

Pastry

- Almond Croissant \$3⁵⁰
- Chocolate Croissant \$3⁵⁰
- Sour Cream Loaf \$3⁵⁰
- Banana Bread \$3⁵⁰
- Chocolate Peanut Muffin \$3⁵⁰
- Chocolate Chip Cookies \$3⁵⁰
- Mexican Wedding Tea Cookies \$3⁵⁰
- Sugar Cookies \$3⁵⁰

Coffee

- Espresso \$3
- Double Espresso \$4
- Americano \$4
- Cappuccino \$5
- Latte \$5
- Matcha Latte \$6
- Chai Latte \$6
- Special Milk \$1
- Almond Milk, Oat Milk
- Flavored Syrups \$0⁵⁰
- Vanilla, Hazelnut, Caramel, Peppermint, Pumpkin Spice, Chocolate, Honey Lavender, Cinnamon

Iced Teas & Lemonades

- Earl Grey Iced Tea \$3⁵⁰
- Hibiscus Iced Tea \$3⁵⁰
- Fresh Lemonade \$3⁵⁰
- Matcha Lemonade \$6

Desserts

- Brownies \$7
- Lemon Bars \$7
- Banana Pudding \$7
- Daily Selection \$7

Drinks

- Dr Pepper \$4
- Coke \$3
- Sprite \$3
- Sparkling Grapefruit \$3
- Topo Chico \$3
- Sparkling Peach Yuzu \$3
- Unfiltered Ginger Ale \$3
- Kombucha Elderberry, Flor de Jamaica, Golden Flower \$4⁵⁰
- Small Fiji Water \$3
- Aqua Panna Still Water \$5
- San Pelegrino \$5

Beer

- Local Buzz \$6
- Texas Blood IPA \$6
- Half-Life IPA \$6
- Bishop Cider \$6

Wine

- Charles de Fère Blanc de Blancs Brut, France \$15
- Laurenz V. 'Singing' Grüner Veltliner, Kamptal, Austria \$25
- Saint Clair Sauvignon Blanc, New Zealand \$35
- Borghi Pinot Grigio, Friuli, Italy \$20
- Rose Gold Rosé, Cotes de Provence, France \$20
- Michel Briday Rosé, Cremant de Bourgogne, France \$30
- Domaine Masse 'Vizilles Vignes' Pinot Noir, Burgundy, France \$45
- Pray Tell Pinot Noir, Oregon \$50
- Ramona Wine Spritzer \$5 / 4 for \$18
- Meyer Lemon or Grapefruit

Other

- SipMARGS Sparkling Margarita \$6
- Spicy or Mezcal or Coconut
- Espresso Martini \$6
- Yuki Otoko Yeti Junmai-Sake \$17



Open Daily
8AM-3PM

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Breakfast

- Chef's Breakfast Sandwich \$8
Avocado & Egg or Italian Sausage & Egg on Brioche Bun
- Ham & Cheese Croissant \$8
- Yogurt Parfait \$8
- Greek Yogurt \$5
Blueberry or Strawberry
- Vegan Yogurt \$5
Coconut Vanilla or Coconut Raspberry or Coconut Mango
- Chia Pudding \$8
- Fruit Cup \$8
- Fresh Squeezed Juice \$8
Beet or Green or Orange

Grab & Go

Add Cajun Chicken +\$8 | Meatballs +\$8 | 1/2 Spicy Chicken +\$7 | 1/2 Tuna +\$7

- Pesto Farro Salad \$16
Maitake Mushrooms, Pesto Covered Farro,
Tossed Chili Crisp on a Bed of Spinach
- Cobb Salad \$15
Grilled Chicken, Romaine Salad, Hard-Boiled Egg, Bacon,
Blue Cheese, Cherry Tomatoes, Avocado, Green Onions
- Beet Salad \$14
Oven Roasted Beets Topped, Hard-Boiled Egg, Pepitas,
Goat Cheese, Watercress, Frisée
- Simple Salad \$12
Lettuce from Chef's Garden, Carrots, Fennel,
Radish, Fine Herbs, Basil Vinaigrette
- Carrot Hummus & Crudités \$14
- Daily Soup \$11
Served with Housemade Focaccia Bread
- Deviled Eggs \$9
Harissa, Hummus
- Quiche \$9/slice
Quiche Lorraine or Vegetable

Sandwiches

Served Monday-Saturday from 10AM-3PM

- Add House Made Sweet Potato (or Spicy) Chips +\$2 | Avocado +\$2
- Grinder \$18
Focaccia, Mortadella, Calabrese, Berkshire Ham, Swiss,
Pickled Onion, Tomato, Shaved Lettuce, Mayo,
Red Wine Sherry Vinaigrette
- Meatball Sub \$18
Jalapeño Cheddar Bread, Marinara, Basil Pesto,
Parmesan Cheese
- Roasted Ribeye \$18
Mustard Grained Mayo, Arugula, Carmelized Onions
- Tuna \$16
Ciabatta, Radish, Lettuce, Beurre de Baratte
Make it a Melt +\$2
- Spicy Chicken Salad \$16
Ciabatta, Celery, Green Onion, Calabrian Chili
- BLT \$16
Focaccia, Mayo, Bacon, Lettuce, Tomato
- Avocado \$15
Hippie Bread, Alfalfa, Avocado, Pickled Red Onion,
Pickled Cucumber
Add Grilled Cajun Chicken +\$8
- Grilled Chicken Curry & Apple \$14
Celery, Sprouts, Pickled Onions, Cilantro
- Chef's Tartine \$14
- Grilled Caprese \$12
Grilled Yellow Squash, Burrata, Basil, Tomato,
Basil Pesto, Sun-Dried Tomato Pesto
- Ham & Cheese on Focaccia \$10

Bring It Home

- Spaghetti & Meatballs Dinner for Two \$24
- Quiche Lorraine Pie \$40
- Vegetable Quiche Pie \$40

Sauces For Pasta

- Bolognese Sauce \$10
Our Marinara with Ground Beef, Onion, Carrots, Celery
- Marinara Sauce \$10
Housemade Marinara with a bit of
Cayenne added for a Kick
- Pesto Sauce \$10
Basil, Pine Nuts, Parmesan

Sauces & Pickled Vegetables

- Dijon Vinaigrette \$8
A Zesty Vinaigrette Made with Dijon Mustard, Lemon Juice,
White Wine Vinegar, Olive Oil, Garlic
- Jalapeño Aioli Blend \$8
Mayo, Jalapeño, Lemon Juice
- Blackberry BBQ Sauce \$9
- GI Sauce \$9
- Hot Sauce \$8
- House Pickles \$5
- Pickled Carrots \$5
- Pickled Turnips \$5

Georgie Butcher's Cuts

- Rosewood Wagyu Ribeye \$80/lb
- Linz NY Strip \$47/lb
- Coulotte Pastrami \$20/lb
- 4 Burger Patties \$10
- 2 1/2 Pounds of Grassfed Ground Beef 80/20 \$10
- Green Circle Whole Free Range Chicken \$20
- Cajun Chicken Breast \$8

