

Pastry

- Almond Croissant \$3⁵⁰
- Chocolate Croissant \$3⁵⁰
- Sour Cream Loaf \$3⁵⁰
- Banana Bread \$3⁵⁰
- Blueberry Muffin \$3⁵⁰
- Chocolate Chip Cookies \$3⁵⁰
- Oat Cookies \$3⁵⁰

Coffee

- Espresso \$3
- Double Espresso \$4
- Americano \$4
- Cappuccino \$5
- Latte \$5
- Matcha Latte \$6
- Chai Latte \$6
- Make it Dirty +\$1
- Special Milk \$1
- Almond Milk, Oat Milk

Flavored Syrups \$0⁵⁰

Vanilla, Hazelnut, Caramel, Peppermint, Pumpkin Spice,
Chocolate, Honey Lavender, Cinnamon

Desserts

- Brownies \$4
- Daily Dessert \$7

Drinks

- Dr Pepper \$4
- Coke \$3
- Sprite \$3
- Sparkling Grapefruit \$3
- Topo Chico \$3
- Sparkling Peach Yuzu \$3
- Bruce Cost Unfiltered Ginger Ale \$3
- Kombucha \$4⁵⁰
- Flor de Jamaica
- Aqua Panna Still Water \$5
- San Pelegrino \$5

Beer

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

A rotating selection of wine
and cocktails are also available

Iced Teas & Lemonades

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



Open Daily
8AM-3PM

4514 Travis Street, Suite 132 Dallas, TX 75205
(469) 466-8373
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Breakfast

- Chef's Breakfast Sandwich \$8
Avocado & Egg or Italian Sausage & Egg
- 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 +\$10 | ½ Spicy Chicken +\$7 | ½ 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 +\$10
- Grilled Chicken Curry & Apple \$14
Celery, Sprouts, Pickled Onions, Cilantro
- Grilled Caprese \$12
Grilled Yellow Squash, Burrata, Basil, Tomato,
Basil Pesto, Sun-Dried Tomato Pesto
- Ham & Cheese on Focaccia \$10

Bring It Home

- 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

- Large Hot Sauce \$12
- Regular Hot Sauce \$8
- GI Sauce \$9
- 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
- Garlic Aioli \$8
- House Pickles \$5
- Pickled Shishito Peppers \$8
- Pickled Carrots \$5
- Pickled Turnips \$5

Georgie Butcher's Cuts

- Rosewood Wagyu Ribeye \$80/lb
- Filet Mignon \$40/lb
- 4 Burger Patties \$10
- 2½ Pounds of Grassfed Ground Beef 80/20 \$10
- Cajun Chicken Breast \$10

