

ZODIAC
SAN DIEGO, CA
DOWNTOWN DALLAS, TX
BAL HARBOUR, FL
ST. LOUIS, MO
NORTHBROOK, IL
KING OF PRUSSIA, PA

ROTUNDA
SAN FRANCISCO, CA
PARAMUS, NJ

NM CAFE
PALO ALTO, CA
TOPANGA, CA
WALNUT CREEK, CA
LAS VEGAS, NV
SCOTTSDALE, AZ
ATLANTA, GA
DALLAS NORTH PARK, TX
FT. WORTH CLEARFORK, TX
PLANO, TX
MCLEAN, VA
SHORT HILLS, NJ
OAK BROOK, IL
TROY, MI
NATICK, MA
GARDEN CITY, NY

MARIPOSA
BEVERLY HILLS, CA
NEWPORT BEACH, CA
BELLEVUE, WA
HONOLULU, HI
HOUSTON, TX
PLANO, TX
SAN ANTONIO, TX
CORAL GABLES, FL
BOCA RATON, FL
CHICAGO, IL
WHITE PLAINS, NY

ESPRESSO BAR
HONOLULU, HI
DOWNTOWN DALLAS, TX

FRESH MARKET
SAN FRANCISCO, CA

MERMAID BAR
DALLAS NORTH PARK, TX
FT. LAUDERDALE, FL
HONOLULU, HI

BAR ON 4
BEVERLY HILLS, CA
CHICAGO, IL

BG
GOOD DISH
BERGDORF GOODMAN, NY

WELCOME TO

nm cafe

Atlanta

NM Cafe is tucked away in a secluded corner of Neiman Marcus **Atlanta**, a great escape from the busy mall atmosphere. We have been serving our clientele since we originally opened in 1972 as **The Zodiac** and then became **NM Cafe** in 2008, which included a trendy remodel. We are pleased to offer our McEvoy Room for your private functions and parties. And, one of the very unique features of our cafe is our signature Ginger-Peach Tea; we are in Georgia after all! Socially conscious-inspired menu, emphasizing a healthier lifestyle along with classic Neiman Marcus fare, prepared by our well-trained culinary team. All of our ingredients are locally sourced when available, using fresh seasonal foods, all-natural chicken, hamburger, and hormone-free milk. Our food menus are complemented by a careful selection of wines, cocktail recipes and non-alcoholic beverages delivered to you by our well-informed and attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus.

Wine Selections

CHAMPAGNE & SPARKLING

Voga Rosé of Pinot Grigio, Extra Dry, Italy NV **quarter bottle 13**

Nicolas Feuillatte Brut, Épernay NV **quarter bottle 23**

Perrier-Jouët Grand Brut, Épernay **half bottle 47**

Gloria Ferrer Private Cuvée Brut, Sonoma County NV **glass 10 | bottle 41**

Veuve Clicquot Brut “Yellow Label”, Reims NV **bottle 95**

Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy **glass 12 | bottle 47**

Krug Rosé, Reims NV **bottle 800**

Étoile Brut Rosé, California NV **glass 17 | bottle 65**

WHITES

~~Neiman Marcus~~ Chardonnay, Santa Barbara County 2012 **glass 12 | bottle 47**

Jean-Claude Boisset “Les Ursulines” Chardonnay, Burgundy 2012 **glass 11 | bottle 43**

Mazzoni Pinot Grigio, Montalcino 2014 **glass 12 | bottle 47**

Loveblock Sauvignon Blanc, Marlborough 2014 **glass 11 | bottle 45**

Latour Bâtard-Montrachet Grand Cru, Burgundy 2007 **bottle 575**

REDS

Sonoma-Cutrer Pinot Noir, Russian River Valley 2008 **half bottle 31**

Terrazas Reserva Malbec, Mendoza 2011 **glass 11 | bottle 23**

Flor de Campo Pinot Noir, Central Coast 2013 **glass 12 | bottle 47**

Raymond Merlot Reserve Selection, Napa Valley 2013 **glass 16 | bottle 63**

William Hill Estate Cabernet Sauvignon, Napa Valley 2011 **glass 16 | bottle 63**

Ornellaia Bolgheri 2012 **bottle 625**

Specialty Cocktails

NEIMAN MARCUS MARGARITA 14

Neiman Marcus Double Barrel Herradura Reposado Tequila, tamarind nectar, fresh lime and citrus sour, agave nectar, tajin lime rim

GORGEOUS MARY 11

absolut peppar vodka, house-seasoned tomato juice, old bay rim, slender carrot pickle

BOURBON SMASH PUNCH (glass | pitcher) 14 | 51

buffalo trace bourbon, luxardo maraschino liqueur, lemon sour, pineapple, fresh orange, luxardo cherry garnish

FROSÉ ALL DAY 15

belvedere peach nectar, stone fruits, agave nectar, cointreau, blended with ice and miraval rosé

SUMMER COLLINS 12

ketel one, bianco vermouth, st. germain, fresh lemon and soda

CHAMBORD SANGRIA (glass | pitcher) 15 | 83

chambord liqueur and macerated fruits, red wine, prosecco

GIN AND ORANGE BLOSSOM 11

fords gin, orange spiced iced tea blend, elderflower and soda

MULE TO MEASURE 14

absolut elyx vodka, elderflower liqueur, berries and ginger, fresh mint, copper coupe service

or choose

Neiman Marcus Double Barrel Herradura Reposado Tequila, prairie gin, sailor jerry spiced rum or monkey shoulder scotch

RISE AND SHINE 12

deep eddy orange vodka, solerno, fresh oj, gloria ferrer brut, float of pomegranate

VOJITO BLACKBERRY 12

tito's handmade vodka, combier crème de mûre, lime, blackberry, fresh mint, soda

Chilled

DAMMANN FRÈRES ICED TEA 3.5

NM SPICED ICED TEA 4

LAVENDER ORANGE SPARKLE 5

fresh oj, lavender, orange spices, lemon/lime and club soda

POM-JITO 5

fresh brewed tea, mint, pomegranate and soda splash

FRESH HOUSEMADE LEMONADE 4

THE REPUBLIC OF TEA 6.5

ginger peach decaf

HOUSEMADE GINGER PEACH ICED TEA 5

ACQUA PANNA® PREMIUM STILL WATER

500mL 4 | 1L 8

STRAWBERRY LEMONADE 5

S.PELLEGRINO® SPARKLING WATER

500mL 4 | 1L 8

Beer

SWEETWATER SEASONAL 7

SweetWater Brewing Company, Georgia

HOPSECUTIONER I.P.A. 7

Terrapin Beer Company, Georgia

ENDLESS RIVER 7

Mother Earth Brewing, North Carolina

TURBO DOG DARK BROWN ALE^a 7

Abita Brewing Company, Louisiana

BECK'S & BECK'S LIGHT Germany 7


Starters


TODAY'S SOUP **cup 7.5 | bowl 10**

seasonally inspired.

TUSCAN LENTIL & VEGETABLE SOUP

cup 7.5 | bowl 10

 spinach, lemon zest, olive oil, ricotta salata.

	cal	fat	sat fat	chol	sodium	carbs	protein
	220/310	3.5/4.5 g	1.5/1.5 g	5/5 mg	420/570 mg	34/51 g	14/21 g

SHE CRAB SOUP **bowl 12**

creamy jumbo lump crab, hint of dry sack sherry, worcestershire. cal 380

CRISPY ARTICHOKEs **12**

chipotle aioli, lemon. cal 780

ARTISAN CHEESE SELECTION **20**

local cheese & organic honey, marcona almonds, grilled baguette.

LOX AND EGGS **16**


classic deviled eggs, lox, grilled bread, capers, onion, dill, mustard sauce. cal 440


ROASTED BEET SALAD **12**

arugula salad with balsamic vinaigrette, roasted beets & crumbled goat cheese. cal 350


Composed Salads


GRILLED LEMON SHRIMP SALAD 24.75

 mixed greens, quinoa, garbanzo beans, feta, tomato, cucumber, artichokes, light greek vinaigrette.


	cal	fat	sat fat	chol	sodium	carbs	protein
	360	12 g	3.5 g	165 mg	820 mg	33 g	30 g

BISTRO SALAD 17

 spinach, roast turkey, apples, sun-dried fruit, spiced pecans, blue cheese, light balsamic vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	500	25 g	5 g	110 mg	830 mg	31 g	40 g


LENOX SALAD 18

 chopped chicken, mixed greens, avocado, bacon, garbanzo beans, blue cheese, tomatoes, olives, red wine vinaigrette. cal 700

MANDARIN ORANGE SOUFFLÉ 20

Neiman Marcus chicken salad, sliced almonds, seasonal fruit, today's sweet bread. cal 940

SEARED SALMON SALAD* 26.5

 arugula & mixed greens, crispy beets, carrots, almonds, radish, goat cheese, light white balsamic vinaigrette. cal 540


GRILLED FILET OF BEEF & CAPRESE SALAD* 28

 romaine wedge, sliced tomato, fresh mozzarella, balsamic vinaigrette. cal 810

ASIAN CHICKEN SALAD 19

sweet chili soy glazed all natural chicken, julienne vegetables, edamame, napa cabbage, romaine, crispy wontons, cashews, spicy ginger-lime dressing. cal 590

CRAB LOUIE 28

 jumbo lump crab, iceberg, tomato, egg, avocado, cucumber, louie dressing. cal 410



BENEFIT

Cuisine for a healthier lifestyle




GLUTEN-FREE

Sandwiches


TUSCAN CHICKEN MELT, FRESH MOZZARELLA & ARUGULA 17.5

ciabatta, pesto, tomato, grilled peppers, petite salad, fruit.

 cal	fat	sat fat	chol	sodium	carbs	protein
560	25 g	5 g	65 mg	1030 mg	56 g	30 g

SALMON TACOS* 20

blackened salmon fillet, corn tortillas, lime cabbage salad, cilantro, jalapeños, avocado, light chipotle mayonnaise, fresh salsa.

 cal	fat	sat fat	chol	sodium	carbs	protein
460	25 g	4 g	70 mg	560 mg	29 g	30 g

GRILLED CHEESE & TOMATO JAM 17.5

swiss, fresh mozzarella, sharp cheddar, sourdough, petite salad, cup of soup. cal 730

(soup not included in calorie count)

ALL NATURAL HAMBURGER* 17.5


cheddar, caramelized onion, tomato, lettuce, pickle, chipotle aioli, fries. cal 1030

ROAST TURKEY & HAVARTI 17

bacon, tomato, avocado, greens, toasted sourdough, green goddess aioli, chips, fruit. cal 750

VEGETABLE WRAP 16.75

artichokes, grilled zucchini, crispy carrot curls, tomato, mixed greens, daikon sprouts, roasted red pepper-goat cheese spread, wheat tortilla, fruit, petite salad.

 cal	fat	sat fat	chol	sodium	carbs	protein
350	14 g	6 g	15 mg	910 mg	48 g	13 g

JUMBO LUMP CRAB CAKE BURGER 24


creamy coleslaw, soft roll, fries, lemon, tartar sauce. cal 1050

THE SAMPLER 16.5

cup of soup, one half chicken salad, tuna salad, or turkey sandwich, fresh fruit.

Main Selections

HERB ROAST CHICKEN 20


 half chicken, roasted garlic mashed potatoes, lemon-glazed vegetables, natural chicken jus. cal 660

SHRIMP FRA DIAVOLO 22


linguine, spicy red sauce, arugula, parmesan. cal 770


CHICKEN PAILLARD MILANESE 22

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil.

	cal	fat	sat fat	chol	sodium	carbs	protein
	490	15 g	4 g	115 mg	880 mg	33 g	52 g


ANDEAN DREAM QUINOA SPAGHETTI 18

 roasted red pepper, asparagus, mushrooms, spinach, garlic, parmesan, olive oil, parsley.

	cal	fat	sat fat	chol	sodium	carbs	protein
	400	12 g	3.5 g	10 mg	550 mg	56 g	16 g

SAUTÉED SALMON FILLET 26.5

ginger scallion brown rice stir-fry, edamame, shiitake mushrooms, rainbow carrots, grilled broccolini, shoyu-chili vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	560	23 g	4 g	90 mg	940 mg	43 g	41 g

GRILLED FILET MIGNON* 28

mushroom red wine sauce, seasonal vegetables, truffle parmesan fries. cal 870

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

For parties of 6 or more adults, a 20% service charge will be added.



BENEFIT

Cuisine for a healthier lifestyle



GLUTEN-FREE

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Vincent Stewart, Manager
Chef Michael Connolly & Team

TELL US HOW WE ARE DOING

Kevin Garvin
Vice President Food Services
214-573-5371
kevin_garvin@neimanmarcus.com

VISIT US

TheRestaurantsOfNeimanMarcus.com