

# OPEN PALETTE

## COMMUNITY DISHES

ENGLISH PEASANT FONDUTA  
(OPEN-FACED GRILLED CHEESE) 10.00  
griddled sourdough, aged cheddar  
cheese, tomato, house-cured bacon

ROASTED CAULIFLOWER 8.00  
pesto, lemon greek yogurt

TEMPURA FRIED GREEN BEANS 10.00  
toasted chiles, meyer lemon aioli

HOUSE-CURED BACON  
STEAMED BUNS 12.00  
5-spice carrot slaw, ginger-pear jam

MEATBALLS 10.00  
pickled shallot, lemon crema, demi-glace

CHEF SELECTED LOCAL  
MEATS & CHEESES 19.00  
pachi pachi cheese, house-baked bread,  
house-crafted jams & pickles

BOWL OF PICKLED VEGETABLES 5.00  
carrots, Romanesco, onion, chile,  
house-crafted pickles, green beans

## GREENS & SUCH

add chicken 7.00 /  
grilled shrimp 8.00 / tofu 6.00

CHOPPED 11.00  
butter lettuce, tomato, cucumber, sourdough  
croutons, bacon lardons, cauliflower, green  
beans, house-crafted herb ranch dressing

KALE CAESAR 9.00  
parmesan, focaccia croutons,  
tomato chips, creamy dressing

GREEN AND GRAIN 12.00  
mixed farm greens, farro, dried fruit,  
local goat cheese, candied pecans,  
rosemary lemon vinaigrette

ROASTED CELERY ROOT SOUP  
Cup—4.00 / Bowl—8.00  
apple butter relish

## MAINS

BEER STEAMED BACON  
CHEESE BURGER 16.00  
noble star bacon, muenster cheese, aged  
cheddar cheese, arugula, BBQ onion jam

CRISPY FISH AND CHIPS 17.00  
fries, coleslaw, citrus remoulade

CHICKEN SCHNITZEL 21.00  
arugula fennel salad, grilled lemon

WAGYU BEEF SHORT RIBS 32.00  
super whipped potatoes, gremolata

SIMPLY GRILLED MARKET FISH 24.00  
leeks, fennel, roasted lemon

NASHVILLE STYLE HOT CHICKEN  
AND WAFFLE 22.00  
cheddar cornbread waffle, truffle honey butter

PAPPARDELLE PASTA 22.00  
short rib, seasonal vegetables

BLACK PEPPER SHRIMP & GRITS 24.00  
cheesy grits, spiced pork belly, brown butter

CAST IRON CHARRED PRIME RIBEYE 42.00  
chili butter, new potato hash

## SIDES

POT ROASTED ROOT VEGETABLES 7.00  
beef short rib bits

CHEDDAR CORNBREAD WAFFLE 6.00  
truffle honey butter

SUPER WHIPPED POTATOES 6.00

NEW POTATO HASH 6.00  
chili butter

CULINARY ARTIST  
CHEF CHRIS "CP" PARKER

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your  
risk of foodborne illness, especially if you have certain medical conditions.*

*18% service charge will be added to parties of 6 or more*

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