

WALNUT STREET CAFE

ALL DAY MENU

TO BEGIN

BURRATA

radicchio, Bartlett pear, crispy bacon \$9

GINGER HOISIN SMOKED SPARE RIBS

smoked red peppers, toasted peanuts, cilantro, lime \$12

LOCAL CORN CHOWDER

sweet corn, Idaho potatoes, celery, scallions \$6

CHICKEN LIVER MOUSSE

honey crisp apple, fennel mustard, cornichon, grilled baguette \$9

SHAVED KALE SALAD

badger flame beets, tahini vinaigrette, sesame seed croutons, ricotta salata \$9

HALF DOZEN EAST COAST OYSTERS

cocktail sauce, mignonette, lemon \$12

ROASTED CARROT SALAD

haloumi, tabouleh, lemon cumin vinaigrette \$11

PUFF PASTRY TART

choice of:

country ham & creamy leek \$12

mushroom, goat cheese & pear \$12

PASTA

HANDMADE TWO CHEESE RAVIOLI

mascarpone & ricotta, Castelvetro olives, heirloom tomatoes \$10 / \$18

HONEYNUT SQUASH CARBONARA

bucatini pasta, crispy bacon, tuscan kale \$10 / \$18

SWEET POTATO GNOCCHI

oyster mushroom, honey crisp apple, sage brown butter \$10 / \$18

SANDWICHES

CRISPY BUTTERMILK FRIED CHICKEN SANDWICH

spicy mayo, pickled slaw, pickle chips, brioche bun, fries \$12

BEER BATTERED FISH FILET SANDWICH

flounder, tartar sauce, lemon, tarragon, brioche bun & fries \$12, add american cheese for \$1

CLASSIC DOUBLE CHEESEBURGER

american cheese, chopped onion, pickles & fries \$12

MAINS

ROASTED & STUFFED ACORN SQUASH

wild mushrooms, tomato chutney farro, parmesan, celery \$16

LANCASTER BEER CAN CHICKEN

pumpkin ale, red russian kale, roasted squash & cipolini onion \$19

STRIP LOIN STEAK FRITES

fries, sauce bordelaise \$19

LAMB POT PIE

lamb, carrot, potato, spicy tomato sauce \$19

STRIPED BASS

fennel, creamy clam broth, potato, leek \$19

SIDES

ROASTED DELICATA SQUASH

herb & truffle pesto, pine nuts, parmesan \$5
breadcrumbs

ROASTED BRUSSELS SPROUTS

grilled corn, lime aioli & espelette pepper \$5

FRENCH FRIES

ketchup, mustard, mayo \$5

DESSERTS

WHITE CHOCOLATE PANNA COTTA

honey cranberries, pumpkin spice cookies \$5

FIG SWIRL COFFEE CAKE

coffee cake, fig jam, bruleed fig, whipped cream \$5

COCONUT TRES LECHES

butter cake, coconut cream, toasted hazelnuts, \$5
coconut sorbet

WALNUT STREET CAFE

DRINKS

WINE BY THE GLASS

BLANC DE BLANCS BRUT, BERTRAND DE MONCENY

chardonnay, Burgundy, France NV \$11 / \$44

CHARDONNAY, DOMAINE DE CABRIALS

Pays d'oc Languedoc-Roussillon, France 2018
\$9 / \$32

RUEDA, GARCIAREVALO

verdejo viura "Casamaro" Castilla y León,
Spain 2018 \$8 / \$32

WHITE BLEND, KIVELSTADT CELLARS

Marsanne & Roussane, "Mother of Invention",
Mendocino County, California 2019 \$12 / \$48

CABARDES ROSE, CHATEAU JOUCLARY

grenache blend, Languedoc-Roussillon, France
2018 \$9 / \$36

PINOT NOIR, MAISON NOIR WINES

"Other People's Pinot",
Willamette Valley, Oregon 2018 \$10 / \$40

RED BLEND, LAURENT FAMILY VINEYARDS

cabernet sauvignon & carmenere blend,
Vallee del Maipo, Chile 2019 \$8 / \$32

MONTEPULCIANO, VIGNETTI DEL SOLE

Montepulciano d'Abruzzo, Italy 2018 \$7 / \$28

COCKTAILS

I'LL BE YOUR HUCKLEBERRY

whiskey, huckleberry, thyme \$10

DARK & TWISTER

dark rum, lime, ginger \$10

MOLE ESPRESSO MARTINI

vodka, chocolate chai, espresso \$10

HIBISCUS PLUM SPRITZ

tequila, hibiscus plum, sparkling wine \$10

CHILI BEET NEGRONI

gin, campari, sweet vermouth, beet juice, chilis \$10

AN APPLE A DAY

calvados, gin, chartreuse, apple cider \$10

BEER

TROEGS DREAMWEAVER WHEAT ALE

4.8% ABV, 10oz draft, Hershey PA \$7

NEW BELGIUM VODOO RANGER AMERICAN HAZE

5.0% ABV, 16oz draft, Fort Collins CO \$7

2SP BABY BOB STOUT

6% ABV, 12oz draft, Aston PA \$8

DEVIL'S BACKBONE VIENNA LAGER

5% ABV, 16oz draft, Roseland VA \$7

SOFT BEVERAGES

JONES SODA

Fufu Berry, Orange Cream \$4

NATALIE'S JUICE COMPANY

Strawberry Lemonade, Orange Juice,
Grapefruit Juice \$4

COCA COLA

Coke, Diet Coke, Sprite, Ginger Ale \$3

BABA'S BUCHA KOMBUCHA

Ruby Slipper, Hoppy in Pink \$6

ACQUA PANNA

Still Water \$4

SAN PELLEGRINO

sparkling water \$4