

# MENU

Open for Lunch & Take Out  
Monday - Saturday 11-2

## STARTERS

**SOUP** house made each day Cup 2.95 Bowl 3.95  
**ABC SPREAD** our famous almond, bacon & cheddar spread served with toasted crostini 4.50  
**MAMA LIL'S PIMENTO CHEESE SPREAD** goat horn roasted peppers & swiss cheese served with toasted crostini 4.50  
**Antipasta platter** served with house made hummus, flatbread, salami olives & peppers 5.50  
**CORN RELISH** served with cracked pepper & sea salt kettle chips 2.95

## GOURMET PIZZA

ask for today's toppings

## SPECIALS

Ask about our daily creations

## SALADS

**Soup & leaf salad 8.00    Soup & meat salad 9.00**

**TUNA & WILD RICE SALAD** White meat tuna with wild rice, mandarin oranges, dried cranberries & green onions tossed in our citrus mayo & served with fresh fruit & orange muffin 7.50

**SMOKED TURKEY & RED GRAPE SALAD** Large chunks of smoked turkey, with red grapes, toasted pecans & Gorgonzola tossed in our honey Tabasco dressing & served with fresh fruit & orange muffin 8.95

**CHICKEN APRICOT SALAD** Our famous salad with poached chicken, toasted almonds, simmered apricots, bound together with a fresh rosemary honey Dijon mayo & served with fresh fruit & orange muffin 8.00

**THE DOVE'S NEST MEDLEY** Create your own medley by choosing one of the above meat salads and one of the below green salads, served with fresh fruit and our orange muffins 8.95

**TEXAS CAESAR SALAD** romaine lettuce, parmesan & crumbled cotija cheese, fresh corn, black beans, red peppers & toasted pecans with a chipotle Caesar dressing 6.75. Add grilled chicken 7.95 or honey oak smoked salmon 8.95

**FIELD GREENS SALAD** baby greens with bacon, red peppers, toasted pecans & cotija cheese tossed in our basil lime dressing 6.75. Add grilled chicken 7.95 or honey oak smoked salmon 8.95

**GREEK SALAD** romaine tossed with feta cheese, tomatoes, calamata olives, red onion, toasted pine nuts & cucumbers in a lemon yogurt dill dressing 6.75. Add grilled chicken 7.95 or honey oak smoked salmon 8.95

**BABY SPINACH SALAD** Fresh baby spinach with walnuts, bacon, golden raisins & apples drizzled with our orange curry dressing 6.75 Add grilled chicken 7.95. Add honey oak smoked salmon 8.95



T · H · E  
**DOVE'S NEST**  
R E S T A U R A N T

A gathering of New Southern Cuisine,  
gifts, antiques, new friends, old rugs  
& other oddities

# Our Story

In 1992, my husband and I opened a little restaurant on the historic town square of Waxahachie, Texas. We had a tiny kitchen with household appliances and quietly began preparing lunch each day for hungry tourists and the people of Ellis County. To our delight, we found our 30 seat cafe was filled with customers that loved our food, and many more waiting to be seated. Within months my husband quit his full time job, to take over the business end of things, while I began preparing as much food as possible every morning. We wondered at times if we had taken on too much of a task, but every month got easier, and the joy we seemed to bring to our satisfied customers made it all worthwhile.

We had more than outgrown our tiny space when an opportunity came to buy the original old hardware store in Waxahachie, built in 1913 by the Moore family. Our little cafe moved from across the street to become a beautiful country French-style restaurant, serving what we call, New Southern Cuisine. Today our staff prepares food for over 100 hungry folks each day. We also have an antique and home accent shop housed in our wonderful old building.

Over the years, we have received accolades in the *Dallas Morning News*, and coined the phrase, "it's worth flying south", in the *Fort Worth Star Telegram*. We have also been featured in *Southern Living* and *Texas Highways*. In addition, *Texas Monthly* magazine voted us one of the top ten best small town restaurants in Texas. We have appeared numerous times on the Good Morning Texas show, and been guest chefs on Good Day Dallas and Designing Texas. In addition, our *Dove's Nest Restaurant Cookbook* has sold over 20,000 copies, and won the 1996 National Writers Digest award for best self-published book in America.

While my husband, Andrew, still runs the business side of things, Chef Mark Ashmore, and Sous Chef Aaron Neal, prepare some of the best food you will ever eat. I have taken over the catering side, and enjoy producing lavish wedding receptions and corporate events. In the spring of 1998, we also renovated the second floor loft and built a home that we share with our rottweiler and two cats. Our loft has since been on the Candlelight Tour of Homes several times, photographed for magazines, and featured on Designing Texas.

We thank you for visiting The Dove's Nest, and our beautiful historic town square. We hope you enjoy it as much as we do.

Cindy & Andrew Burch

## SANDWICHES

Served on Great Harvest Bread with chips & corn relish  
Or if you like, with a cup of soup or leaf salad add 1.00

**PORTABELLA VEGGIE SANDWICH** Balsamic marinated portabella mushrooms with roasted red peppers, fresh spinach, provolone cheese & horseradish mayo, on our toasted tomato herb bread 8.00

**CHICKEN APRICOT SALAD SANDWICH** Our famous chicken apricot salad made with poached chicken, toasted almonds & sherried apricots bound together with fresh rosemary honey Dijon mayo & served on our honey whole wheat bread. 7.50

**RUSTIC ITALIAN SANDWICH** slices of ham, salami, swiss and provolone cheese with olive salad & Mama Lil's roasted red peppers on a toasted focaccia bun. 8.00

**SOUTHWEST TURKEY SANDWICH** Sliced smoked turkey with chipotle mayo, jack cheese, fresh avocado, red onion, tomato & leaf lettuce on our not too spicy jalapeno corn bread. 7.50

**THE DOVE'S NEST CLUB PANINI** Slices of smoked ham & turkey with a layer of our famous almond bacon cheddar spread, lettuce & tomato on our homemade white bread then grilled to perfection. 8.00

**KOBE BEEF BURGER** The finest Kobe Beef available. Seared to perfection and served on a jalapeno cornmeal yeast bun with smoked gouda cheese, lettuce, tomato, caramelized onions and bourbon molasses mustard. 8.00

**TUNA & WILD RICE SALAD SANDWICH** white meat tuna, wild rice, mandarin oranges, dried cranberries & green onions tossed with citrus mayo and served on our honey wheat bread 7.50

**ANDREW'S RUEBEN SANDWICH** layers of sliced corned beef with Swiss cheese, sauerkraut & the traditional dressing, with a kick of horseradish, grilled on our caraway bread. 8.00

**DESSERTS** Chocolate Bourbon Pecan Pie, Buttermilk Pie, Blackberry Bread Pudding, Cheesecakes, & more, made fresh daily 2.95 – 4.50

**Seattle's Best brewed coffee 1.75**  
**Our famous Orange Spice Iced Tea 1.75**  
**Coke, Diet Coke, Dr. Pepper, Sprite,**  
**Lemonade & Root Beer 1.75**



You are welcome to bring your own wine  
1.00 pp corkage fee  
There is a 2.00 charge for all split plates.  
No separate checks for parties of 6 or more &  
we reserve the right to add 15% gratuity