and balsamic vinaigrette glaze. 	12.00
Greek Salad: mixed greens, olives, feta, tomato, cucumber, red onion, artichoke, with Italian dressing. 	13.00
Signature Chicken: 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

Smoothies

Green Monster: spinach, kale, pineapple, banana, orange juice. 	7.50
Berry Berry Good: strawberry, blueberry, banana, yogurt, honey.	7.50



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



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Sides

Chips

Fruit

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

White

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

Bouvet Rosé 10/30

Red

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

Bubbles

Ruffino Prosecco 9/14
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

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

Signature Chicken Salad: tomato and crisp romaine on 7 grain bread. 12.00

The Impossible Burger: plant-based burger with lettuce, tomato, avocado, garlic aioli, tomato and red onion. Comes with chips or fruit. 13.00

Half sandwich with side (not available with Salmon Wrap) 9.50

Half sandwich with soup 11.50

Half sandwich with salad 12.50

Half salad with soup (not available with Chopped Chef or Caprese Salads) 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:

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

