



Chef | Agustin Castro *Manager* | Matthew Dolph *Bakery* | Chase Hammontree

Our culinary staff has selected items from several local farming partners to craft our menu. We are proud to share with you some of the finest products from Wholee Granolee, Greenwood Farms, Lomah Dairy & Tulsa Farmer's Market. Additionally, our eggs are always cage free, and our meats are from naturally raised animals.

Blue Dome District | Tulsa, OK | Full menu served all day!

Dilly Breakfast

Savory entrees include choice of potatoes or fresh fruit. Substitute egg whites for \$2.

SAVORY

TWO EGG BREAKFAST*

Eggs any style, choice of meat, toast, or biscuit & gravy. | \$9.95

FRITTATA OF THE DAY*

Ask your server for today's special. | \$9.95

MEG*

Fried eggs, tomato, lettuce, bacon & cheddar on croissant. | \$10.95
Add avocado | \$1

BREAKFAST BURRITO*

Fassler Hall chorizo, scrambled eggs, Monterey Jack, peppers & onions. Topped with cilantro crema & avocado. | \$10.95

BREAKFAST TACOS*

Scrambled eggs, avocado, cilantro, cotija, & chipotle aioli. | \$9.95
Add choice of meat. | \$2

BAGEL & SALMON LOX

Beet cured salmon on a plain or everything bagel, red onion, capers, cream cheese, hard boiled egg. | \$11.95

GREEN EGGS & HAM*

Prosciutto San Daniele, pesto, & arugula with an over easy egg on a biscuit. | \$11.95

HUEVOS RANCHEROS*

Fried corn tortillas, eggs over easy, refried beans, chorizo, cotija, pico de gallo, & ranchero sauce. | \$11.95

EGG IN A BASKET*

Fried farm egg, house brioche, two strips of bacon. | \$9.95

AVOCADO TOAST

Smashed avocado on a slice of homemade wheat bread. Topped with Neufchâtel, tomato, radish, & a dash of red pepper flake. | \$10.95

CATERING

Ask us about our catering! We cater any event or party!

Email us at catering@mcnellies.com

SWEET

CHICKEN & WAFFLES

Deep fried chicken breast on a Belgian waffle with Sriracha honey, & sesame seeds. | \$12.95

THE JED

A huge cinnamon roll, fresh from our bakery, topped with your choice of a brown sugar pecan glaze or traditional whipped cream cheese frosting. | \$6.95

BELGIAN WAFFLE

With butter & maple syrup. | \$7.95

CHOCOLATE CHIP WAFFLE

Belgian-style topped with Nutella butter cream, fresh strawberries & hazelnuts. | \$9.95

BRIOCHE FRENCH TOAST

Homemade brioche, battered and cooked golden brown. Served with butter & maple syrup. | \$9.95

BANANAS FOSTER FRENCH TOAST

Two slices of our bakery fresh bread topped with bananas, bourbon caramel, walnuts & whipped cream. | \$11.95

GRIDDLE CAKES

With butter & maple syrup.
Short Stack (2) | \$4.95
Tall Stack (3) | \$6.95

WHOLEE GRANOLEE BOWLEE

Bowl of Wholee Granolee granola with Lomah yogurt & fresh berries. | \$7.95

À LA CARTE

- Bacon | \$4
- Fassler Hall Breakfast Sausage | \$4
- Wholee Granolee & Lomah Milk | \$5
- Farm Eggs | \$3
- Seasonal Fruit | \$4
- Breakfast Potatoes | \$3
- Oatmeal & Accompaniments | \$6
- Toast, Butter & Jam | \$2
- Biscuit & Gravy | \$4

BAKERY

Ask about our daily selection! We'll gladly wrap it to go.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Dilly Lunch

Served on our homemade bread. Enjoy with your choice of side.
All meats prepared in-house.

REUBEN

House corned beef, Swiss, fancy sauce & sauerkraut on pumpernickel. | \$11.95

FRENCH DIP

Roast beef, Swiss, garlic aioli, & onion jus on focaccia. | \$12.95

TURKEY & AVOCADO

Turkey, bacon, avocado, tomato, Provolone, arugula, & chipotle aioli on honey wheat. | \$11.95

GRILLED CHEESE

American, Cheddar, Provolone, & griddled tomato on brioche. | \$8.95

DILLY BURGER*

Double meat, double cheese, shaved red onion, house sweet pickles, & fancy sauce on a potato bun. | \$11.95

SPICY BACON CHEESEBURGER*

Single patty, bacon, cherry pepper, fancy sauce. | \$9.95

PASTRAMI & SWISS

House pastrami with Fassler Hall mustard on pumpernickel. | \$11.95

BBQ PULLED PORK TACOS

Pulled pork, pico de gallo, BBQ sauce, cilantro & cotija | \$10.95

SIDES

Seasonal Vegetables, Cottage Cheese, Crispy Beets, Tabouli, Fries, Peanut Slaw, Chips & Dip | \$2.45

SOUPS

Chicken & Veggie, Tomato, & Soup du Jour
Cup | \$3.95 Bowl | \$6.45

HALF & HALF

Choose 1/2 sandwich, 1/2 salad, or a cup of soup. | \$9.95

TUNA OR CURRIED CHICKEN SALAD

With arugula on honey wheat. | \$10.95

THE ORIGINAL MONDY

Grilled chicken, peanut sauce, bean sprouts, & cilantro on focaccia. | \$10.95

BLT+A

Sweet pepper bacon, greens, tomato, avocado spread, & mayo on choice of white or wheat. | \$9.95

CLUB

Roasted turkey, ham, sweet pepper bacon, Cheddar, Swiss, tomato, greens, & dijonnaise on honey wheat. | \$11.95

R.A.S.

Turkey, ham or roast beef. Swiss or Cheddar. With lettuce, tomato, onion, & mayo on white bread. | \$9.95

VEGETABLE WRAP

Cucumber, greens, grape tomato, red onion, mushroom, Neufchâtel spread, & balsamic vinaigrette. | \$9.95

SALADS

The GT | \$9.45

Arugula, dried cherries, candied pecans, Lomah Neufchâtel & your choice tuna or curried chicken salad.

Chef | \$10.95

Lettuce, tomato, onion, bacon, egg, Cheddar, chopped ham, & turkey.

Caesar | \$8.95

Romaine, Caesar dressing, crouton, & shaved Parmesan.

House | \$5.95

Lettuce, tomato, onion, & Cheddar.

Chicken Manh Di | \$10.95

Grilled chicken, peanut cilantro slaw, cucumber, & garlic aioli on a bed of arugula.

Dilly Dinner

Enjoy our seasonal specialities crafted by our expert culinary team.

SHARED PLATES

CHICKEN WINGS

With choice of chipotle BBQ, Buffalo or Sriracha Honey. | \$10.95

MAC N CHEESE CARBONARA

Peas, bacon, orecchiette pasta, fried egg, balsamic glaze. | \$10.95

VEGETABLE QUESADILLA

Peppers, onions, mushrooms, Monterey Jack, cotija garnish | \$8.95

PULLED PORK NACHOS

House made pulled pork, refried beans, Monterrey Jack, pico de gallo, chipotle crema. | \$12.95

ENTRÉES

MEATLOAF

Mashed potatoes, mushroom gravy, crispy onions, & seasonal vegetables. | \$13.95

CHICKEN FRIED STEAK

Served with mashed potatoes, seasonal vegetables, black pepper gravy. | \$14.95

CHARRED CAULIFLOWER

Crispy beets, housemade tabouli, sun-dried tomato aioli. | \$11.95

PAN SEARED TROUT*

Coconut rice, onions, seasonal vegetables, pan cream sauce. | \$13.95