



2010 b greenville ave.
dallas, tx 75206
469.294.4012
www.remedydallastx.com



**IN THE SPIRIT OF
THE EARLY 1900S,**
we name our sundaes after
close friends, family and
pop culture references.

FROM OUR TRAVELS
america is a melting pot,
cultivating a diversity
of cuisines.

over the past years,
we've taken time to travel
the nation, sampling
dishes from some of its
best culinary minds.

this menu is a celebration
of those ideas.



DUROC PORK

+



AKAUSHI BEEF

=

**HOUSEMADE
FRIED
BOLOGNA
SANDWICH**

DANYELE MCPHERSON
executive chef
JASON CZAJA
chef de cuisine
JR ARGUMANIZ
sous chef

DINNER

SOUP + SALADS

CREAM OF TOMATO SOUP | 7

served with pachi pachi cheddar cheese toast on house potato bread

BEET + GRAPEFRUIT SALAD | 12

arugula, roasted baby beets, tx grapefruit, shaved fennel, avocado,
pomegranate, pistachio + orange-tarragon vinaigrette

BRUSSELS CAESAR | 10

shaved brussels sprouts tossed with parmesan cheese,
sourdough breadcrumbs + caesar dressing

KALE SALAD | 10.5

lacinato kale, house ricotta, candied hazelnuts + citrus-yogurt dressing

SHAREABLES

JALAPEÑO-CHIVE HUSHPUPPIES | 8.5

nc hot sauce butter

THE DIRTY SOUTH | 11

buttermilk-fried green tomatoes, pickled shrimp, mayo, celery + collards

KING CRAB + SOURDOUGH | 22

alaskan king crab poached in butter, shallots, garlic, thyme, lemon +
maldon sea salt, served with grilled sourdough + parsley salad

DEVEILED EGG SALAD + HAM ON TOAST | 13

mustard pickled eggs, chives, dill, tarragon, mayo, lemon,
celery + shaved smoked ham on grilled focaccia

GREEN GODDESS FRIES | 6

housemade fries tossed with fresh dill, chives, tarragon,
garlic + shallots with green goddess on the side

TOASTED PIMENTO CHEESE | 11

pimento cheese on toasted country white bread with cream of tomato soup on the side

2-PIECE DUCK SNACK | 16.5

crispy leg + thigh tossed in the "sweet heat" with blue cheese-candied
pecan slaw, mini buttermilk biscuit, deviled egg + dill pickles

CHILI FRITO CORNBREAD PIE | 12

three-bean chili, yellow cornbread, fritos, cheddar cheese, lime crema, guacamole + green onion

BFS | MARKET PRICE

grilled 32-ounce t-bone brushed with herbed shallot butter, finished with
maldon sea salt + served with horseradish cream on the side

SANDWICHES

all sandwiches served with choice of hand-cut fries, cream of tomato soup or mixed greens

CHEESEBURGER | 14

kansas city kobe beef, american cheese, house dill pickles, sweet onion,
shredded lettuce, tx tomato + creamy mustard on a griddled challah bun

FRIED HOUSEMADE BOLOGNA | 13

american cheese, mayo + sweet onion on griddled challah

ENTRÉES

GRILLED LAMB CHOPS | 22

australian lamb chops over lemon balm salsa verde smashed
fingerling potatoes with spicy peanut + red pepper sauce

GRILLED BEEF TENDERLOIN | 38

center cut C.A.B. tenderloin, cauliflower gratin topped with gruyère cheese, toasted
almonds + sourdough breadcrumbs served with house steak sauce on the side

CASTRO'S CHICKEN | 27

roasted free range poussin, crispy rice + beans, habanero
caramel, collards, sour orange mojo + keffir cream

BEEF SHORT RIB | 26

red wine braised beef short rib over herb roasted redskin potatoes + carrots,
caramelized brussels sprouts, pearl onions + horseradish cream

TX SHRIMP+ GRITS | 20

sautéed gulf shrimp, cheddar-bacon grits, smoked shrimp
butter + marinated baby tomatoes

