

## THE ZODIAC ROOM

DOWNTOWN DALLAS, TX

## ROTUNDA

SAN FRANCISCO, CA

PARAMUS, NJ

## NM CAFE

PALO ALTO, CA

SAN DIEGO, CA

TOPANGA, CA

LAS VEGAS, NV

SCOTTSDALE, AZ

ATLANTA, GA

DALLAS NORTHPARK, TX

FT. WORTH CLEARFORK, TX

KING OF PRUSSIA, PA

MCLEAN, VA

SHORT HILLS, NJ

NORTHBROOK, IL

**TROY, MI**

GARDEN CITY, NY

## MARIPOSA

BEVERLY HILLS, CA

NEWPORT BEACH, CA

HONOLULU, HI

HOUSTON, TX

PLANO, TX

SAN ANTONIO, TX

CORAL GABLES, FL

BOCA RATON, FL

CHICAGO, IL

ST. LOUIS, MO

WHITE PLAINS, NY

## ESPRESSO BAR

HONOLULU, HI

DOWNTOWN DALLAS, TX

## FRESH MARKET

SAN FRANCISCO, CA

## MERMAID BAR

BAL HARBOUR, FL

DALLAS NORTHPARK, TX

## BAR ON 4

BEVERLY HILLS, CA

CHICAGO, IL

## CAFE ON 3

BEVERLY HILLS, CA

BAL HARBOUR, FL

## BG / PALETTE/ GOODMAN'S BAR

BERGDORF GOODMAN, NY

## WELCOME TO



Troy

A hidden gem in **The Somerset Collection**, The **NM Cafe** is a staple of elegant cuisine. Whether you join us for a relaxing lunch, a friendly gathering or an intimate conversation, we offer the perfect environment for any occasion. With warm wood tones, local artwork and masterful presentation, it is a truly one-of-a-kind experience. 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.



## WINES BY THE GLASS

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### CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé for Neiman Marcus, California NV  
**QUARTER BOTTLE 18 | FOUR-PACK 54**

Ferrari Brut Rosé, Trentodoc NV **GLASS 15 | HALF BOTTLE 33**

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega "Il Vino dei Poeti" Prosecco, Treviso NV **GLASS 12 | BOTTLE 47**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 145**

### WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 14 | BOTTLE 56**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 16 | BOTTLE 61**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 14 | BOTTLE 56**

Close Pegase Mitsuko's Vineyard Chardonnay, Napa Valley 2018  
**GLASS 18 | BOTTLE 79**

Studio by Miraval Rosé, France 2022 **GLASS 13 | BOTTLE 53**

### REDS

Cherry Pie Pinot Noir, California 2019 **GLASS 12 | BOTTLE 47**

Celani Family Vineyards Robusto Merlot, Napa Valley 2019  
**GLASS 18 | BOTTLE 79**

Duckhorn Cabernet Sauvignon, Napa Valley 2017 **GLASS 19 | BOTTLE 99**

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



## SPECIALTY COCKTAILS

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### POMEGRANATE PALOMA 18

casa del sol blanco, pomegranate lime sour,  
fever tree grapefruit

### ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

### BUTTERFLY TONIC 18

empress 1908 gin, fever tree tonic, herbs, fruit

### BLOOD ORANGE MANHATTAN 18

brother's bond bourbon, blood orange juice, clove simple

### HONEY SPICE MARGARITA 18

casa del sol reposado, honey, lime, cointreau,  
cinnamon sugar rim, honey clusters

### ROSÉ APEROL SPRITZ 18

aperol, club, sparkling rosé

## NON-ALCOHOLIC (<0.1 ABV)

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### STRAWBERRY SPRING SPRITZ 12

Lyre's Italian Spritz, strawberry rose,  
house lemonade, Q club soda



## STARTERS

**DAILY SOUP** cup 8 | bowl 10  
seasonally inspired.

**V AVOCADO TOAST 12**

whole grain toast, avocado, tomato-caper salsa, goat cheese, chili flakes, lemon.  
with egg 16

**V TRUFFLE FRIES 10**

garlic aioli, parmesan cheese, fresh parsley.

## SALADS

**CHICKEN CAESAR 23**

grilled chicken, romaine, croutons, capers, parmesan, creamy caesar dressing.

**V GF BEETS & BERRIES 18**

mixed greens, confit golden beets, goat cheese, seasonal berries, pepitas, citrus-beet vinaigrette.  
with chicken 26 | with salmon\* 30

**GF CHICKEN SALAD 25**

mixed greens, nm chicken salad, shaved celery, fresh & sun-dried fruits, toasted almonds, lemon vinaigrette.

**NM MANDARIN ORANGE SOUFFLÉ 25**

nm chicken salad, sliced almonds, seasonal fruit cup, today's sweet bread.

**GF MAURICE SALAD 22**

iceberg lettuce, roasted turkey, ham, swiss, green olives, gherkins, creamy maurice dressing.

**V** VEGETARIAN   **P** PLANT-BASED   **GF** GLUTEN-FREE   **NM** NM CLASSIC

\*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.



## SANDWICHES

**NM BURGER\* 21**

black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, french fries.  
with bacon 22

**CRAB CAKE SANDWICH 30**

brioche, lettuce, tomato, creole remoulade, french fries.

**NM SAMPLER 23**

cup of soup, nm classic sandwich half, house salad.

**NM CLASSIC SANDWICH**

choice of croissant or whole grain bread with lettuce, tomato, potato chips and pickle.

NM Chicken Salad 20

Tuna Pecan 20

make it a melt 23

**V CALIFORNIA CLUB 18**

whole grain bread, bibb lettuce, tomato, avocado, swiss cheese, pesto aioli, french fries.

## MAIN SELECTIONS

**CRISPY CHICKEN PAILLARD 25**

roasted asparagus, tomato-caper salsa, parmesan cheese, lemon-butter sauce.

**GF SALMON TACOS\* 25**

blackened salmon filet, corn tortillas, cilantro-lime slaw, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa.

**P GF WARM GRAINS 20**

quinoa, confit golden beets, purple cabbage, roasted red pepper, avocado, curried cashew, lemon-miso dressing.  
with chicken 28 | with shrimp\* 30 | with salmon\* 32

**PASTA PRIMAVERA 20**

penne, zucchini, yellow squash, cherry tomato, garlic, lemon olive oil.



## CHILLED

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**ICED TEA 5**

**SPICED ICED TEA 5**

**Q SPECTACULAR DRINKS** (6.7 oz. bottle) **6**  
q ginger ale, q club soda, q tonic, or q ginger beer

**ACQUA PANNA®** premium still water (750mL) **8**

**S.PELLEGRINO®** sparkling water (750mL) **8**

## BREWED

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**HOT TEA 5**  
breakfast black, earl grey, jasmin vert, chamomile

**FILTER DRIP COFFEE 5**  
regular/decaf

**ESPRESSO 5**  
regular/decaf

**CAPPUCCINO 5.5**  
espresso, equal parts steamed milk and froth

**CAFFÈ LATTE 6**  
espresso, steamed milk, layer of froth



## WINE SELECTION

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Ashley Hardenburg, Manager

VISIT US

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