

COOK HALL

BREAKFAST

STARTERS

assorted cereals 5

fruit & berry smoothie 9

sliced fruit with berries 10

steel cut irish oatmeal 11

greek, vanilla or plain fat-free yogurt with granola 11

new york style bagel with cream cheese & salmon 12

OMELETS

three whole eggs or egg whites, *three fillings, choice of toast & breakfast potatoes 18

fillings include:

goat cheese, american cheese, cheddar cheese, mozzarella cheese, onions, peppers, mushrooms, spinach, asparagus, ham, bacon

*add additional fillings for \$1 each

PLATES

includes coffee

warm up steel cut irish oatmeal, golden raisins, brown sugar, toasted almonds, side of berries 13

healthy start choice of greek, vanilla or plain fat-free yogurt, house made granola, assorted berries, honey 15

W pancakes fluffy griddled pancakes, lemon curd, blueberry compote, whipped cream 13

***vanilla french toast** caramelized honey-banana syrup 13

eggs benedict english muffin, country ham, poached eggs, hollandaise sauce, crispy breakfast potatoes 16

***eggs in a nest** two farm eggs, sour dough toast, shaved country ham, smoked cheddar, arugula, poblano emulsion 16

egg white vegetable frittata egg whites, spinach, asparagus, tomatoes, roasted peppers, gruyère cheese 16

huevos rancheros fresh tortilla, black beans, sunny side up eggs, salsa roja, cilantro crème, avocado, cojita cheese 15

AMERICAN BREAKFAST

two eggs any style & crispy breakfast potatoes

choice of bacon, grilled country ham, turkey jalepeño sausage or pork sausage

choice of wheat, white, sourdough or rye toast

choice of coffee or juice 18

CONTINENTAL BREAKFAST

assorted mini muffins & pastries, sliced fruit & berries includes coffee 14

COOK HALL DALLAS
LOCATED WITHIN W DALLAS-VICTORY
2440 VICTORY PARK LANE
DALLAS, TX 75219
214-397-4111

BRUNCH

STARTERS

fruit & berry smoothie 9

sliced fruit with berries 10

steel cut irish oatmeal 11

greek, vanilla or plain fat-free yogurt with granola 11

OMELETS

three whole eggs or egg whites, *three fillings, choice of toast & breakfast potatoes 18

fillings include: goat cheese, american cheese, cheddar cheese, mozzarella cheese, onions, peppers, mushrooms, spinach, asparagus, ham, bacon

*add additional fillings for \$1 each

SOUPS & SALADS

home made chicken soup fideos, vegetables, chili, lime, avocado 11

texas black bean soup poached farm egg, crispy tortilla, cilantro crema, pico de gallo 11

baby beet salad slow cooked baby beets, endive, radishes, candy pecan, goat cheese, citrus oil 14

green salad arugula, raw & cooked vegetables, manchego cheese, green goddess dressing 14

*kale caesar salad crispy egg & parmesan dressing 14

*add grilled chicken/shrimp to any salad 5/7

PLATES

includes coffee

new york style bagel cream cheese, smoked salmon, sliced tomatoes, red onion, capers 13

warm up steel cut irish oatmeal, golden raisins, brown sugar, toasted almonds, side of berries 13

healthy start choice of greek, vanilla or plain fat-free yogurt, house made granola, assorted berries, honey 15

W pancakes fluffy griddled pancakes, lemon curd, blueberry compote, whipped cream 13

vanilla french toast caramelized honey-banana syrup 13

*cook hall double stack cheeseburger sweet & spicy mayo, L&T, fries 16

eggs benedict english muffin, country ham, poached eggs, hollandaise sauce, crispy breakfast potatoes 16

*eggs in a nest two farm eggs, sour dough toast, shaved country ham, smoked cheddar, arugula, poblano emulsion 16

egg white vegetable frittata egg whites, spinach, asparagus, tomatoes, roasted peppers, gruyère cheese 16

huevos rancheros fresh tortilla, black beans, sunny side up eggs, salsa roja, cilantro crème, avocado, cojita cheese 15

american breakfast two eggs any style, choice of ham, bacon, or sausage, choice of toast, crispy breakfast potatoes 18

wagyu skirt steak house cut steak fries, roasted tomato chimichurri 27

*shrimp & grits chorizo, pepperade 27

SIDES

eggs your way 5 (each)

turkey jalepeño sausage 7

grilled country ham 7

applewood smoked bacon 7

crispy breakfast potatoes 7

root vegetable hash 6

new york style bagel with cream cheese 6 (breakfast only)

SWEETS

*butterscotch pudding salted caramel 8

berry & banana trifle 10

pecan crusted NY cheesecake vanilla chantilly, wild berry compote 11

chocolate layer cake berries confit and whipped cream 12

LUNCH & DINNER MENU

SNACKS

- ricco's meat balls parmesan, marinara sauce 13
- *popcorn shrimp popcorn, cook hall ranch dressing 13
- spreads and dips roasted pepper dip, boiled peanut hummus, guacamole, grilled flat bread 15
- short rib spring roll jalapeño BBQ sauce 12
- *southern fried chicken bites sweet and spicy BBQ sauce, pickled onions 12
- shrimp fritters chipotle aioli 14
- flatbread of the day chef's choice 14

HANDHELD

- *cook hall double stack burger sweet and spicy mayo, L.T.P.O., shoestring fries 16
- southern fried chicken sandwich apple slaw, spicy ranch, L.T.P.O., fries 15
- duck taco chipotle coleslaw 15
- short rib taco pickled red onion and parsley 13
- brisket sandwich caramelized onions, aged cheddar, toasted brioche, B&B pickles, fries 16
- pulled pork sliders cook hall BBQ sauce, nappa cabbage slaw 15

CHEESE & CHARCUTERIE

- artisan cheese daily selection of cheese, fruits, quince marmalade, fig jam, raisin pecan bread 14
- speck bruschetta pimento cheese spread, speck, grilled pain au levain, arugula, roasted cherry tomato 12

SOUPS & SALADS

- home made chicken soup fideos, vegetables, chili, lime, avocado 11
- texas black bean soup poached farm egg, crispy tortilla, cilantro crema, pico de gallo 11
- baby beet salad slow cooked baby beets, endive, radishes, candy pecan, goat cheese, citrus oil 14
- green salad arugula, raw & cooked vegetables, manchego cheese, green goddess dressing 14
- *kale caesar salad crispy egg & parmesan dressing 14
- *add grilled chicken/shrimp to any salad 5/7

PLATES

- *16 oz cajun spiced cowboy ribeye sautéed green beans with sugar cured bacon, garlic herb butter 46
- wagyu skirt steak house cut steak fries, roasted tomato chimichurri 27
- roasted atlantic salmon braised chickpea and squash ragu, corn salad 27
- skillet lobster gnocchi spring pea, exotic mushroom, garlic parmesan sauce 29
- *shrimp & grits chorizo, pepperade 27
- farmer's chicken warm seasonal vegetable melange, mushroom white wine jus 25
- spaghetti vine ripened tomatoes, fresh mozzarella, crushed red pepper, fresh basil 19
- *add meatballs/grilled chicken/shrimp 5/5/7

SIDES

- truffle mac and cheese parmesan herb crust 12
- grilled broccolini lemon & parmesan dressing 8
- loaded mash potato sugar cured bacon, shropshire blue, scallions 13
- grilled jumbo asparagus crispy onions, shallot butter 9
- roasted eggplant caponata toasted sourdough 9
- guajillo lime fries guajillo chili lime aioli, cotija cheese 8

SWEETS

- *butterscotch pudding salted caramel 8
- berry & banana trifle 10
- pecan crusted NY cheesecake vanilla chantilly, wild berry compote 11
- chocolate layer cake berries confit and whipped cream 12

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HAPPY HOUR

MONDAY - FRIDAY | 5-7PM
*NOT AVAILABLE ON EVENT NIGHTS

1/2 price appetizers
\$5 well liquor
\$5 draft beer
\$5 house red/white wine
\$5 cocktail of the day

saturday & sunday
11am - 3pm
\$5 bloody marys
\$5 mimosas



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