

the fresh MARKET

STARTERS

Freshmarket Soup 7.00
made fresh daily

* **Pasta Fagioli** 7.00
cannellini and red beans, pasta, tomato, parmesan, parsley
Calories 170 fat 3g sat fat 1g chol >5mg sodium 530mg
total carbs 30g protein 9g

Low-Fat Turkey Chili 7.00
monterey jack cheese, cheddar jalapeño corn bread
with side salad 10.00
Calories 360/660

SANDWICHES

served with petite salad & fresh fruit
(calorie count not included)

Black Pepper Turkey Club 13.00
tomato, avocado, green leaf lettuce, shallot
mayonnaise, toasted whole wheat
Calories 740

* **Vegetable Melt** 12.75
ciabatta, zucchini, tomato, artichoke, grilled peppers,
pesto, provolone, petite salad, fruit
Calories 480 fat 18g sat fat 6g chol 20mg sodium 1310mg
total carbs 63g protein 19g

The Presidio 13.50
roasted chicken, applewood smoked bacon,
melted cheddar, avocado, tomato, pesto
mayonnaise, toasted focaccia
Calories 680

Egg Salad 11.50
smoked bacon, lettuce, tomato, whole wheat
Calories 760

* **Roast Turkey Italian Melt** 13.00
focaccia, roast turkey, fresh mozzarella, grilled red pepper,
arugula, pesto, petite salad, fresh fruit
Calories 480 fat 22g sat fat 4g chol 65mg sodium 1240
total carbs 49g protein 28g

French Dip 13.50
thinly-sliced roast beef, melted swiss cheese,
horseradish, warm french roll, classic au jus
Calories 550

Tuna Melt 12.50
tuna pecan, cheddar, tomato, sourdough, fruit
Calories 810

Today's Sampler 12.50
bowl of soup or small green salad, one half tuna
pecan or nm chicken salad sandwich

NM Chicken Salad 12.00
whole grain bread
Calories 730

Tuna Pecan 12.00
tuna, toasted pecans, water chestnuts, sourdough
Calories 750

ENTREE SALADS

** **Salmon Green Goddess** 16.00
avocado, tomato, egg, greens, asparagus, cucumber,
light green goddess dressing
Calories 530 fat 34g sat fat 7g chol 310 sodium 400mg
total carbs 11g protein 41g

** **Mediterranean Vegetable Salad** 12.00
mixed greens, artichokes, tomato, peppers, chickpeas,
cucumber, feta, low-calorie vinaigrette
Calories 270 fat 31g sat fat 15g chol 25mg sodium 830mg
total carbs 25g protein 9g

Santa Fe 14.00
diced chicken, romaine, avocado, grilled corn,
black beans, tortilla chips, shredded cheese,
cilantro-lime vinaigrette, pico de gallo
Calories 640

* **Baby Spinach, Beet & Shaved Kale** 12.75
pears, lara chanel goat cheese, slivered almonds,
local honey-orange vinaigrette
Calories 470

** **Sonoma** 15.00
chicken, romaine, candied walnuts, sliced apples,
raisins, blue cheese, light balsamic vinaigrette
Calories 530 fat 28g sat fat 5g chol 110mg sodium 830mg
total carbs 31g protein 41g

* **Madison Avenue** 14.00
diced turkey, bacon, frisée, romaine, radicchio, avocado,
tomatoes, hard-boiled egg, blue cheese dressing
Calories 600

Asian Chicken Salad 14.50
napa cabbage, romaine, carrots, snow peas, cilantro,
scallions, honey cilantro-lime vinaigrette, wonton
strips, toasted peanuts, red chile peanut dressing
Calories 620

** **Shrimp & Hearts of Romaine** 17.00
peppers, quinoa, chickpeas, tomato, artichoke, feta, cucumber,
light greek vinaigrette
Calories 360 fat 12g sat fat 3.5g chol 165mg sodium 820mg
total carbs 33g protein 30g

* **Fashion Plate** 12.50
nm chicken salad or tuna pecan, fresh fruit
Calories 420/250

MAIN SELECTIONS

Chef's Daily Special
please ask your server for the details

Shrimp Tacos 14.00
cabbage salad, cilantro-lime vinaigrette,
chipotle aioli, avocado, pico de gallo
Calories 540

Mac & Cheese 13.00
four cheese béchamel, herb bread crumbs
Calories 720

FOR OUR LITTLE SHOPPERS 8.00
Includes beverage & dessert. 12 & under only, please

Peanut Butter & Jelly Calories 430

Grilled Cheese Calories 520

Mac & Cheese Calories 380

* Gluten Free

GO FIGURE
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Neiman Marcus
San Francisco

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

WARM UP

illy Caffè Filtro 4.00
filter drip preparation

Espresso 4.00
prepared in its purest form

Cappuccino 4.50
espresso, steamed and frothed milk

Caffè Latte 5.00
espresso, steamed milk, layer of froth

Caffè Mocha 5.00
espresso, chocolate, steamed milk

Chai Latte 5.00
chai, steamed milk, layer of froth

Dammann Frères Sachet Selection 4.00

Breakfast
a blend of Sri Lanka, Darjeeling and Assam

Earl Grey
a subtle marriage of teas from Keemun in the Anhui province of China, delicate silver tips and Calabria bergamot essential oil

Jardin Bleu
a blend of teas from India and China, flavored with rhubarb, wild strawberry, and scattered with cornflower petals

Goût Russe
exclusive and unique blend of Chinese tea and citrus fruits essential oils

Caramel
intense taste of caramel, scattered with pieces of toffee

Four Red Fruits
cherry, strawberry, raspberry, red currant

Decaffeinated Ceylan
decaffeinated black tea with a full-bodied taste

Jasmine Green
green Chinese unique and original fusion of a Sencha tea and lemongrass

Chamomile Tisane
harvested June to September, notes of citron and light bitterness

Nuit d'Été Tisane
hibiscus flowers, apple bits and rosehip peels flavored with raspberry, strawberry and cream

Peppermint
tisane-hardy, herbaceous Middle Eastern plant, harvested in Summer before it flowers

REFRESH

Dammann Frères Iced Tea 4.00

NM Spiced Iced Tea 4.00

The Republic of Tea 6.50

Fresh Lemonade 4.00

Assorted Juices 4.00

Milk 4.00

Acqua Panna® Premium Still Water (500ml) 4.00

S.Pellegrino® Sparkling Water (500ml) 4.00

Assorted Sodas 4.00
pepsi, diet pepsi, sierra mist,
dr. pepper, mug root beer, ginger ale

WINE SELECTIONS

SPARKLING

Domaine Chandon Brut, Napa Valley, NV (187ml) 11.00

Domaine Chandon Brut Rosé, Napa Valley, NV (187ml) 12.50

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2012 12.00 47.00

Groth Sauvignon Blanc, Napa Valley 2012 12.00 48.00

Château d'Esclans "Whispering Angel" Rosé, Provence 2012 12.00 48.00

REDS

Meiomi Pinot Noir, Sonoma Coast 2012 11.00 45.00

Hawk Crest Cabernet Sauvignon, California 2006 10.00 39.00

BEER

Beck's Light 6.00
Germany

Dos Equis Lager 6.00
Mexico

Trumer Pils 6.00
Berkeley, California

Lagunitas IPA 6.00
Petaluma, California

Neiman Marcus

San Francisco

Tell us how we are doing
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