

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

BREAKFAST MENU

DISHES

Local Yogurt, Honey, Berries 9

Granola 5
seeds, nuts, dried fruit

Oatmeal 8
maple brown butter,
dried berries

Breakfast Sandwich 7
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
Kouign Amann 4
Chocolate Hazelnut 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

Mint, Herbal
Aged White Peony, White Tea
Sencha Fukamushi, Green
Matcha Wakatake, Green
Earl Grey, Black

(215) 867-8081

Monday-Friday 7-10:45am

20% gratuity and \$4 delivery fee to be added to the final bill

IN ROOM DINING

LUNCH MENU

RAW BAR

Shrimp Cocktail – 5pc 15

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 26
mushrooms, marsala sauce,
preserved lemon

Ravioli 12/22
brown butter, ricotta, mint

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

Hanger Steak 29
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

Iceberg Salad 14
bacon, sundried tomato,
blue cheese dressing

Seasonal Sandwich

SIDES

Salt Roasted Beets 6
pear, parsley, watercress

Seasonal Vegetable 6

French Fries 6
(add beer cheese +1)

DESSERT

Seasonal Pie 12

(215) 867-8081

Monday-Friday 11:30am-2:30pm

20% gratuity and \$4 delivery fee to be added to the final bill

IN ROOM DINING

DINNER MENU

RAW BAR

Shrimp Cocktail – 5pc 15

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

Iceberg Salad 14
bacon, sundried tomato,
blue cheese

Romaine Salad 11
parmigiano crisps, croutons,
anchovy dressing

PASTA

Ravioli 12/22
brown butter, ricotta, mint

*ask your in-room dining
representative for seasonal offerings

FISH AND MEAT

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

Chicken 26
mushrooms, marsala sauce,
preserved lemon

Hanger Steak 29
salsa verde, bordelaise sauce

SIDES

Roasted Mushrooms 9

Salt Roasted Beets 9

Seasonal Vegetable 9

Fries 9
(add beer cheese + 1)

DESSERT

Seasonal Pie 12

(215) 867-8081

Sunday-Thursday 5-8:45pm

Friday-Saturday 5-9:45pm

20% gratuity and \$4 delivery fee to be added to the final bill

IN ROOM DINING

BRUNCH MENU

DISHES

Local Yogurt, Honey, Berries 9

Oatmeal 8
maple brown butter, dried berries

Breakfast Sandwich 7
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

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

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

RAW BAR

Shrimp Cocktail - 5pc 15

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 12

PASTRY COUNTER

Plain Croissant 3.5

Pistachio Cherry Croissant 5

Kouign Amann 4

Chocolate Hazelnut Kouign Amann 4.50

Spelt & Raspberry Jam Scone 3.50

Cinnamon Roll 3.50

Chocolate Babka 3

Oat, Flax, and Fruit Muffin 3

(215) 867-8081

Saturday-Sunday 10am-2:30pm

20% gratuity and \$4 delivery fee to be added to the final bill

IN ROOM DINING

MID-DAY MENU

BITES

SMOKED OLIVES \$7

HAMBURGER WITH FRIES \$15

WISCONSIN CHEDDAR, CAREMELIZED ONIONS,

POTATO ROLL

ADD BACON \$2

CHOPPED CHICKEN SALAD \$18

*GRILLED CHICKEN, BELLPEPPER, CUCUMBER,
CHICKPEA, SUNDRIED TOMATO 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 \$12

(215) 867-8081

Sunday-Saturday 2:30-5pm

20% gratuity and \$4 delivery fee to be added to the final bill

IN ROOM DINING

BEVERAGE MENU

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

HOUSEMADE SODA

- Seasonal selection 4

TEA

In Pursuit of Tea 6

- Mint, Herbal
- Aged White Peony, White Tea
- Sencha Fukamushi, Green
- Matcha Wakatake, Green
- Earl Grey, Black

*please go to WalnutStreetCafe.com to view our most up-to-date beer, wine, and cocktail lists.

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