

Wine by the Glass

Red

Bouchaine Pinot Noir..... 18/27
California, USA

Renato Ratti 'Battaglione' Barbera..... 14/21
Piedmont, Italy

Chateau Greysac, Bordeaux, *Bordeaux, France*..... 21/32

Orin Swift 'Abstract Red', *California, USA* 22/33

Martin Ray 'Synthesis', Cabernet Sauvignon 20/30
Napa Valley, CA

White

La Fête Du Blanc, *Côtes de Provence, France* 16/24

Jermann, Pinot Grigio, *Venezia Giulia, Italy* 16/24

J. de Villebois 'Quincy', Sauvignon Blanc..... 15/23
Loire Valley, France

La Chablisienne 'Lefinage', Chardonnay..... 18/27
Chablis, France

WALT Wines, Chardonnay *Sonoma Coast, USA*..... 16/23

Rosé

Whispering Angel, Provençal..... 17/26
Côtes de Provence, France

Il Poggione Rosato 'Brancato', Sangiovese 14/21
Tuscany, Italy

Champagne & Sparkling

Les Glories Brut Rosé, Crémant de Loire 15
Loire Valley, France NV

Veuve Clicquot 'Yellow Label', Brut 25
Champagne, France NV

T H O M P S O N[®]
DALLAS

BEVERAGES

Cocktails

Vieux Carre.....	16
H by hine, rye, sweet vermouth, benedictine, bitters	
Marguerite.....	23
Don julio reposado, grand marnier, lime, lemon, agave	
Clearly Skinny.. ..	18
El tequileno blanco, cointreau, supasawa	
Cucumber Ricky	17
Grey goose, simple, lime, fever tree cucumber soda	
Pimm's Cup.....	15
Pimm's no.1, lemon, fever tree ginger ale	
Corpse Reviver No. 2	15
Bombay, cocchi americano, cointreau, lemon	
Naked & Famous.....	19
Illegal joven mezcal, el tequileno blanco, lemon, orgeat	
Boulevardier	17
Maker's mark, campari, sweet vermouth	
Espresso Martini	19
Vodka, espresso, borghetti, simple	

To place order, scan QR code or
call using the In-Room-Dining
function on hotel phone



Sides 11

Roasted Wild Mushroom	Fondant Potatoes
Asparagus	Cajun Fries
Haricots Verts	

Dessert

Dark Chocolate Mousse.....	11
Olive oil, sea salt, cocoa nib shortbread, crème fraîche	
Warm Cookies.....	11
½ Pint of Ice Cream Daily Flavors	11
3 Artisanal Cheeses.....	13
Honeycomb, olives, strawberries, lavash	

BREAKFAST & LUNCH 7AM-2PM

Mains

Homemade Pastries (1pc).....	6
Summer berry galette, plain croissant, banana miso bread Sampler 14	
Coconut Chia & Summer Berries.....	14
Lavender honey, pistachio, basil blossoms	
House French Toast.....	17
blueberries, brown butter maple syrup, lemon powdered sugar	
Two Farm Eggs Your Way.....	19
Breakfast potatoes, choice of bread and protein	
Cheese Omelet.....	19
Choice of cheese, petite green salad applewood smoked bacon +4 / cold smoked salmon +6 / ham +5 / pepper +4 / spinach +4/ mushrooms +4	
Avocado Tartine.....	21
Chili crunch tomatoes, shaved asparagus, pea tendrils, tarragon yogurt, hippie wheat egg your way +3 / cold smoked salmon +6	
Little Daisy Benedict.....	18
English muffin, farm lettuce, poached farm eggs, breakfast potatoes, green goddess hollandaise canadian bacon +9 / cold smoked salmon +9 / andouille chicken sausage +9 / crab cake +12	
Breakfast Burrito	14
3 cage free eggs, salsa roja, american cheese, avocado, crispy “jalapeno” potatoes	

Breakfast Sides 8

Applewood Smoked Bacon
Shaved Ham
Andouille Chicken Sausage
Cold Smoked Salmon
Breakfast Potatoes

Cajun Fries

Seasonal Fruit
Sliced Avocado
Two Eggs
Greek Yogurt With Granola
Toast

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% service charge and \$5 Deliver Fee is applied to each In-Room Dining check and is distributed to our team members who served you today. Additional gratuity is at the guest's discretion.

Salads

Caesar Salad..... 17
Crunchy garlic & shallots, anchovy lemon dressing

Little Frenchy Salad..... 14
Organic greens, fine herbs, french dressing

Protein Additions..... 12
Chicken paillard / creole spiced salmon / blackened shrimp /
confit garlic filet tips

Handhelds *all served with fries*

Cajun Smoked Turkey Club..... 21
Sourdough, applewood bacon, lettuce, heirloom tomato,
shaved ham, confit garlic-dill pollen aioli

Buffalo Chicken Salad Wrap 20
Crispy tenders, buttermilk blue cheese, louisiana
hot sauce

Smash Burger Maison 23
Sub for a veggie patty 21
sesame seed bun, smoked gouda, lettuce, caramelized onions,
jalapeno pickles, special sauce, cajun fries

French Dip 25
Braised texas beef, pepper relish, holy trinity jus

Chicken Tenders & Cajun Fries..... 17
Choice of sauce: remoulade, bbq, ranch, honey mustard

DINNER 2PM-10PM

Appetizers

Cheese & Jambon 32
Artisanal cheeses, french ham, honeycomb, house
pickles, baguette

Shrimp Cocktail 26
Cajun cocktail sauce

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Mains

Grilled Faro Island Salmon..... 38
Marinated heirloom tomatoes, fresh herb salad, tomato butter

Chicken Paillard Au Citron..... 32
Shaved fennel, charred scallions, caper tomato jus

Texas Ranch Steak Frites 58
Peppercorn demi, garlic fries

Gulf Shrimp Ragu 34
Tagliatelle, fennel, tomato butter, provencal herbs