DALLAS MUSEUM OF ART

Full Service Dining 11 a.m.–2 p.m. Tuesday–Friday
11 a.m.–3 p.m. Saturday and Sunday

Brunch

Brunch Prix Fixe

$18.00 per person

All-inclusive brunch package includes a trip to our interactive Bloody Mary Bar, brunch breads, two courses, and a sweet treat to satisfy the sweet tooth.

Bakery Basket

Fresh baked bakery items for the table

Interactive Bloody Mary Bar

Mix your own concoction of a Bloody Mary and we will pour the alcohol!

Sweet and Treats Bar

Course One

Choose one of the following:

- **Mussels Menuier**: Steamed Mussels in White Wine and Fresh Herbs
- **Local Artisan Cheeses**: Deep Ellum Blue, Chile Caciotta, Montasio Festivo, Honey Comb, Dried Fruits
- **Shrimp & Grits**
- **Brioche French Toast with Blueberry Compote**
- **Citrus Grilled Chicken Salad**: Citrus and Thyme Brined Chicken with Local Farm Bibb Lettuce, Heirloom Tomato, Grapefruit, Texas Goat Cheese, Lemon Vinaigrette

We take pride in sourcing locally grown vegetables and ingredients when available. Taking advantage of local farms and businesses contributes to sustainability and economic growth.

Course Two

Choose one of the following:

- **Fresh Biscuits & Gravy**: Topped with Farm Eggs Over Easy
- **Steak & Eggs**: Beef Tips, Brioche Crouton, Brunch Potato, Two Local Eggs Poached, Topped with Chipotle Hollandaise
- **Sweet Potato & Bacon Hash**: Sweet Potatoes, Caramelized Onion, Applewood Smoked Bacon, Two Farm Eggs Over Easy Topped with Chipotle Hollandaise
- **Huevos Rancheros**: Two Farm Eggs Over Easy, Fresh Corn Tortilla, Frijoles Negros, Ranchero Sauce
- **Southwest Scramble**: Three Farm Fresh Scrambled Eggs with Chorizo, Served Over Brunch Potato, Topped with Cheddar Cheese
- **Egg White Omelet**: Fire Roasted Salsa, Avocado, Brunch Potato

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A La Carte

Applewood Smoked Bacon | 3.50

Artisan Sausages | 3.50

Chicken Apple or Sweet Potato Chicken

Two Eggs Scrambled | 3.00

Brunch Potatoes | 2.50

Fresh Fruit, Berries & Yogurt Plate | 7.00

French Toast | 6.00

Biscuits & Gravy, Two Eggs | 7.00

Egg White Omelet & Potato | 9.00

Southwest Scramble | 10.00

Farm Fresh Vegetable Sandwich | 8.50

Local Empire Bakery Hippie Style Bread, Heirloom Tomato, Young's Hydro Bibb Lettuce, English Cucumber, Texas Sunflower Sprouts, Dallas Mozzarella, Basil Pesto
Served with Healthy Organic Greens Tossed in Sugar Free Organic Lemon Vinaigrette

Smoked Turkey Melt Sandwich | 8.00

Empire Bakery Crispy Ciabatta Roll, Texas Heirloom Tomato, Hot Mustard Aioli, Basil Pesto
Served with Healthy Organic Greens Tossed in Sugar Free Organic Lemon Vinaigrette

Spring Salad Trio | 8.50

Organic Greens Salad, Tarragon Chicken Salad, Caprese Salad
Served with In-House Sea Salt Herbed Flatbread Crackers

Local Spinach Salad | 8.00

Applewood Smoked Bacon, Red Onion, Blue Cheese, Candied Texas Pecans, Sweet and Sour Vinaigrette
Served with In-House Sea Salt Herbed Flatbread Crackers

Margherita Flatbread | 6.50

Fresh Dallas Mozzarella Cheese, Basil Pesto, Seasonal Tomato

Artisan Cheese Plate | 9.00

Fresh Fruit, Creamy Boursin, Hoja Santa Goat Cheese, Rich Smoked Cheddar, Dallas Mozzarella, Empire Bakery Crispy Paisano Bread, Baked to Be Torn

Soups of the Season

Made from locally sourced vegetables and organic meats

Chef's Soup of the Season

Chef's Soup of the Day

Cup | 2.50 Bowl | 4.75

Little Artists' Collection

For young artists 12 years and under

Choice of mini bottled water, juice box, or milk | 5.25

Mac 'n' Cheese

Hot Melted Cheese and Macaroni Served with Fresh Apple Slices

Fluffer Nutter Quesadilla

Toasted Whole Wheat Tortilla with Melted Marshmallow Fluff, Creamy Peanut Butter, Banana, Local Honey, and Concord Grape Dipper

Turkey and Cheese Tea Sandwiches

Served on Whole Wheat with Fresh Apple Slices

Lil Artist Chicken Strips

Sweets

Ask your server about today's fresh-baked tarts and treats from our local bakery

Beverages

Starbucks Brewed Coffee | 2.00

Cultured Cup Full Leaf Teas | 3.00

White Grape, Organic Green Needle, Sencha Goji-Berry, Lady Grey, Margaret's Hope Darjeeling, Breakfast Ceylon, Wedding Imperial, Blood Orange Rooibos (Herbal Tisane Infusion)

Ask about today's featured tea over ice.

Fresh Brewed DMA Custom Blend Iced Tea | 2.00

Acqua Panna Bottled Mineral Water | 2.50

San Pellegrino Bottled Sparkling Water | 2.50

We proudly brew

Cappuccino | 3.75

Latte | 3.75

Mocha, Almond, Vanilla, Toffee Nut, Hazelnut, Caramel, Cinnamon

Espresso Shot | 2.00

Double Espresso Shot | 2.30

Caramel Macchiato | 3.75

Mocha | 3.75

Wine

House Wine | 6.00 Glass

Premium Wine | 8.50 Glass

William Hill Estate Winery Chardonnay, William Hill Estate Cabernet Sauvignon, Beringer White Zinfandel

Bottle House Wine | 29.00

Bottle Premium Wine | 35.00

Choose from our seasonal selection of wines.

Beer

Domestic Beer | 5.00

Shiner Bock
Bud Light
Coors Light
Budweiser
Miller Light
O'Doul's

Import Beer | 6.00

Corona
Heineken

Cocktails

Champagne Mimosa | 4.50

Bloody Mary | 4.50

Mixed Drink | 8.50

Frozen Margarita | 7.00

Call for lunch reservations

Atrium Cafe 214-922-1858

Join us for Sunday Brunch, 11 a.m.–3 p.m.

Every Sunday enjoy the Atrium view with Champagne Mimosas, Bloody Marys, and delectable brunch preparations from our kitchen.