

CITY|CAFE

Brunch Menu

Mimosa or Bloody Mary 7

City Basket breakfast breads, pastries, & mini muffins with honey & jam 6

Starters

Roasted Salmon Crepes with fresh dill & sliced red onion, drizzled with crème fraiche & citrus oil 9

Heirloom Tomato Salad with sliced red onions & lemon pepper-balsamic vinaigrette 8

Fruit & Cheese Plate with caramelized walnuts, house lavosh & Fig Vincotto 10

Fresh Fruit Salad topped with honey yogurt, toasted almonds & coconut 6

Warm Cabbage Salad sautéed with apple bacon & gorgonzola 7

Mixed Greens julienne tomatoes, cucumber & Dijon vinaigrette 6

Calamari with Szechwan onions, jalapenos & sweet chili sauce 8

Caesar Salad with giant brioche croutons & Parmesan 6

Fresh Tomato or Soup du Jour 6

Big Salads

Fried Chicken Livers 12

over baby spinach with warm sherry vinaigrette, apple bacon, cherry tomatoes & fried shallots

Drunken Crawfish 14

romaine lettuce, grilled avocado, tomato, red onion & champagne vinaigrette

Country Chicken 14

fried chicken breast over mixed greens, julienne carrots, chopped boiled egg, cheddar cheese, tomatoes & bacon tossed in honey Dijon dressing

Grilled Salmon 15

asparagus, green beans, tomatoes, boiled egg, red onion, olives & lemon-oregano vinaigrette

Eggs & Breakfast

Buttermilk Pancakes 11

served with strawberry compote, truffle whipped cream, maple syrup & link sausage

Blueberry & Cream Cheese French Toast 12

served with warm maple syrup & sausage links

Eggs Benedict 14

with hollandaise over skillet potatoes & fresh fruit

City One & One 15

one classic egg Benedict & one poached egg atop City Crab Cake with breakfast potatoes & fresh fruit

Egg White Omelet 13

asparagus, tomatoes & mozzarella with vinaigrette greens & grilled tomato with truffle oil

Wild Mushroom Omelet 12

Parmesan cheese & spinach with vinaigrette greens & grilled tomato with truffle oil

Smoked Salmon Omelet 14

tomatoes, capers, Brie & scallions with vinaigrette greens & grilled tomato with truffle oil

Entrees

Shrimp & Grits 16

Cajun spice marinated shrimp over bacon grits & Tasso gravy

Pacific Halibut 18

potato crusted & pan seared with olive oil poached tomatoes, chervil-vermouth butter sauce & artichoke-olive tapanade

City Crab Cakes 15

shrimp, crab & crawfish cakes with basil-fire roasted tomato coulis, asparagus & whipped potatoes

Citrus Scented Grilled Salmon 15

with asparagus, grilled tomato & saffron vanilla cream sauce

Bone-In Pork Chop 17

grilled with Chinese 5 spice, served with English peas, mashed potatoes & Marsala demi glace

Spaghetti Carbonara 14

red onion, apple smoked bacon, Parmesan, black pepper & cream

Airline Chicken Breast 14

slow roasted & stuffed with goat cheese & fresh herbs, with roasted vegetables & white wine pan sauce

Veal Salisbury Steak 21

with pomme frites, haricot vert & wild mushroom sauce

Kids

Combo 8

buttermilk pancake, scrambled egg & link sausage

Chicken Tenders 7

with French fries & fresh fruit

Chef Mario Flores Your Host Karim Alaoui

18% gratuity added to parties of 6 or more

Off Premise Catering & Two Private Rooms Available for Lunch, Brunch, Afternoon Tea & Dinner

Call Sarah Weiss at 214-351-2233 or email to city.café@sbcglobal.net
www.thecitycafedallas.com