# DALLAS MUSEUM OF ART
# LATE NiGHTS Menu

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

## Flatbreads

**Margherita | 6.25**
Fresh Dallas Mozzarella Cheese, Basil Pesto, Seasonal Tomato

**Buffalo Chicken | 7.00**
Southern Fried Chicken Tossed in Buffalo Sauce, Crumbled Blue Cheese and Mozzarella, Red Onion

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>> If you have an allergy, please notify your server. Our recipes might have nuts, shellfish, or other foods that could affect your allergies.

*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.*

## Jazz Favorites

**Trio of Hummus with Flatbreads | 5.00**
Served with Garlic and Herb, Black Bean, and Roasted Red Pepper Hummus with a Warm Grilled Flatbread

**Fried Chicken Pita | 9.00**
Pita bread filled with Southern Fried Chicken, Shredded Lettuce, Diced Tomatoes, Honey Mustard Sauce. Served with Sweet Potato Fries.

**Southwestern Eggrolls | 7.00**
Served with Chipotle Ranch Dipping Sauce

**Cajun Shrimp Basket | 8.00**
Fried Shrimp with Sweet Potato Fries

## Artisan Handcrafted Sandwiches

*All sandwiches served with Healthy Organic Greens with Sugar Free Organic Lemon Vinaigrette. Sliders served with our own Sweet Potato Fries.*

**Grass Fed Angus Beef Sliders | 11.00**
Smoked Gouda, Caramelized Onions, BBQ Sauce on Mini Brioche Buns. Served with Sweet Potato Fries.

**Smoked Turkey Melt | 8.00**
Empire Bakery Crispy Ciabatta Roll, Texas Heirloom Tomato, Hot Mustard Aioli, Basil Pesto

**Fresh Farm Vegetable Sandwich | 8.50**
Empire Bakery Hippie Bread, Heirloom Tomato, Young's Greenhouse Bibb Lettuce, English Cucumber, Texas Sunflower Sprouts from Generation Farms, Dallas Mozzarella, Basil Pesto

**Artisan Cheese Board | 9.00**
Fresh Fruit, Boursin, Hoja Santo Goat Cheese, Smoked Cheddar, Dallas Mozzarella, Empire Bakery Pisano Bread

## Join Us for Sunday Brunch!

Every Sunday enjoy the Atrium view with Champagne Mimosas, our Signature Bloody Mary Bar, and delectable brunch preparations from our kitchen. Serving 11 a.m.–3 p.m.

## 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.

## Cocktails

**Champagne Mimosa | 4.50**

**Bloody Mary | 4.50**

**Mixed Drink | 8.50**

**Frozen Margarita | 7.00**

## Beer

**Domestic Beer | 5.00**

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

**Import Beer | 6.00**

Corona
Heineken

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## Call for Reservations

**Atrium Cafe 214-922-1858**

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

Every Sunday enjoy the Atrium view with an Interactive Bloody Mary Bar and enjoy our Chef's Selection of Brunch Items A La Carte or Prix Fixe.