

## Pastry

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- Butter Croissant \$4
- Almond Croissant \$5
- Chocolate Croissant \$5
- Lemon Poppy Seed \$3<sup>50</sup>
- Banana Bread \$3<sup>50</sup>
- Blueberry Muffin \$3<sup>50</sup>
- Chocolate Chip Cookies \$3<sup>50</sup>
- Oat Cookies \$3<sup>50</sup>

## Coffee

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- 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 \$0<sup>50</sup>

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

## Desserts

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- Brownies \$4
- Daily Dessert \$7



## Drinks

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- Dr Pepper \$4
- Coke \$3
- Sprite \$3
- Sparkling Grapefruit \$3
- Topo Chico \$3
- Sparkling Peach Yuzu \$3
- Bruce Cost Unfiltered Ginger Ale \$3
- Kombucha \$4<sup>50</sup>
- Flor de Jamaica
- Aqua Panna Still Water \$5
- San Pelegrino \$5

## Beer

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- 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

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- Earl Grey Iced Tea \$3<sup>50</sup>
- Hibiscus Iced Tea \$3<sup>50</sup>
- Fresh Lemonade \$3<sup>50</sup>
- Matcha Lemonade \$6



Open Daily  
8AM-3PM

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

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- Chef's Breakfast Sandwich \$8  
Avocado & Egg or Italian Sausage & Egg
- Ham & Cheese Croissant \$8
- Yogurt Parfait \$8
- Greek Yogurt \$6  
Blueberry or Strawberry
- Vegan Yogurt \$6  
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

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- 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

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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

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- Quiche Lorraine Pie \$40  
Vegetable Quiche Pie \$40

## Sauces For Pasta

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- 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

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- 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

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- 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

