

STARTERS

DAILY SOUP | cup 8 bowl 10

Seasonally Inspired

SHE CRAB SOUP | cup 12 bowl 14

Creamy Lump Crab, Hint of Dry Sack Sherry, Worcestershire

v TRUFFLE FRIES | 10

Parmesan, Parsley

SALADS

CAESAR | 17

Romaine, Crispy Panko, Capers, Parmesan, Creamy Caesar Dressing

GF SEAFOOD LOUIE | 38

Shrimp, Lump Crab, Romaine, Cucumber, Tomato, Radish, Egg, Avocado, Louie Dressing

v BEETS & BERRIES | 18

Mixed Greens, Wheat Berries, Fresh Berries, Maple Whipped Goat Cheese, Pepitas, Citrus Beet Vinaigrette

GF CHICKEN SALAD | 24

Mixed Greens, NM Chicken Salad, Shaved Celery, Fresh & Sun-Dried Fruits, Toasted Almonds, Lemon Vinaigrette

GF WEDGE | 18

Romaine, Bacon, Pickled Red Onion, Tomato, Blue Cheese Dressing

ADD TO ANY SALAD

CHICKEN | 6

SHRIMP* | 10

SALMON* | 12

LUMP CRAB | 18

SKIRT STEAK* | 14

Lower Level Neiman Marcus Atlanta 3393 Peachtree Road NE Atlanta, GA 30326 404-279-5850

MAINS

NM BURGER* | 18

Black Angus Patty, Brioche, Sharp Cheddar, Lettuce, Tomato, Chipotle Mayonnaise, Served with French Fries with Avocado **20** with Bacon **20**

GF SALMON TACOS* | 24

Blackened Salmon Filet, Corn Tortillas, Lime-Cabbage Salad, Cilantro, Jalapeños, Avocado, Chipotle Mayonnaise, Fresh Salsa

TUNA MELT | 18

Whole Wheat Bread, Tuna Pecan Salad, Sharp Cheddar Cheese, Tomato, Red Onion, Cornichon, French Fries

PARMESAN CRUSTED CHICKEN | 24

Roasted Asparagus, Cherry Tomato-Caper Salsa, Lemon Butter Sauce

PB GF WARM GRAINS | 18

Red Quinoa, Roasted Red Pepper, Asparagus, Avocado, Spinach, Carrot-Ginger Sauce, Toasted Sesame with Chicken 24 with Shrimp* 28

with Shrimp* 28
with Salmon* 30
with Jumbo Lump Crab 36
with Skirt Steak* 32

LEMON BUTTER CRAB PASTA | 36

Lump Crab, Linguini, Spring Onion, Spinach, Chili Flake, Garlic-Ginger Butter, Lemon, Herbs

ROASTED SALMON* | 28

Confit Golden Beets, Pickled Red Onion, Lemon-Herb Farro, Horseradish-Cream Sauce

NM CLASSIC FARE

POPOVERS | 15

Strawberry Butter & Chicken Broth

MANDARIN ORANGE SOUFFLÉ | 24

NM Chicken Salad, Sliced Almonds, Sliced Apples, Today's Sweet Bread

SAMPLER | 23

Cup of Soup, NM Classic Sandwich Half, Market Salad

FINGER SANDWICHES | 18

Chicken, Tuna Pecan, Egg Salad on Country Bread, Dill Marinated Cucumber-Cabbage Salad

CHEF'S FEATURES & PROMOTIONS

Scan this code to see our current specials and promotions.



PB PLANT-BASED V VEGETARIAN GF GLUTEN-FREE

* these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.

Before placing your order, please inform your server if a person in your party has a food allergy.

TELL US HOW WE ARE DOING

Kevin Garvin

Vice President Food Services kevin_garvin@neimanmarcus.com Visit us online at www.NeimanMarcus.com/restaurants

CHAMPAGNE & SPARKLING

Chandon Rosé, California NV quarter bottle 14

Santa Margherita Sparkling Rosé, Italy NV glass 12 | half bottle 23

Steorra Brut, Russian River Valley NV glass 9 | bottle 39

Accademia Prosecco Superiore, Treviso NV glass 12 | bottle 47

Delamotte Brut, Mesnil sur Oger NV glass 21 | bottle 125

Perrier-Jouët Grand Brut, Épernay NV bottle 119

Ruinart Blanc de Blancs, Reims NV bottle 149

Krug Rosé 25ème Édition, Reims bottle 1199

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2017 glass 13 | bottle 53 Loveblock Sauvignon Blanc, Marlborough 2018 glass 9 | bottle 39 Neiman Marcus Chardonnay, Sonoma County 2018 glass 12 | bottle 47 Studio by Miraval Rosé, France 2018 glass 13 | bottle 53 Latour Puligny-Montrachet 2018/2019 bottle 249

CHILLED SAKES

MIO Sparkling Sake glass 8 | 300ml 19

Peach, pear, freesia, yellow rose

Sake Baby Junmai Ginjo 300ml 19

Jasmine and violet with silky pear and white plum

Heavensake Junmai 12 glass 9 | 720ml 39

Salted caramel, cacao, kumquat and almond

REDS

Trapiche "Medalla" Malbec, Mendoza 2016 glass 9 | bottle 39
Peju Merlot, Napa Valley 2015 glass 15 | bottle 65
Cherry Pie Pinot Noir, California 2016 glass 12 | bottle 47
Duckhorn Cabernet Sauvignon, Napa Valley 2018 glass 17 | bottle 69
Tenuta San Guida Sassicaia, Bolgheri 2018 bottle 569

**All unopened bottles of wine available to go with complete meal purchase.

SPECIALTY COCKTAILS

Take it To Go with a complete meal purchase. Sealed cocktails are pre-mixed and ready to shake and pour over ice in your favorite glass. Garnish included. 8 oz.

SILVER PEARL | 14

Hangar One Buddha's Hand Vodka, Ginger, Chamomile, Lemon

SEASON'S SANGRIA | 12

Cointreau, Chambord Raspberry Liqueur, Lemon, Accademia Prosecco

GARDEN MARY | 12

Greenbar Distillery Tru Garden Vodka, Agalima Organic Bloody Mary Mix

HONEYSUCKLE TEA | 14

Brother's Bond Bourbon, Elderflower, Lemon, Honey Syrup, Dammann Frères Brewed Tea

NEIMAN MARCUS MARGARITA | 14

Herradura Reposado, Cointreau, Blueberry-Ginger, Citrus Juices

PEACH 75 | 9

Belvedere Vodka, Peach, MIO Sparkling Sake

SAMURAI MEDICINE | 9

Shibui Pure Malt Whisky, Domaine de Canton Ginger Liqueur, Matcha-infused Honey syrup, Lemon

CUCUMBER GIMLET | 9

Aviation Gin, TYKU Cucumber Sake, St. Germain, Lime

ROSÉ APEROL SPRITZ | 15

Aperol, Santa Margherita Sparkling Rosé, Q Club Soda

CHILLED & BREWED

ICED TEA | 3.5

SPICED ICED TEA | 4 Single / 20 Six-Pack To Go

GINGER PEACH TEA | 6

PEACHES & CREAM | 6

Peach, Pineapple and Coconut

BLACK CHERRY GINGER LEMONADE | 6

Black Cherry, Ginger and House Lemonade

Q SPECTACULAR DRINKS (6.7 oz. bottle) | 4

Q Ginger Ale, Q Club Soda, Q Tonic, or Q Ginger Beer

ACQUA PANNA® premium still water (750mL) | 7

S.PELLEGRINO® sparkling water (750mL) **1 7**

HOT TEA | 3.5

breakfast black, earl grey, jasmin vert, chamomile

URESHINO HOT GREEN TEA | 3.5

FILTER DRIP COFFEE | 3.5

regular/decaf

ESPRESSO | 4

regular/decaf

CAPPUCCINO | 4.5

espresso, equal parts steamed milk and froth

CAFFÈ LATTE | 5

espresso, steamed milk, layer of froth

MATCHA LATTE | 5

Nodoka Matcha, honey, steamed milk