

# 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

>> 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.

### 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.

### 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

## 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.