

Mercat

2501 N Harwood St 75201-1607 · +12149530917 · Updated: Jan 14, 2026

[View online menu](#)



PÂTISSERIES 7

CROISSANT	\$4.00
PAIN AU CHOCOLAT	\$4.50
ALMOND CROISSANT	\$4.50
MUFFIN	\$3.75
DAILY COOKIE	\$3.50
CINNAMON ROLL	\$3.00
PASTRY BASKET	\$18.00

ENTRÉES 7

BREAKFAST TACOS	\$4.00
choice of: bacon, sausage, or spinach served with salsa	
QUICHE FLORENTINE	\$18.00
spinach, gruyere, fines herbes, field greens	
QUICHE LORRAINE	\$18.00
bacon lardons, gruyere, caramelized onion, frites	
PAIN PERDU	\$14.00
crème anglaise, fresh berries	
FRENCH BREAKFAST	\$16.00
potato galette, two eggs, tomato, choice of: bacon, sausage, or parisian ham	
PROVENÇAL OMELET	\$14.00
egg whites, roasted peppers, spinach, goat cheese, potato galette	
JAMBON & GRUYÈRE OMELET	\$15.00
fines herbes, potato galette	

SANDWICHES 4

CROQUE MONSIEUR	AVAILABLE OPTIONS
country sourdough, sauce mornay, gruyere, jambon, frites	\$18.00
	Make it a lady: \$2.00

EGG CROISSANT.	\$12.00
scrambled egg, bacon, gruyère, potato galette	
JAMBON BEIRRE BAGUETTE	\$18.00
parisian ham, cultured butter, frites	
AVOCADO TOAST	\$18.00
seeded sourdough, poached egg, herbs, mustard vinaigrette, farmers cheese	

ADDITIONS 4

Bacon	\$4.00
Sausage	\$4.00
Toast	\$2.00
Potato Galette	\$4.00

PETITS PLATS 6

SEASONAL FRUIT PLATE	\$12.00
PASTRY BASKET	\$18.00
freshly baked pastries, seasonal jam, cultured butter	
CHARCUTERIE & FROMAGE	\$26.00
daily assortment with seasonal accompaniment	
AVOCADO TOAST	\$18.00
seeded sourdough, poached egg, herbs, mustard vinaigrette, farmers cheese	
RICOTTA & HONEY	\$15.00
house made cheese, orange marmalade, honey, baguette	
BLISTERED SHISHITO PEPPERS	\$17.00
espelette pepper, sea salt, pistou	

SOUPE & SALADES 4

ONION SOUP GRATINÉE	\$11.00
onion mélange, gruyère, baguette	
LYONNAISE SALAD	\$14.00
frisee, cress, bacon lardons, sweet mustard vinaigrette	
MELON & FRISÉE SALAD	\$12.00
orange vinaigrette, avocado, pistachio, shaved fennel	
BIBB SALAD	\$10.00
chèvre, tomato, radish, lemon vinaigrette	

LES CLASSIQUES 6

CROQUE MONSIEUR

country sourdough, sauce mornay, gruyere, jambon, frites

AVAILABLE OPTIONS

\$18.00

Make it a lady: \$2.00

CREPES SUZETTE

mascarpone, grand marnier, crème chantilly, charred orange

\$15.00

QUICHE LORRAINE

bacon lardons, gruyère, caramelized onion, frites

\$18.00

QUICHE FLORENTINE

spinach, gruyere, fines herbes, field greens

\$18.00

PAIN PERDU

crème anglaise, fresh berries

\$17.00

GREEN CHILE CREPES

pulled chicken, roasted chiles, sauce mornay, gruyère, scrambled eggs

\$16.00

ACCOMPAGNEMENTS 4

Potato Galette

\$4.00

Toast

\$2.00

Smoked Bacon

\$4.00

Breakfast Sausage

\$4.00

DESSERTS 3

CHOCOLATE MILLE-FEUILLE

chocolate mousse, hazelnut gelato

\$10.00

CRÈME BRÛLÉE

mixed berries, turbinato crust

\$8.00

BREAD PUDDING

crème anglaise, chocolate gelato

\$10.00

DESSERT WINES 2

CARMES DE RIEUSSEC SAUTERNES

\$15.00

PEDRO XIMENEZ SHERRY

\$12.00

BAR À HUÎTRES 3

POACHED GULF SHRIMP

AVAILABLE OPTIONS

Half Dozen: \$13.00

Dozen: \$25.00

EAST COAST OYSTERS

AVAILABLE OPTIONS

Half Dozen: \$22.00

Dozen: \$42.00

CAVIAR

PETIT PLATS 8

BRAISED ESCARGOT

\$24.00

lardons, cèpes, red wine jus, maître d' butter

BLISTERED SHISHITO PEPPERS

\$17.00

espelette pepper, sea salt, pistou

PAN ROASTED FOIE GRAS

\$26.00

strawberry balsamic gastrique, cocoa nibs, brioche

SMOKED SALMON

\$22.00

fromage blanc, dill, caviar, orange, blini

CHARCUTERIE & FROMAGE

\$26.00

daily assortment with seasonal accompaniment

TARTARE DE BOEUF

\$18.00

local beef, dijon, cornichon, baguette

RICOTTA & HONEY

\$15.00

house made cheese, orange marmalade, honey, baguette

GRILLED ARTICHOKEs

\$17.00

lemon aioli, parmesan, fine herbes

BREAKFAST & LUNCH 16

YOGURT PARFAIT

\$6.00

granola . fresh berries . vanilla yogurt . honey

AVOCADO TOAST

\$8.00

focaccia . crushed avocado . tomato . egg . parmesan

BREAKFAST TACOS

\$4.00

sausage & cheddar . bacon & cheddar . spinach & egg white. Served until 10:30AM

PASTA SALAD

\$10.00

grilled chicken . confit tomatoes . limonette . baby carrot

FIELD GREENS SALAD.

\$7.00

tomato . cucumber . balsamic vinaigrette

ARUGULA SALAD	\$6.00
onion . almond . parmesan . lemon vinaigrette	
CHOPPED SALAD	\$8.00
diced salami . provolone . olive . tomato . artichoke . romaine . Italian dressing	
CHICKEN CAESER SALAD	\$10.00
romaine . parmesan . fennel croutons . house dressing	
BREAKFAST SANDWICH	\$7.00
ciabatta . scrambled egg . bacon . white cheddar	
CAPRESE SANDWICH	\$9.00
focaccia . mozzarella . marinated tomato . pesto	
ITALIAN HERO	\$7.00
prosciutto . salami . marinated tomato . red pepper . provolone . romaine	
CHICKEN SALAD SANDWICH	\$6.00
Texas toast . pulled chicken . garlic aioli . romaine . tomato	
PARLOR CLUB	\$7.00
Texas toast . oven-roasted turkey . smoked ham . bacon . cheddar . lettuce . tomato	
ROAST BEEF SANDWICH	\$9.00
ciabatta . horseradish aioli . swiss . pickled onions	
SMOKED SALMON	\$12.00
dill . capers . whipped cream cheese . red onion . everything bagel	
HARWOOD POWER LUNCH	\$10.00
Parlor Club . Italian Hero Arugula Salad . Field Greens Salad with any bag of chips . canned soda or freshly brewed iced-tea	

PASTRIES 6

CROISSANT	\$4.00
CHOCOLATE CROISSANT	\$4.50
ALMOND CROISSANT	\$4.50
MUFFINS	\$3.75
CINNAMON ROLL	\$3.00
DAILY COOKIE	\$3.50

BITES 5

OYSTERS	\$1.50
----------------	---------------

Ricotta and Honey**\$6.00**

house made ricotta, orange marmalade, grilled baguette, honey comb

Tartare de Boeuf.**\$7.00**

local beef, dijon, cornichon, brioche

BLISTERED SHISHITO PEPPERS**\$6.00**

espelette pepper, sea salt, pistou

Smoked Salmon**\$7.00**

fromage blanc, dill, caviar, orange, blini

MARTINIS 6**Martini Sec****Cosmo****Cucumber Mint****Pomegranate****French****Blackberry Mint****BEER** 4**Blood and Honey****Kronenbourg****Stella****Peroni****WINE** 6**J.P. Chenet Brut Blanc de Blanc****Famille Perrin Le Grand Prébois Blanc, Marsanne Viognier****Dark Harvest Chardonnay, Washington****La Vieille Ferme Rosé, Rhone Valley****Famille Perrin Le Grand Prébois Rouge, Grenache Counoise****Honoro Vera, Jumilla Cabernet Sauvignon, Murcia Spain****CHAMPAGNE TUESDAY** 1

CHAMPAGNE TUESDAY

every week from 4 p.m. - 6 p.m. with 1/2 priced bottles of bubbles.

SPECIALTY COCKTAILS 7

Pêche Mignon

Frozen Fruits, Orange Juice with Sparkling Wine

AVAILABLE OPTIONS

\$15.00

Make it a Rose: \$2.00

Pear-ee

Absolut Pear, St. Elder Elderflower Liqueur, Rosemary Syrup, Lemon

\$16.00

Brise Légerè

Seagram's Gin, Grapefruit, Vanilla Bean Syrup

\$15.00

La Vie En Rose

St. Elder Elderflower Liqueur, Lillet, Lime, Raspberries, Bubbles

\$16.00

Paradis Du Chocolat

Stoli Vanil Vodka, Godiva Dark Chocolate, Creme De Cacao

\$15.00

Cocktail a L'ancie

Brown Butter-Washed Gentleman Jack, Bitters, Brown Sugar

\$14.00

Classic French 75

St. Remy VSOP, Lemon, Simple, Prosecco

WINES BY THE GLASS - BLANC 5

Novellum Chardonnay, France, 2020

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$42.00

Laroche Chardonnay, France, 2018

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$63.00

Le Fumées Blanches Sauvignon Blanc, France, 2020

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

Montefresco Pinot Grigio, Italy, 2020

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

Domaine Fouassier Sancerre Sancerre Controlee, 2019

AVAILABLE OPTIONS

Glass: \$22.00

Bottle: \$80.00

WINES BY THE GLASS - BUBBLES 2

Bisol Jeio Prosecco, Italy, NV**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$52.00

Taittinger Champagne, France , NV**AVAILABLE OPTIONS**

Glass: \$28.00

Bottle: \$132.00

WINES BY THE GLASS - ROSE 2**Rose Gold Rosé, Cotes De Provence, 2020****AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$56.00

De Chanceny Cremant De Loire Sparkling Rosé, France, NV.**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$52.00

WINES BY THE BOTTLE - ROUGE 5**Chateau Petite-Freylon Merlot, France, 2018****AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$56.00

Bouchard Père & Fils Pinot Noir, Burgundy, France, 2019**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$60.00

Marquis De Goulaine Cabernet Franc, Loire Valley, France, 2020**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$52.00

Famille Perrin Blend, Cotes du Rhone, 2018**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$52.00

Stonestreet Cabernet Sauvignon, Alexander Valley, 2017**AVAILABLE OPTIONS**

Glass: \$27.00

Bottle: \$98.00

CHAMPAGNE 7**Veuve Clicquot, Brut, NV****\$144.00****Taittinger La Francaise, Brut, NV****\$132.00****Perrier-Jouet, Brut, NV****\$112.00****Ruinart, Brut, NV****\$320.00****Deutz, Brut, NV****\$118.00**

Moët & Chandon, Brut, NV \$140.00

Laurent-Perrier, Brut, NV \$165.00

SPARKLING 4

Gramona Imperial Cava Grand Reserve, 2014 \$60.00

Bisot, Prosecco, NV \$52.00

De Chanceney, Rosé, NV \$52.00

Ferghettina, Rosé, 2017 \$98.00

LARGE FORMAT 1

Miraval Rosé, Provence 1.5L, NV \$98.00

ROSE 6

Chateau D'Aqueria Rhone, France 2019 \$57.00

Laurent-Perrier Champagne, France NV \$198.00

Chateau Minuty Cotes de Provence, France 2020 \$64.00

Mirabeau Cotes de Provence, France 2021 \$45.00

Tablas Creek Patelin Paso Robles, California 2021 \$72.00

Miraval Rosé Provence, NV \$66.00

ITALY - ROUGE 2

Poderi Luigi Einaudi Dolcetto 2018 \$42.00

Speri Valpolicella Ripasso Classico 2018 \$48.00

SPAIN - BLANC 2

Pazo das Bruxas Albariño, Rias Baixas 2019 \$44.00

Ontanon "Vetiver" Viura 2014 \$40.00

SPAIN - ROUGE 1

Palacios Remondo, "Propiedad" Garnacha, 2015 \$64.00

WORDLY WINES 5

Dr. Loosen Riesling, Mosel, Germany 2020 \$42.00

Laurenz V. Singing Gruner, Austria 2016	\$45.00
Louis Bovard 'Medinette' Grand Cru, Vaud, Switzerland	\$177.00
Craggy Range Pinot Noir, Martinborough, New Zealand 2017	\$70.00
Ao Yun Cabernet Franc/Sauvignon, China 2014	\$275.00

MERCAT'S CELLAR ⁹

**Chateau Calon-Segur Saint Estephe Grand Cru Classe
Bordeaux, France 2014** **\$675.00**

**Chateau Ducru-Beaucaillou Saint-Julien Grand Cru
Classe, Bordeaux, France 1985** **\$1,000.00**

Chateau Talbot

AVAILABLE OPTIONS

Saint-Julien Grand Cru Classe Bordeaux, France 2014:
\$325.00

Saint-Julien Grand Cru Classe Bordeaux, France 2016:
\$310.00

Saint-Julien Grand Cru Classe Bordeaux, France 2017:
\$300.00

Domaine Margot 1er Cru Chassagne-Montrachet 2019 **\$375.00**

**Domaine Gerard Seguin Gevrey-Chambertin 1er Cru
Lavaux Saint Jaques, France 2019** **\$500.00**

Domaine Jean Grivot Vosne-Romanee, France 2019 **\$335.00**

**Domaine Jean-Louis Chavy Puligny-Montrachet 1er Cru,
France 2019** **\$235.00**

Joseph Phelps "Insignia" Napa Valley, California 2018 **\$620.00**

**Vall Llach "Mas De La Rosa" Vi De Finca Qualificada,
Priorat, Catalonia, Spain 2012** **\$590.00**