

# The Conservatory

## Lunch

### STARTERS

- Soup of the Day** 12
- Mrs. Hunt's Chicken Vegetable Soup** 13
- Truffled Deviled Eggs** 15  
snipped chives
- Grilled Seasonal Fruit & Burrata** 14  
micro greens, pistachio vinaigrette, fig croutons
- Seared Lump Crab Cakes** 17  
grilled corn and black bean salsa, cilantro aioli

### SALADS

- Dallas Farmer's Market Greens** 15  
shaved root vegetables, lemon thyme vinaigrette, garlic gremolata, ricotta salata
- Crescent Cobb Salad** 24  
crisp iceberg, grilled shrimp, grilled chicken, applewood smoked bacon, hard boiled egg, blue cheese, cherry tomato, avocado, champagne vinaigrette
- Southern Fried Chicken Salad** 20  
green kale, napa cabbage, roasted corn, baked potato croutons, honey mustard dressing
- Grilled Atlantic Salmon Salad** 24  
green beans, crispy onions, poached egg, lardons, rosemary garlic vinaigrette
- Classic Caesar Salad** 16  
crisp romaine, grilled crostini, grain-mustard caesar dressing  
add chicken, salmon or shrimp 10
- Quinoa Greek Salad** 24  
feta cheese, cucumbers, olives, tomatoes, garlic and herb dressing  
add chicken, salmon or shrimp 10

### SANDWICHES *Served with your choice of garden salad or fries or sweet potato fries*

- Club Sandwich** 18  
turkey breast, bacon, tomato, avocado, lettuce, mustard mayo on focaccia
- Classic Grilled Cheese** 14  
white cheddar on sourdough
- Fresh Catch Tacos** 22  
three corn tortilla tacos, seared fish of the day, crisp baja slaw, spicy pickled veggies, tomatillo salsa, fresh lime
- Crescent Burger** 18  
100% all beef 8 oz. patty, sweet onion jam, aged white cheddar, toasted brioche bun, served with waffle fries
- House Smoked Brisket Quesadilla** 18  
white cheddar cheese, pico de gallo, sour cream, guacamole, salsa

# Lunch

## DESSERTS

**Individual Strawberry Shortcake Baked Alaska 10**

**Macerated Strawberries 10**

basil coulis

**Flourless Chocolate, Bourbon & Pecan Bombe 10**

caramel sauce

**Madagascar Vanilla Bean Crème Brûlée 10**

brandy snap

## WINES

### Sparkling Wines

Caposaldo Prosecco, Brut, Pieve di Soligo, Italy, NV

Mumm, Brut Prestige, Napa, California, NV

GH Mumm Cordon Rouge, Champagne, France, NV

glass

bottle

13

60

16

75

20

95

### White & Rosé Wines

Ca' Bolani, Pinot Grigio, Friuli Aquileia, Italy

Attitude by Pascal Jolivet, Rosé, Loire, France

Girard, Sauvignon Blanc, Napa Valley, California

Sonoma-Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California

13

52

14

55

15

60

16

64

### Red Wines

Camp Viejo Reserva, Tempranillo, Rioja, Spain

Clos de los Siete, Malbec Blend, Mendoza, Argentina

Rodney Strong, Cabernet Sauvignon, Alexander Valley, California

Siduri, Pinot Noir, Willamette Valley, Oregon

12

48

14

58

18

72

20

78

## BEVERAGES

### Premium Bottled Water

still or sparkling

small 6

large 10

**Ikaati Certified Organic Tea 7**

royal breakfast, imperial earl grey, lush orchard or jade dragon green, soothe or protect herbal

**Lavazza Dark Roast Coffee, 100% Arabica**

latte or cappuccino 7

espresso 6

**Soft Drinks 5**