

# OPEN PALETTE

## COMMUNITY DISHES

### AVOCADO AND CRAB LOUIE ON TOAST 10.00

asparagus, tomato, boiled quail egg,  
pickles, shallots, cucumbers

### TOMATO AND LEMON RICOTTA TOAST 10.00

cucumber, tomatoes, olives, chives

### 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

### BURRATA CHEESE 14.00

grilled bread, tomato jam, greens

### 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

## SANDWICHES

served with side salad or fries

### BEER STEAMED BACON

### CHEESE BURGER 16.00

noble star bacon, muenster cheese, aged  
cheddar cheese, arugula, BBQ onion jam

### CHICKEN SCHNITZEL 15.00

arugula, tomato, lemon aioli, olive focaccia roll

### WAYGU BEEF SHORT RIB 17.00

roasted onion spread, smoked scamorza  
cheese, pickled shallot, charred baguette

### MEATBALL 15.00

mozzarella, griddled garlic knot

### GRILLED CHEESE 14.00

jalapeño-cheddar sourdough, bacon, tomato

## MAINS

### CRISPY FISH AND CHIPS 17.00

fries, coleslaw, citrus remoulade

### STEAK FRITES 25.00

8 ounce bistro steak, homemade steak sauce, fries

### SIMPLY GRILLED MARKET FISH 24.00

leeks, fennel, roasted lemon

## SIDES

### SIDE SALAD 7.00

### FRUIT CUP 6.00

### FRENCH FRIES 6.00

### WHIPPED POTATOES 6.00

### 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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