

FRONT ROOM TAVERN

6101 Hillcrest Ave, Dallas, TX 75205
(214) 219-8282 | frontroomdallas.com

CONTINENTAL

market fruit plate 9

cold kashi cereals 9

GOLEAN / GOLEAN Crunch

Heart to Heart toasted oats

Heart to Heart Oat Flakes with wild blueberry clusters
served with bananas or berries, milk, almond or soy milk

house granola

yogurt and Texas honey 7

yogurt parfait

granola, fresh fruit and berries, and honey 10

steel-cut oatmeal

fig compote and pecans 8

empire bagel

butter or cream cheese, plain, cinnamon-raisin, or everything 5

the new yorker

everything bagel with cream cheese, house gravlax and garnish 14

EGG PLATES

- served with skillet potatoes -

two eggs any style

bacon or sausage 12

farm egg frittata

ham and gruyere or mushroom and ricotta 13

green chile migas

two eggs scrambled with tortilla strips,
salsa verde and white cheddar 11 / add chorizo or bacon 2

egg sandwich

toasted challah bun with scrambled
egg and cheese, and ham, bacon, or sausage 10

country benedict

split cream biscuit with poached egg,
smoked ham and ancho hollandaise 13

angus steak and eggs 19

SWEET BREADS

- served with real maple syrup and french butter -

buttermilk pancakes

fresh berries 11

challah french toast

milk jam and plums 13

BEVERAGES

juice

orange, grapefruit, cranberry, or apple cider 4

french press coffee 5 / 9

espresso 3

tea, cappucino, latte 4

A LA CARTE

daily muffin 5

cinnamon roll 6

croissant 5

pain au chocolat 6

toast sourdough, wheat, rye 3

cream biscuit with honey 4

bacon strips 6

sausage maple or chorizo 6

skillet potatoes 5

two farm eggs 6

hominy grits 5

FRONT ROOM COMPLETE BREAKFAST

two farm eggs, bacon or sausage,
skillet potatoes, toast,
juice and coffee 17



BREAKFAST

Please, no substitutions. 20% service charge added to parties of 6 or more. *consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness*

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SNACKS & APPS

- marinated olives** 5
- candied and spiced pecans** 5
 - burrata**
grilled toast and plums 11
 - texas pea fritters**
charred onion yogurt 10
 - chicken liver mousse**
fig mostarda and wheat crackers 9
 - salmon ceviche**
"michelada" with chips 12
 - pickled shrimp**
whiskey remoulade 11
 - three cheeses**
honeycomb and house crackers 17

SALADS

- mixed greens**
herbs and lemon vinaigrette 9
- butter lettuce**
crispy farm egg, fine herbs,
and champagne vinaigrette 11
- chop-chop**
fresh and pickled vegetables,
avocado and melon 14
- little gem caesar**
parmesan and crispy artichoke 12
- gold beet salad**
pears and endive 13
- cobb salad**
smoked turkey, bacon, blue cheese,
avocado and egg 15

SANDWICHES & PLATES

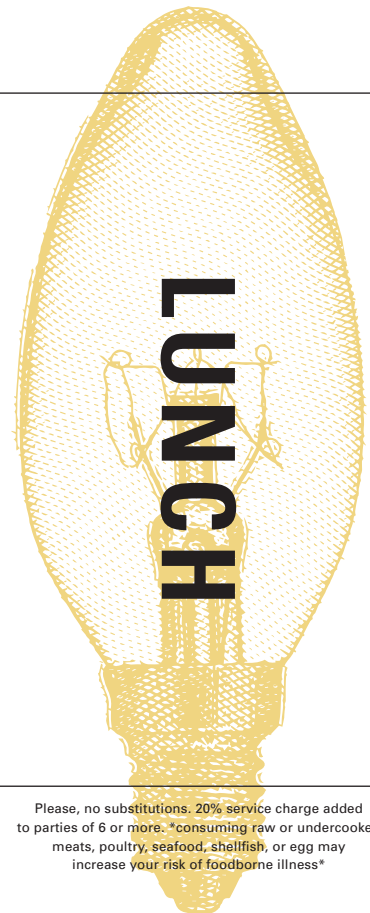
- shrimp top loader** radish, fennel, celery and chips 16
- corned beef reuben tartine** house russian, red cabbage and chips 14
- croque madame** warm sandwich of ham, gruyere, and fried egg 15
- tavern burger** applewood bacon, white cheddar, and frites 14
- chicken paillard** arugula, sunflower, fennel, and parmesan 15
- mushroom and cheese frittata** salad and frites 14
- pork schnitzel** warm baby kale and fried egg 24
- king salmon** roasted mushrooms and green lentils 26
- sea scallops** grits and ham gravy 27
- angus ny strip au poivre** frites and radish salad 25
- angus flat iron steak** frites and shallot butter 21

SIDES 6

frites with aioli
house potato chips

ratatouille
sauteed mushrooms

roasted fingerling potatoes



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avocado and egg 15

OYSTERS

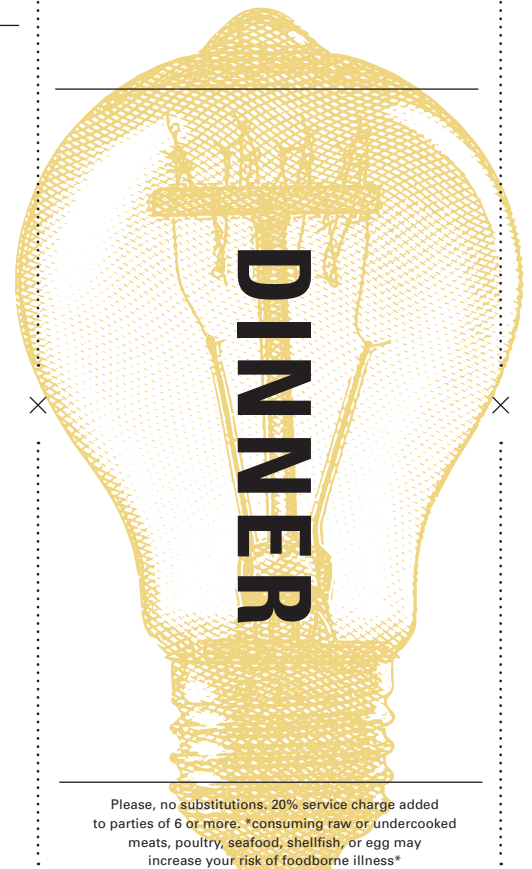
daily selection with fennel-apple
mignonette and lemon \$3 each

SIDES 6

- frites with aioli
- house potato chips
- ratatouille
- roasted fingerling potatoes
- sauteed mushrooms

SANDWICHES & PLATES

- shrimp top-loader**
radish, fennel, celery and chips 16
- croque madame**
warm sandwich of ham, gruyere and fried egg 15
- tavern burger**
applewood bacon, white cheddar and frites 14
- mushroom and cheese frittata**
salad and frites 14
- pork schnitzel**
warm baby kale and fried egg 24
- king salmon**
roasted mushrooms and green lentils 26
- sea scallops**
grits and ham gravy 27
- lobster cavatelli**
chanterelles and leeks 29
- roast chicken**
ratatouille and basil aioli 24
- angus ny strip au poivre**
frites and radish salad 35
- angus flat iron steak**
frites and shallot butter 25



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COCKTAILS

parasol 10

cointreau, dolin blanc, dolin rouge, fresh citrus, orange flower water, peychaud's bitters, carbonation
Light and refreshing balance of classic spirits from France served out of a soda siphon sangria-style.

ruby gimlet 11

the botanist gin, st. germain, texas grapefruit, basil, fresh lime, soda, absinthe mist
Gin, lime and grapefruit with a hint of elderflower and basil served up. GF

spice appeal 11

tanteo cocoa tequila, ancho reyes chili liquor, creme de cassis, lime, ginger beer
The classic diablo cocktail with an added bite and flavors of cocoa, black currant, chile, lime and ginger.

eclipse 11

mount gay eclipse, apricot, lemon, egg white, grapefruit zest, basil flower
Amber rum with apricot fruit, citrus and a light foam. GF

red dress 12

gompers pear gin, st. george pear liqueur, lemon, blackberry, tonic
Gin from Ft. Fort Worth with light complementary flavors and a splash of tonic served up.

brass tax 12

woodford reserve, drambui, benedictine, lillet, peach bitters
The classic manhattan gently lightened with additional flavors.

smokey mo's 13

del maguey vida mezcal, pisco portón, egg white, jalapeño, cucumber, lime, smoked salt
A wonderful marriage of smokey mescl and light pisco from Peru. GF

chocolate covered cherry negroni 13

aviation gin, bols genever, dolin sweet vermouht, hartley & gibson sherry, campari, fee brothers aztec chocolate and cherry bitters
A gently flavored negroni - still very bitter, strong and delicious.

BOTTLED BEER 5

miller lite Milwaukee, Wisconsin, domestic

dallas blonde Dallas, Texas, craft

michelob ultra Saint Louis, Texas, domestic

heineken Netherlands, import

affligem Opwijk, Belgium, import

negra modela especial Mexico, import

shiner bock Shiner, Texas, craft

deschutes black butte porter Bend, Oregon, craft

buried hatchet stout Conroe, Texas, craft

cider Dallas, Texas, craft

WINE BY THE GLASS

sparkling

Cava, Naveran, 2012, Penedés, Spain 10

Prosecco, Toffoli, NV, Veneto, Italy 10

Rosé, Charles Bove, NV, Loire Valley, France 13

Blanc de Blanc, Schramsberg, NV, North Coast, California 22

Champagne, Brut Reserve, Nicolas Feuillatte, NV, Champagne, France 24

white

Riesling, Trimbach, 2011, Alsace, France 15

Rose, Domaine d'Eole, 2013, Provence, France 13

Albariño, Doelas, Lagar de Costa, 2012, Rías Baixas, Spain 14

Wind Gap, Trousseau Gris, 2013, Russian River Valley, CA 15

Santa Helena, Vernus, Sauvignon Blanc, 2013, Colchagua Valley, Chile 12

Sauvignon Blanc, Domaine Daulny, Sancerre, 2012, Loire Valley, France 15

Vermentino, Duchman, 2011, Driftwood, Texas 10

Chardonnay, Cannonball, 2012, Sonoma, California 9

Chardonnay, Les Sétilles, Olivier Leflaive, 2011, Burgundy, France 13

red

Pinot Noir Bourgogne, Lupé-Cholet, 2011, Burgundy, France 15

Barbera d'Asti Superiore, Le Orme, Michele Chiarlo, 2011, Asti, Italy 10

Côtes du Rhône, La Bastide Saint Dominique, 2011, Rhône, France 13

Corvina, Remo Farina, Ripasso della Valpolicella Classico, 2012, Veneto, Italy 12

Tempranillo, Erial, Bodegas Epifanio, 2011, Rivera Ribera del Duero, Spain 14

Tempranillo, Duchman, 2011, Driftwood, Texas 14

Nebbiolo, Travaglini, 2012, Coste della Sesia, Peidmont, Italy 14

Cabernet Sauvignon, Schug, Carneros Estate, 2011, Sonoma, California 14

Merlot-Cabernet Sauvignon, Chateau Lestrille-Capmartin, 2009, Bordeaux, France 13

Merlot, Educated Guess, Roots Run Deep, 2012, St. Helena, California 13

Malbec Reserva, Las Perdices, 2012, Mendoza, Argentina 13

dessert

Eiswein, Noble House, Dr. Pauly Bergweiler, 2008, Pfalz, Germany 8

Late Harvest Zinfandel, Dashe, 2012, Dry Creek Valley, California 9

Port, Noval Black, Quinta do Noval, Portugal 8

Tawny Port, Sandeman, Portugal 8

Madeira, New York Malmsey, Rare Wine Company, Portugal 10

Sherry, Pedro Ximenez, El Candado Valdespino, Spain 9

Sherry, Lustau East India Solera, Jerez, Spain 9

DRAFT BEER 6

blanche de bruxelles

Rebecq-Quenast, Belgium

deep ellum ipa

Dallas, Texas

st. arnold oktoberfest

Houston, Texas

arrogant bastard ale

Escondido, California