the freshmarket

starters

Freshmarket Soup 6.50
made fresh daily

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

sandwiches

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

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

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

Open-Faced Tuna Melt 11.00
tuna pecan, tomatoes, sprouts, melted cheddar, sourdough
Calories 480

Roast Turkey Italian Melt 12.00
one half 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 450

Today's Sampler 12.00
bowl of soup or small green salad, one half tuna pecan or nm all natural chicken salad sandwich

Tuna Pecan 10.50
tuna, toasted pecans, water chestnuts, sourdough
Calories 750

NM All Natural Chicken Salad 10.50
whole grain bread
Calories 730

Egg Salad 10.00
smoked bacon, lettuce, tomato, whole wheat
Calories 760

GO FIGURE
CUISINE FOR A HEALTHIER LIFESTYLE

entree salads

Grilled Salmon Fattoush 15.50
chopped romaine, olives, cucumber, tomato, feta, crispy pita, artichokes, lemon-oregano vinaigrette
Calories 850

GF Mediterranean Vegetable Salad 11.00
mixed greens, artichokes, tomato, peppers, chickpeas, cucumber, feta cheese, low-calorie vinaigrette
Calories 270 fat 31g sat fat 15g chol 25mg sodium 830mg
total carbs 25g protein 9g

GF All Natural Chicken Cobb 10.50
avocado, tomato, bacon, egg, blue cheese, mixed greens, red wine vinaigrette
Calories 890

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

GF Sonoma 15.00
all natural 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

Asian All Natural Chicken Salad 14.00
napa cabbage, romaine, carrots, snow peas, cilantro, scallions, honey cilantro-lime vinaigrette, wonton strips, toasted peanuts, red chile peanut dressing
Calories 620

GF Poached Lemon Shrimp & Romaine Hearts 16.50
quinoa, chickpeas, feta, tomato, cucumber, red pepper, artichokes, light greek vinaigrette
Calories 360 fat 12g sat fat 3.5g chol 165mg sodium 820mg
total carbs 33g protein 30g

GF Waldorf Salad 12.00
roasted all natural chicken, romaine, apples, walnuts, grapes, blue cheese, sun-dried fruit, honey-dijon dressing
Calories 810

GF Fashion Plate 12.00
nm all natural chicken salad or tuna pecan, fresh fruit
Calories 420/250

main selections

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

Today's Quiche 11.00
petite green salad, fresh fruit

Today's Pizza
9 inch pizza, small salad
priced as quoted

for our little shoppers 8.00

Includes beverage & dessert. 12 & under only, please

Chicken Quesadilla Calories 450

Peanut Butter & Jelly Calories 430

Cheese Pizza Calories 360

GF Gluten Free

Food Allergies? Please notify your server prior to ordering

For groups of 6 or more adults, an 18% service charge will be added

We accept all major credit cards, cash & personal checks

Neiman Marcus
San Francisco

warm up

illy Caffè Filtro 3.00
filter drip preparation

Espresso 3.00
prepared in its purest form

Cappuccino 4.00
espresso, steamed and frothed milk

Caffè Latte 4.00
espresso, steamed milk, layer of froth

Caffè Mocha 4.00
espresso, chocolate, steamed milk

Chai Latte 4.00
chai, steamed milk, layer of froth

Traditional Hot Chocolate 4.00
whipped cream, cocoa powder

Hot Apple Cider 4.00
fall spices

Dammann Frères Sachet Selection 3.00

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

Decaf Mango
Sri Lanka tea with mango aroma

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'Eté 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 3.00

NM Spiced Iced Tea 3.00

The Republic of Tea 5.00
ginger peach decaf

Fresh Lemonade 3.25

Assorted Juices 3.25

Milk 3.00

Voss Water 3.00
sparkling and still

Assorted Sodas 3.00
pepsi, diet pepsi, sierra mist, dr. pepper, mug root beer, ginger ale

wine selections

Sparkling

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

Whites

Neiman Marcus Chardonnay, Santa Barbara County 2011	12.00	48.00
Markham Sauvignon Blanc, Napa Valley 2008	9.00	37.00

Reds

Hawk Crest Cabernet Sauvignon, California 2006	10.00	40.00
Paso Creek Merlot, Paso Robles 2006	9.00	37.00

beer

Anchor Steam 5.00
San Francisco

Amstel Light 6.00
Holland

Heineken 6.00
Holland

Corona 6.00
Mexico

Tell us how we are doing
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