

Pastry

Butter Croissant \$5
Almond Croissant \$5
Chocolate Croissant \$5
Banana Bread \$4⁵⁰
Seasonal Muffin \$4
Seasonal Loaf \$4
Chocolate Chip Cookies \$3⁵⁰

Coffee

Espresso \$3
Double Espresso \$3⁵⁰
Americano \$4
Cappuccino \$5
Latte \$5
Matcha Latte \$6
Chai Latte \$6
Make it Dirty +\$1
Special Milk \$1
Almond Milk, Oat Milk, Coconut
Flavored Syrups \$0⁵⁰
Vanilla, Sugar Free Vanilla, Hazelnut, Caramel, Peppermint,
Pumpkin Spice, Chocolate, Honey Lavender, Cinnamon, Strawberry

Desserts

Daily Dessert \$7



Drinks

Dr Pepper \$4
Coke \$3
Diet Coke \$3
Sprite \$3
Agua de Piedra \$3
Kombucha \$6
Moshi Sparkling \$4

Iced Teas & Lemonades

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

Spritzer

Suntory Vodka Spritzer Grapefruit \$7
Suntory Vodka Spritzer Lemon \$7
Suntory Vodka Spritzer Peach \$7

A rotating selection of wine
and cocktails are also available

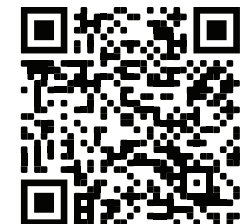
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Open Daily
8am-3pm

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Breakfast

Served daily from 8am-11am

Chef's Breakfast Sandwich \$8

Avocado & Egg
Avocado, Scrambled Eggs, Avocado Sauce (spicy), Cheese
or
Italian Sausage & Egg
Italian Sausage (pork), Scrambled Eggs, Mustard Aioli, Cheese

Ham & Cheese Croissant \$8

Yogurt Parfait \$6

Greek Yogurt \$6
Blueberry or Strawberry

Vegan Yogurt \$6

Chia Pudding \$6

Fruit Cup \$6

Fresh Squeezed Juice \$9
Beet or Green or Orange

Grab & Go

Add Cajun Chicken +\$10 | Spicy Chicken +\$7 | Curry Chicken +\$7 | Tuna +\$7

Pesto Farro Salad \$12

Maitake Mushrooms, Pesto Covered Farro,
Tossed Chili Crisp on a Bed of Spinach

Cobb Salad \$14

Grilled Chicken, Romaine Salad, Hard-Boiled Egg, Bacon,
Blue Cheese, Cherry Tomatoes, Avocado, Green Onions

Beet Salad \$12

Oven Roasted Beets Topped, Hard-Boiled Egg, Pepitas,
Goat Cheese, Watercress, Frisée

Simple Salad \$10

Lettuce from Chef's Garden, Carrots, Fennel,
Radish, Fine Herbs, Basil Vinaigrette

Daily Soup \$8

Served with Housemade Focaccia Bread

Deviled Eggs \$9

Harissa, Hummus

Quiche \$10/slice

Quiche Lorraine or Vegetable
(with salad)

Sandwiches

Served daily from 11am-3pm

Add Grilled Cajun Chicken +\$6 | House Made Potato Chips +\$2 | Side Salad +\$6
Focaccia +\$2 | Avocado +\$2

Grinder \$18

Focaccia, Mortadella, Calabrese, Berkshire Ham, Swiss,
Pickled Onion, Tomato, Shaved Lettuce, Mayo

Meatball Sub \$16

Jalapeño Cheddar Bread, Marinara, Basil Pesto,
Parmesan Cheese

Tuna \$14

Ciabatta, Radish, Lettuce, Beurre de Baratte
Make it a Melt +\$2

Spicy Chicken Salad \$14

Ciabatta, Celery, Green Onion, Calabrian Chili

BLT \$15

Focaccia, Mayo, Bacon, Lettuce, Tomato

Avocado \$10

Hippie Bread, Alfalfa, Avocado, Pickled Red Onion,
Pickled Cucumber

Ham & Cheese on Focaccia \$10

Premade

Roasted Ribeye \$16

Mustard Grained Mayo, Arugula, Carmelized Onions

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

Bring It Home

Pasta & Meatballs \$12

Pasta Marinara \$8

Quiche Lorraine Pie \$40

Vegetable Quiche Pie \$40

Sauces For Pasta

Bolognese Sauce \$10

Our Marinara with Ground Beef, Onion, Carrots, Celery

Marinara Sauce \$8

Housemade Marinara with a bit of
Cayenne added for a Kick

Pesto Sauce \$10

Basil, Pine Nuts, Parmesan

Sauces & Pickled Vegetables

Regular Hot Sauce \$8

Dijon Vinaigrette \$8

A Zesty Vinaigrette Made with Dijon Mustard, Lemon Juice,
White Wine Vinegar, Olive Oil, Garlic

Jalapeño Aioli Blend \$6

Mayo, Jalapeño, Lemon Juice

Garlic Aioli \$8

House Pickles \$5

House Pickled Veggies \$5

Georgie Butcher's Cuts

Rosewood Wagyu NY Strip \$80/lb

Filet Mignon \$40/lb

4 Burger Patties \$12

2½ Pounds of Grassfed Ground Beef 80/20 \$12

Cajun Chicken Breast \$10

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