

WELCOME TO NEW DEAL CAFÉ!

Thank you for choosing to dine with us today.

Please see the table menu for our drink options.

We are open Mon-Thurs 11am-9pm and Fri-Sat from 11am-10pm.

SHAREABLE SNACKS

French Fry Basket 6
Lemon-Garlic Aioli

Charcuterie Plate *Choose 3 \$10; Choose 5 \$15*
All plates served with house focaccia, olives & pickled vegetables
House Pâté, Salami, Prosciutto, Gorgonzola, Fresh Mozzarella, Aged Provolone, Marinated Sweet Peppers

Crispy Calamari 10
Marinara, Lemon

Soup Du Jour cup 3/bowl 5

SALADS

Add fried tempeh or chilled grilled chicken for \$3,
fried chicken or chilled seared medium rare tuna for \$4

Greek 10
Roasted Red Peppers, Cucumbers, Olives, Feta, Balsamic Vinaigrette

Caesar 8
Pickled Red Onions, Parmesan, Croutons, Caesar Dressing

Buttermilk Fried Chicken 11
Carrots, Pickled Red Onions, Cucumbers, Buttermilk Ranch Dressing

Beet and Goat Cheese 9
Walnuts, Roasted Beets, Balsamic Vinaigrette

BURGERS & SANDWICHES

Upgrade to a beet, caesar or greek salad for \$2

Burgers are made with UF aged beef and served on a toasted kaiser roll

Chicken "Cordon Bleu" 10

Ham, Swiss, Dijon Aioli, Kaiser Roll

Crispy Fish & Chips 11

Tartar Sauce, Garden Salad

Tuna Wrap 12

Chilled Medium-Rare Tuna, Lettuce, Tomato, Pickled Onion, Dijon Aioli

Sloppy Tempeh Joe 11

Sloppy Tempeh Mix (Vegan), Crispy Pickled Onions, Kaiser Roll

Classic Burger 12

10 oz. Beef Patty, Lettuce, Tomato, Onion, Choice of Cheese:
American, Blue Cheese, Cheddar, Fontina, Mozzarella or Swiss

Mini Burger 7

5 oz. Version of the Classic (Cooked Just Right)
Lettuce, Tomato, Onion, Choice of Cheese

Blue Cheese and Bacon Burger 13

10oz. Beef Patty, Lettuce, Tomato, Onion, Blue Cheese, Bacon

Mushroom and Swiss Burger 13

10oz. Beef Patty, Lettuce, Tomato, Caramelized Onions,
Sautéed Mushrooms, Swiss Cheese

ROMAN PIZZAS

Crispy, thin, flatbread style pizzas

Foraged Mushroom	10
foraged mushrooms, ricotta, roasted garlic, fontina, truffle oil	
Margherita	9
fresh mozzarella, tomato, basil pesto	
Italian Sausage	12
sweet Italian-fennel sausage, tomato sauce, ricotta, fresh mozzarella, basil	
Quattro Formaggi	9
tomato sauce, pesto, fontina, mozzarella, grana padana, pecorino	
Herbed Chicken	11
Pesto, pecorino, mozzarella, spinach	
Pepperoni	11
Four cheeses, pepperoni	

SIDES

Sautéed Mixed Vegetables (Seasonal)	6
Small Garden Salad	4
Fries	3

Looking for a little something more?
After 5pm, please order off the Mildred's dinner menu
and receive 10% off your food selections!

A Little History About Our Restaurants...

The New Deal Café is owned and operated by Tara & Bert Gill, proprietors of Mildred's Big City Food and Blue Gill Quality Foods.

Established in 1999, Mildred's Big City Food serves high quality food crafted from locally sourced ingredients. By day it is a casual bistro-style setting, and in the evening Mildred's offers some of the most sophisticated cuisine in the region with service to match. The menu changes nightly, with a meticulously crafted wine list and top shelf, craft spirits. When dining at the New Deal, you are welcome and encouraged to order from our Mildred's menu.

The New Deal Café features local award-winning burgers using UF beef as well as a rotating draft beer selection and a daily happy hour. We also have an awesome pizza oven so that we can offer delicious, crispy flatbreads in addition to our burgers, sandwiches and salads. Our back dining room is available for private events such as business dinners, showers and birthday parties.

In 2011, Blue Gill Quality Foods opened its doors inviting friends and family to enjoy contemporary meals inspired by southern cuisine. Blue Gill offers local, fresh ingredients in dishes created by a talented kitchen staff. For private events, Blue Gill also provides a venue known as "the barn" adjoined to the main dining room.

From day one, the Gills and their staff have ensured that their restaurants not only offer delicious cuisine, but also maintain a community first orientation. While they purchase products from local farmers and artisans, they also contribute to Gainesville in many other ways. In 2008, Bert won the Florida Volunteer Restaurateur Award for his work as a mentor with the Eastside High School Culinary Team. Additionally, under Tara & Bert's careful guidance, numerous Gainesville residents have had the opportunity to learn the skills of the culinary trade, which have allowed them to seek hospitality careers in competitive markets such as New York City, Chicago and Atlanta.

Most recently, Chef Gill and his team published a cookbook in partnership with the state of Florida titled "Pickled, Fried and Fresh" highlighting ingredients and dishes native to Florida. Pick up your copy today for \$26.95 and then make plans to join us for one of our chef cooking demos where you'll get to see how we make all our tasty dishes and quiz the chefs on all the things you've always wanted to know about food and cooking!