

# WALNUT STREET CAFE

## ALL DAY MENU

### TO SHARE

#### **BAKED BRIE**

St. Andre triple cream cheese, apple/pear jam, candied walnut, baguette \$13

#### **HAMACHI CRUDO**

Asian pear, shiso, togarashi \$12

#### **CHICKEN LIVER MOUSSE**

sour cherry, candied walnut \$10

#### **GRILLED SHISHITO PEPPERS**

hoisin, fresno chili, crunchy garlic \$9

### TO BEGIN

#### **ROASTED CARROT SALAD**

haloumi, tabouleh, lemon cumin vinaigrette \$11

#### **SHAVED BRUSSELS SPROUTS SALAD**

black truffle, preserved lemon \$14

#### **FRENCH ONION SOUP**

caramelized onions, beef stock, sourdough, gruyere cheese \$6

#### **RED LENTIL SOUP**

harissa, lemon yogurt \$6

### PASTA

#### **TWO CHEESE RAVIOLI**

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

#### **SWEET POTATO GNOCCHI**

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

### SANDWICHES

#### **CRISPY BUTTERMILK FRIED CHICKEN SANDWICH**

spicy mayo, pickled slaw, pickle chips, brioche bun, fries \$14

#### **BEER BATTERED FISH FILET SANDWICH**

flounder, tartar sauce, lemon, tarragon, brioche bun & fries \$14, add american cheese for \$1

#### **CLASSIC DOUBLE CHEESEBURGER**

american cheese, chopped onion, pickles & fries \$14

#### **CHEF'S HOUSE BURGER**

bacon jam, gruyere cheese, porcini truffle aioli, red onion, brioche bun, & fries \$18

### MAINS

#### **ROASTED & STUFFED ACORN SQUASH**

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

#### **LANCASTER BEER CAN CHICKEN**

braised cippolini, mustard greens, sauce foie gras \$19

#### **BRAISED PORK SHOULDER**

chanterelle mushroom, chestnut, cider jus \$19

#### **STRIP LOIN STEAK FRITES**

fries, sauce bordelaise \$19

#### **BEEF SHORT RIB**

red pearl onion, heirloom carrots, marble potatoes \$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

#### **CHOCOLATE GANACHE**

pistachio ice cream, fleur de sel \$5

#### **FIG SWIRL COFFEE CAKE**

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

#### **MEYER LEMON PAVLOVA**

mixed berry sauce, candied citrus \$5

#### **POMEGRANATE SORBET**

fresh pomegranate, mint \$5

# WALNUT STREET CAFE

## DRINKS

### WINE BY THE GLASS

**PROSECCO EXTRA DRY, ACINUM**

Glera, Treviso, Italy NV \$9 / \$36

**CHARDONNAY, DOMAINE JULIEN & FILS**

Cabrials, France 2019 \$9 / \$36

**WHITE BLEND, KIVELSTADT CELLARS**

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

**GRENADE BLEND ROSE, CHATEAU JOUCLARY**

Grenache, Merlot, Cinsault, & Syrah Cabardes, France 2018 \$9 / \$36

**RED BLEND, FATTORIA SAN LORENZO**

Sangiovese & Montepulciano, Marche, Italy 2019 \$12 / \$46

**ESTATE RED BLEND, VINA ROBLES**

Syrah, Petite Sirah, Grenache, Tannat "The Arborist", Paso Robles, California 2017 \$11 / \$44

### COCKTAILS

**I'LL BE YOUR HUCKLEBERRY**

whiskey, huckleberry, thyme \$10

**MOSCOW HOT CHOCOLATE**

vanilla vodka, amaretto, cocoa, marshmallow \$10

**MOLE ESPRESSO MARTINI**

vodka, chocolate chai, espresso \$10

**HOT MULLED WINE**

red wine, orange, brandy, baking spice \$10

**CHILI BEET NEGRONI**

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

**HOT CARAMEL APPLE CIDER**

caramel vodka, cinnamon, apple cider \$10

### BEER

**DEVIL'S BACKBONE VIENNA LAGER**

5.2% ABV, 16oz draft, Lexington, VA \$7

**EVOLUTION LOT NO 3 IPA**

6.8% ABV, 16 oz draft, Salisbury, MD \$7

**TROEGS TROEGENATOR DOUBLE BOCK**

8.2% ABV, 10oz draft, Hershey, PA \$7

**LANCASTER BREWING****DOUBLE CHOCOLATE MILK STOUT**

6.8% ABV, 10oz can, Lancaster, PA \$7

### SOFT BEVERAGES

**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 Sipper, Purple Rain \$6

**ACQUA PANNA**

Still Water \$4

**SAN PELLEGRINO**

sparkling water \$4