



a Neighborhood Diner & Lounge

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Breakfast

CHILAQUILES 15

Tortilla chips, salsa verde, shredded chicken, queso fresco, sunny-side up egg, cilantro (GF)

BREAKFAST TACO 5 each

Scrambled eggs, choice of chorizo, bacon or potato, flour tortillas

Add cheese \$1 Add refried beans \$1

MASA PANCAKES 16

Honey butter, maple syrup (GF & VEG)

HUEVOS RANCHEROS 16

Tostada, refried beans, salsa ranchera, avocado, crema (GF & VEG)

PORK BELLY TOAST 18

Toasted brioche, bechamel, fried egg, pork belly, chives

BANANA NUT

CHIA SEED PUDDING 10

Almond milk, toasted almonds, banana brûlée, vanilla, toasted coconut (GF & VEG)

FRENCH TOAST 15

Challah bread, sweet potato, candied pecans, whipped cream (VEG)

BREAKFAST CROISSANT 15

Scrambled eggs, cheddar cheese, ham steak, beefsteak tomato, Everything But The Bagel mayo

AVOCADO TOAST 14

Chive cream cheese, avocado, fried egg, salsa macha (VEG)

Starters

CHORIZO FRITTERS 12

Corn and chorizo fritters, served with butter lettuce wraps, green tomato chow chow (GF)

TRIO OF DIPS 12

Jalapeño edamame hummus, pickle dip, white bean, served with veggies and hippy crackers (GF & VEG)

FRIED GREEN TOMATOES 11

Cornmeal battered and fried, green goddess dressing (VEG)

DEVILED EGGS 10

Pimento cheese, pickled peppers (GF & VEG)

BREAKFAST EMPANADA 10

Chorizo, potato, egg, cheddar cheese

Entrees

OPEN FACED TUNA SAMMIE 18

Tuna salad, cheddar cheese, heirloom tomatoes

STUFFED MEATLOAF 21

Jalapeño popper stuffed meatloaf, mashed potatoes

VEGGIE BURGER 16

Black bean burger, Empire Bakery sesame seed bun, mustard, arugula, tomato, caramelized onion (VEG)

MOZZARELLA LT 16

Fried mozzarella, Empire Bakery panini, lettuce, tomato, edamame pesto, black pepper mayo (VEG)

POT ROAST GUISO 22

Braised beef, carrot, potato, pearl onion, pozole grits (GF)

CHEF'S POT PIE 18

Rotates - ask your server for today's filling

(GF) GLUTEN FREE (VEG) VEGETARIAN

Salads & Soups

CRAB BISQUE W/GRILLED CHEESE 20

Lump crab, pimento grilled cheese sandwich, crab bisque, chives

COBB SALAD 18

Fried chicken, egg, cherry tomatoes, pickled peppers, bacon, avocado, Point Reyes blue, red wine vinaigrette

KALE SALAD 14

Baked kale, cabbage, hippy crackers, dates, red onion, goat cheese, apple cider vinaigrette (GF & VEG)

MEXICAN CNS CUP OR BOWL 9, 13

Fideo, shredded chicken, chicken soup, carrot and onion stars, cilantro

Sides

HASH BROWNS 9

Cheddar potato hash, jalapeño crema (GF & VEG)

BACON 5

SAUSAGE 5

Luscher's breakfast sausage

BISCUITS 4 each

Honey butter (VEG)

SCRAMBLED EGGS 4

CARROTS 7

Goat cheese, salsa macha (GF & VEG)

COLLARD GREENS 5

Spicy greens (GF & VEG)

POZOLE GRITS 6

Hominy, Monterrey cheese, butter (GF & VEG)

MASHED POTATOES 6 (GF & VEG)

Good Music.
Good Food.
Good Drinks.
Good People.

Desserts

SEASONAL STREUSEL 9

See your server for details (GF)

CAFE DE OLLA POT DE CREME 9

Mexican coffee custard, whipped cream

DATE CAKE 11

Gluten free date cake, sticky toffee (GF)

HAPPY HOUR MENU 3PM TO 6:30PM

Ask you server for the Happy Hour menu



LATE NIGHT MENU 8PM TO CLOSE

Ask you server for the Late Night menu

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Cocktails

CLASSIC FROZEN MARGARITA 12

Socorro Tequila, triple sec, lime, agave

BLOODY MARY 9

Tito's Vodka, house-made Bloody Mary mix

PALOMA 11

Astral Tequila, grapefruit, lime, soda

MICHELADA 7

Red or green (guest's choice)

* Ask your server for the full cocktail menu

Non-Alcoholic

EARL GREY SAFFRON OLD FASHIONED 10

FAR-FROM A TINI 10

Strawberry, ginger and rhubarb

NOT-A-RITA 10

Cucumber, lime and cardamom

Drafts

CELESTIAL ROTATING IPA 9

GUINNESS 8

ODD MUSE 500 PESOS 8

VECTOR MOUNTAIN CHILD PILS 8

Cans

CELESTIAL ROTATING 16oz 9

GUINNESS 0.0 16oz 8

LIVE OAK PILS 12oz 8

ODD MUSE ROTATING 16oz 9

PETICOLAS VELVET HAMMER - 16oz 8

VECTOR ROTATING 16oz 9

* Additional options at outside bar

Wines

WHITES...

BIELER PÈRE & FILS "SABINE" ROSÉ 9

Provence, France

ALBERT BICHOT ALIGOTÉ 13

Bourgogne, France

ST. SUPÉRY SAUVIGNON BLANC 12

Napa Valley, California

ARGIOLAS VERMENTINO 10

Sardinia, Italy

VIGNOBLES ARBEAU BLANC CHARDONNAY 8

France

REDS...

LES MOULINS CABERNET FRANC 15

Loire Valley, France

TRÉNEL BEAUJOLAIS (GAMAY) 10

Burgundy, France

TOURNON SHIRAZ 12

Victoria, Australia

ERCOLE BARBERA 12

Piedmont, Italy

SPARKLING...

MEINKLANG PROSA 13

Burgenland, Austria

POEMA CAVA 8

Spain

Soft Drinks

COKE, SPRITE, DIET COKE, DR. PEPPER 4

Juices

ORANGE JUICE, CRANBERRY, PINEAPPLE, REAL LEMONADE 5

Milk

WHOLE MILK, OAT MILK 4

Coffee

ESPRESSO 4

AMERICANA 4

FLAT WHITE 5

CAPPUCCINO 6

Oat milk or whole milk • made w/ Counter Culture

Private Events

Big table or big plans?

Ask us about private parties, group bookings, and catering.

Email catering@amfmdallas.com or call us on 214 - 741 - 4141