

WALNUT STREET CAFÉ

Welcome!

We are pleased that you have chosen
to stay at AKA University City.

The Hospitality Team of Walnut Street Café offers classic all-day American style menus in the privacy and comfort of your guest room. Offering both casual and elevated dining options, in addition to all-day items through their accessible culinary menus by Daniel Eddy, terroir-driven wine list curated by Patrick Cappiello, and inspired pastry program from acclaimed pastry chef Melissa Weller. Please enjoy your meal from the Walnut Street Café and your stay at the AKA University City.



IN ROOM DINING

BEVERAGE MENU

BEER

Victory Prima Pils, Can 5
downingtown, pa

Lancaster Milk Stout 6
lancaster, pa

Brooklyn Lager 5
brooklyn, ny

Kurrant Bees Cider, Can 5
perkasie, pa

Abita Light Lager 5
abita springs, la

Omission Light Lager 6
Portland, or

Ballast Point Sculpin IPA 6
san diego, ca

Gaffel Kolsch 7
koln, germany

Rolling Rock Ale, Can 6
saint louis, mo

COCKTAILS

Concrete Jungle 14
rum, pineapple, amaro, ginger,
lime

Negroni 9
beefeater gin, campari,
vermouth

Margarita 9
el jimador tequila, lime,
simple syrup

WINES BTG

SPARKLING

Bisol, "Prosecco-Crede",
Valdobbiadene, Italy NV 13

Etienne-Calsac, "Extra Brut-Blanc
des Blancs L'échappée Belle",
Avize NV 24

WHITE

Pinot Grigio, San Pietro, Alto Adige,
Italy 2016 12

Chardonnay, Bacchus, California
2016 12

ROSÈ

Greanche Blend, Château Gassier,
Côtes de Provence, France 2016 13

RED

Pinot Noir, Benoit Cantin, Irancy,
Burgundy, France 2015 17

Grenache/Syrah, Domaine du Jas,
Côtes du Rhone, France 2015 13

NIPS

Tito's Vodka 10

Patron Silver Tequila 10

IN ROOM DINING

BREAKFAST MENU

DISHES

Local Yogurt, Honey, Berries 9

Granola 5
seeds, nuts, dried fruit

Oatmeal 8
maple brown butter,
dried berries

Breakfast Sandwich 7
biscuit, egg & cheese
add bacon or sausage +2
add avocado +3

Gravlax 12
cured salmon, crème fraiche,
everything crisp

Two Soft Boiled Eggs, Toast 7

Two Eggs Sunny Side Up 12
roasted potatoes, toast
bacon or sausage

Brioche French Toast 16
powdered sugar,
whipped butter,
pennsylvania maple syrup

SIDES

Avocado 3
Breakfast Sausage 4
Black Scrapple 4
Smoked Bacon 4

PASTRY COUNTER

Plain Croissant 3.5
Pistachio Cherry Croissant 5
Ham and Cheese Croissant 6
Kouign Amann 4
Chocolate Hazelnut Kouign Amann 4.5
Seasonal Kouign Amann 4.5
Spelt & Raspberry Jam Scone 3.5
Cinnamon Roll 3.5
Chocolate Babka 3
Oat, Flax, and Fruit Muffin 3

COFFEE

Rival Bros.

Drip 2
Cold Brew 3.5
Americano 3
Cappuccino/Latte 4
Macchiato/Cortado 3

TEA

In Pursuit of Tea 6

Chamomile, Herbal
Mint, Herbal
Scarlet Glow, Herbal
White Peony, White Tea
Genmaicha, Green
Tung Ting, Oolong
Matcha Wakatake, Green
Ceylon Orange Pekoe, Black
Earl Grey, Black

IN ROOM DINING

LUNCH MENU

RAW BAR

Shrimp Cocktail 3 ea

STARTERS

Avocado Toast 7
pickled chili peppers

Seasonal Soup 12

Ricotta and Lemon Toast 7

Gravlax 12
cured salmon, crème fraiche,
everything crisps

Black Scrapple 12
romesco, hazelnut, black rice, fried
egg

MAINS

Chicken 22
mushrooms, marsala sauce,
preserved lemon

Ravioli 14
brown butter, ricotta, mint

Fried Porgy 16
tempura, tartar sauce, cornichon,
oregano, french fries

Carbonara 16
smoked pancetta, pecorino,
beech mushrooms

Hanger Steak 26
salsa verde, roasted potatoes,
bordelaise sauce

SALADS & SANDWICHES

Hamburger 15
wisconsin cheddar, caramelized
onions, fries
(add bacon +2)

Romaine Salad 11
parmigiano crisps, croutons,
anchovy dressing

Chicory Salad 18
grilled chicken, fennel, orange,
fines herbes vinaigrette

Iceberg Salad 14
bacon, sundried tomato,
blue cheese dressing

Pork Belly Sandwich 12
coleslaw, smoked mayo,
brioche roll

SIDES

Salt Roasted Beets 6
pear, parsley, watercress

Grilled Carrots 6
black pepper, honey

French Fries 6
(add beer cheese +1)

IN ROOM DINING

DINNER MENU

RAW BAR

Shrimp Cocktail 3ea

TO SHARE

Shishito Peppers, Maldon Salt 8

Salmon Gravlax, crisps 12

Ricotta and Lemon Toast 7

Smoked Olives 7

SOUP AND SALADS

Seasonal Soup 12

Chicory Salad 10
fennel, orange,
fines herbes vinaigrette

Iceberg Salad 14
bacon, sundried tomato,
blue cheese

Romaine Salad 11
parmigiano crisps, croutons,
anchovy dressing

PASTA

Ravioli 14
brown butter, ricotta, mint

Carbonara 16
smoked pancetta, pecorino,
beech mushrooms

FISH AND MEAT

Hamburger 15
wisconsin cheddar,
caramelized onions, brioche, fries
(add bacon + 2)

Chicken 24
mushrooms, marsala sauce,
preserved lemon

Hanger Steak 26
salsa verde, bordelaise sauce

SIDES

Roasted Mushrooms 8

Salt Roasted Beets 8

Grilled Carrots 8

Fries 8
(add beer cheese + 1)

DESSERT

Seasonal Pie 9

(215) 867-8081
Sunday-Thursday 5-8:45pm
Friday-Saturday 5-9:45pm

IN ROOM DINING

BRUNCH MENU

DISHES

Local Yogurt, Honey, Berries 9

Oatmeal 8
maple brown butter, dried berries

Breakfast Sandwich 7
biscuit, egg & cheese
add sausage/bacon +2
add avocado +3

Two Soft Boiled Egg, Toast 7

Two Eggs Sunny Side Up 12
roasted potatoes, toast
bacon or sausage

Eggs Benedict 17
smoked salmon, spinach,
hollandaise

Eggs Benedict, 14
smoked ham, hollandaise

Brioche French Toast 16
PA maple syrup, powdered sugar,
whipped butter

Steak and Eggs 21
roasted potatoes, sauce bordelaise

Black Scrapple 12
romesco, black rice, hazelnuts,
fried egg

Pork Belly Sandwich 12
coleslaw, smoked mayo, brioche roll

Hamburger, Wisconsin Cheddar 15
caramelized onions, brioche, fries
(add bacon + 2)

RAW BAR

Shrimp Cocktail 3ea

SIDES

Breakfast Sausage 4 / Black Scrapple 4

Smoked Bacon 4 / Roasted Potatoes 3

Green Salad 3 / Bread and Butter 3

Avocado 3 / Roasted Mushrooms 5

DESSERT

Seasonal Pie 9

PASTRY COUNTER

Plain Croissant 3.5

Pistachio Cherry Croissant 5

Ham and Cheese Croissant 6

Kouign Amann 4

Chocolate Hazelnut Kouign Amann 4.50

Seasonal Kouign Amann 4.50

Spelt & Raspberry Jam Scone 3.50

Cinnamon Roll 3.50

Chocolate Babka 3

Oat, Flax, and Fruit Muffin 3

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Saturday-Sunday 10am-2:30pm

IN ROOM DINING

MID-DAY MENU

BITES

SMOKED OLIVES \$7

HAMBURGER WITH FRIES \$15

WISCONSIN CHEDDAR, CAREMELIZED ONIONS,

POTATO ROLL

ADD BACON \$2

CHICORY SALAD \$18

*GRILLED CHICKEN, FENNEL, ORANGE,
FINES HERBES, CITRUS VINAIGRETTE*

FRENCH FRIES \$6

ADD BEER CHEESE \$1

CHEESE AND DESSERT

COMTE WITH FIG COMPOTE \$17

GOAT TOMME WITH PICKLED GREEN TOMATOES \$7

CAMEMBERT WITH WHISKEY POACHED APPLES \$7

ALL THREE \$31

SEASONAL PIE \$9

(215) 867-8081

Sunday-Saturday 2:30-5pm

IN ROOM DINING

COFFEE, TEA, AND SOFT DRINKS

COFFEE

Rival Bros.

- Drip 2
- Cold Brew 3.5
- Espresso 3
- Americano 3
- Cappuccino/Latte 4
- Macchiato/Cortado 3

SOFT DRINKS

- Arnold Palmer 3
- Lemonade 3
- Limeade 3
- Iced Tea 3
- Classic Coke 4
- Diet Coke 4
- Sprite 4
- Ginger Ale 4

TEA

In Pursuit of Tea 6

- Chamomile, Herbal
- Mint, Herbal
- Scarlet Glow, Herbal
- White Peony, White Tea
- Genmaicha, Green
- Tung Ting, Oolong
- Matcha Wakatake, Green
- Ceylon Orange Pekoe, Black
- Earl Grey, Black