

WALNUT STREET CAFE

DINNER

TUESDAY - SATURDAY | 4:00PM — CLOSE

TO BEGIN

HALF DOZEN EAST COAST OYSTERS \$18
prosecco & cucumber mignonette, cocktail sauce, lemon ^{GF}

BURRATA \$14
sungold tomato jam, fresh basil, grilled sourdough ^V

SALT-ROASTED BEET SALAD \$12
raspberries, walnuts, baby spinach, goat cheese dressing ^V ^{GF}
egg + \$3 · chicken + \$6 · salmon + \$9

PAN-SEARED TUNA SALAD \$24
pan seared yellowfin tuna, mixed greens, celery,
peppadew peppers, black olives, balsamic vinaigrette ^{GF}

BREAD & BUTTER \$7
merzbacher's bread, honey espelette butter ^V

ARTICHOKE FLATBREAD \$18
sliced leeks, burrata, parmesan, hot honey ^V

ITALIAN “MATZO BALL” SOUP \$5/\$9
carrots, meatballs, celery, tomato

WHIPPED RICOTTA \$14
sheeps milk ricotta, figs, balsamic,
smoked sea salt, grilled sourdough ^V

SICILIAN MEATBALLS \$14
beef, shaved parmesan, marinara

WHITE BEAN CASSOULET \$8
gigante beans, leeks, golden cherry tomatoes ^V

PASTA

POTATO GNOCCHI \$18
asparagus, grilled scallion, crispy shallots, parmesan cream ^V

HAND CUT PAPPARDELLE \$21
wild boar ragu, english pea, parmesan

TAGLIATELLE ALLO SCOGLIO \$21
clams, mussels, shrimp, squid

MAINS

BRAISED SHORTRIB \$28
parmesan polenta, roasted baby carrots,
maitake mushrooms, sauce bordelaise ^{GF}

PAN-SEARED ATLANTIC SALMON \$27
lemon cream sauce, hearts of palm,
fingerling potato, fresh dill ^{GF}

CHICKEN PICCATA \$24
long stem artichokes, capers, shallots, garlic, lemon butter sauce

CHEF'S HOUSE BURGER \$19
pancetta jam, provolone cheese, porcini truffle aioli,
red onion, brioche bun served with fries

8 OZ. RIBEYE \$28
baby turnips, cipolini onion, parsnips,
button mushrooms, sauce bordelaise ^{GF}

EGGPLANT RATATOUILLE \$22
walnut gremolata, marinara, leek, tomato ^V

WHOLE ROASTED BRANZINO \$28
orzo pasta, roasted fennel, pickled fennel slaw, herb sauce

CHICKPEA EGGPLANT VEGGIE BURGER \$15
beet and cabbage slaw, lemon aioli, brioche bun served with fries ^V

CRISPY CHICKEN MILANESE SALAD \$22
romaine, radicchio, shaved fennel, pepperoncini, kalamata
olive, red wine vinaigrette

add to any burger: american cheese + \$1 · bacon + \$2 · substitute gluten free bun + \$1

SIDES

SUGAR SNAP PEAS \$9
crispy prosciutto, pecorino romano, pea leaves, mint ^{GF}

RAINBOW CAULIFLOWER \$9
pistachios, parmesan cream, fried capers ^V

FRENCH FRIES \$7
lemon garlic aioli ^V

POTATO WEDGES \$7
truffle, parmesan, parsley ^V

CRISPY BRUSSELS SPROUTS \$7
pancetta, parmesan, lemon

DESSERT

WARM SOUR CHERRY PIE À LA MODE \$12
sour cherry lattice slab pie, vanilla ice cream ^V

Automatic 20% gratuity added to parties of 6 or greater
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

REV. 3/15/2023

DRINKS

COCKTAILS

WINE

BY THE GLASS

HAZARD PAY \$14 mezcal, lime, ginger, arak JUST DEW IT \$12 aquavit, lemon, fino sherry, celery POM QUEEN \$14 gin, pomegranate, mint, triple sec FINAL FLIGHT \$14 pisco, luxardo, lemon, butterfly pea flower FRANK FURNESS \$14 cognac, madeira, cardamaro, fig RUM PUNCH \$14 rum, fresh juice, seasonal fruit CAFÉ CÁDIZ \$14 vodka, espresso, PX sherry, cream SOME MORE WHAT? \$12 bourbon, crème de cacao, honey, steamed milk HOT CIDER \$12 cider, rum, winter spices	PROSECCO, ACINUM VENETO, ITALY NV \$12 SPARKLING ROSÉ, FILIPA PATO BAIRRADA, PORTUGAL NV \$15 CHARDONNAY, JAMSHEED YARRA VALLEY, AUSTRALIA 2018 \$15 GRÜNER VELTLINER, OPPENAUER NIEDERÖSTERREICH, AUSTRIA 2021 \$12 RIESLING KABINETT, SEEHOF ELEKTRISCH RHEINHESSEN, GERMANY 2021 \$14	ETNA ROSATO, MURGO SICILY, ITALY 2021 \$14 MOSCHOFILERO ROSÉ, TROUPIS MANTINEA, GREECE 2021 \$12 TEMPRANILLO, LUBERRI RIOJA, SPAIN 2021 \$14 NEBBIOLO, BORGIO LAME PIEDMONT, ITALY 2019 \$13 MERLOT/CABERNET, CHATEAU LES MARTINS BORDEAUX, FRANCE 2018 \$16
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BEER

NEW TRAIL, LAZY RIVER PILSNER \$8 4.4% ABV, 16oz draft WILLIAMSPORT, PA COLLECTIVE ARTS BREWING, STRANGER THAN FICTION PORTER \$8 5.5% ABV, 16oz draft ONTARIO, CANADA NESHAMINY CREEK COUNTY LINE IPA \$8 6.6% ABV, 16oz draft NEW HOPE, PA	DOWNEAST CIDER \$8 5.1% ABV, 16oz draft BOSTON, MA VICTORY BROTHERLY LOVE IPA \$7 6.0% ABV, 12oz can DOWNTOWN, PA	HALF ACRE DAISY CUTTER \$7 5.2% ABV, 12oz can CHICAGO, ILLINOIS FREIGEIST ABRAXAS SOUR \$10 6.0% ABV, 16oz can COLOGNE, GERMANY VON TRAPP VIENNA LAGER \$7 5.2% ABV, 12oz can STOWE, VT
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ZERO PROOF

SOFT BEVERAGES

PINEAPPLE NECTAR \$10 pineapple, agave, chili salt BLOOD ORANGE GINGER SPRITZ \$10 blood orange juice, ginger beer, lime CUCUMBER JASMINE SODA \$4 jasmine, cucumber, lemon	NATALIE'S JUICE COMPANY \$4 orange juice, grapefruit juice BOTTLED WATER \$4 sparkling & still HOUSEMADE LEMONADE \$4	ICED TEA \$4 black or hibiscus SODA \$4 coke, diet coke, sprite, ginger ale
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