

WALNUT STREET

CAFÉ TO BEGIN

6 EAST COAST OYSTERS \$18

prosecco & cucumber mignonette, cocktail sauce, lemon ^{GF}

BREAD & BUTTER \$8

merzbacher's bread, sundried tomato & basil butter ^V

BURRATA \$16

sungold tomato jam, fresh basil, sourdough ^V

ROASTED BEET SALAD \$14

raspberry, walnut, baby spinach, goat cheese dressing ^V

ARUGULA AND SUNDRIED TOMATO SALAD \$16

soppressatta, sundried tomato, fennel, shaved provolone

MEDITERRANEAN SALAD \$24

mixed greens, celery, peppadew pepper, black olive,
balsamic vinaigrette

add: egg + \$3 · chicken + \$6 · tuna salad + \$6 · salmon + \$9

ANTIPASTO TRIO \$9

giardiniera, gigante beans, candied walnuts ^V

WHIPPED RICOTTA \$12

sheeps milk ricotta, fig, balsamic, smoked sea salt, grilled bread

SHRIMP FRITTO \$16

cocktail sauce, lemon aioli

CRISPY CILIEGINI MOZZARELLA \$11

marinara sauce, basil pesto, shaved parmesan

ARTICHOKE FLATBREAD \$16

sliced leek, burrata, parmesan, hot honey

ITALIAN MEATBALLS \$12

pork & veal, shaved parmesan, marinara

PASTA

SUMMER CORN FETTUCCINE \$13 / \$18

beech mushrooms, zucchini, corn cream sauce ^V

PESTO RIGATONI \$13 / \$16

english pea, pesto, parmesan, pine nut ^V

add chicken + \$6

SANDWICHES

sandwiches come with your choice of a market green salad, fries, or chips

CRISPY BUTTERMILK FRIED CHICKEN SANDWICH \$16

breaded chicken thigh, spicy mayo, pickled slaw, served with fries

CHEF'S HOUSE BURGER \$19

bacon jam, gruyère cheese, porcini truffle aioli,
red onion, brioche bun, served with fries

CHIPOTLE BLACK BEAN BURGER \$16

avocado, red cabbage, chipotle aioli, brioche bun,
served with fries ^V

add American cheese to any sandwich + \$1 · add bacon to any sandwich + \$2 · substitute gluten free bun + \$1

FRENCH BISTRO TURKEY SANDWICH \$18

caramelized onions, gruyère cheese, frisee

TUNA MELT \$16

sourdough, pepperoncini, pepper jack cheese,
served with dill sour cream and onion chips

GRILLED ZUCCHINI PANINI \$16

summer squash, tomato jam, mozzarella, ciabatta ^V

MAINS

PAN SEARED CHICKEN \$28

kale sprouts, marble potato, chimichurri, chicken jus ^{GF}

ATLANTIC SALMON \$27

grilled broccoli, orange ginger glaze, fresno chili

STRIP LOIN STEAK FRITES \$23

fries, sauce bordelaise

STUFFED PORK CHOP \$28

hot italian sausage, fontina cheese, broccolini ^{GF}

STUFFED POBLANO PEPPER \$19

rice, black bean, cheddar cheese, salsa roja ^V

SIDES

GRILLED HARICOT VERT \$12

with yellow wax beans, dutch runner beans,
miso caesar dressing

POTATO WEDGES \$7

truffle, parmesan, parsley ^V

ROASTED BRUSSELS SPROUTS \$7

grilled corn, lime aioli, espelette pepper ^V

FRENCH FRIES \$5

ketchup, mustard, mayo ^V

DESSERT

APPLE PIE \$9

honeycrisp & grannysmith apples, spiced crumble ^V

add vanilla ice cream + \$3

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.

DRINKS

COCKTAILS

HAZARD PAY \$14
mezcal, lime, ginger, arak

TRIANGLE OFFENSE \$14
aquavit, lillet, salers

DAY DREAMER \$14
citrus vodka, lemon
cucumber, jasmine green tea

LONG FAREWELL \$14
rye, cynar, byrrh

RUM PUNCH \$14
rum, fresh juice, seasonal fruit

CAFÉ CÁDIZ \$14
vodka, espresso, PX sherry, cream

HOUSE HOT TODDY \$12
averna, rum, earl grey, lemon

HOT CIDER \$12
cider, rum, winter spices

WINE

BY THE GLASS

PROSECCO, ACINUM
VENETO, ITALY NV
\$12

**SPARKLING ROSÉ,
FILIPA PATO**
BAIRRADA, PORTUGAL NV
\$15

**CHARDONNAY,
DOMAINE JULIEN & FILS**
CABRIALS, FRANCE 2019
\$11

TREBBIANO, FRENTANA
ABRUZZO, ITALY 2020
\$12

RIESLING, J&H SELBACH
MOSEL, GERMANY 2020
\$13

ZWEIGELT ROSÉ, BRUNN
NIEDERÖSTERREICH, AUSTRIA 2020
\$13

**MOSCHOFILERO ROSÉ,
TROUPIS**
MANTINEA, GREECE 2021
\$12

TEMPRANILLO, LUBERRI
RIOJA, SPAIN 2017
\$14

**NEBBIOLO,
BORGO LAME**
PIEDMONT, ITALY 2019
\$13

**MERLOT/CABERNET,
CHATEAU LES MARTINS**
BORDEAUX, FRANCE 2018
\$16

BEER

NEW TRAIL, LAZY RIVER
PILSNER \$8
4.4% ABV, 16oz draft
WILLIAMSPORT, PA

**TONWOOD,
ENGLISH BITTER \$8**
4.5% ABV, 16oz draft
OAKLYN, NJ

**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

FREIGEIST ABRAXAS
SOUR \$10
6.0% ABV, 16oz can
COLOGNE, GERMANY

**VON TRAPP
VIENNA LAGER \$7**
5.2% ABV, 12oz can
STOWE, VT

**ATHLETIC BREWING CO.
UPSIDE DAWN GOLDEN ALE
(NON-ALCOHOLIC) \$7**
>0.5% ABV, 12oz can
STRATFORD, CT

ZERO PROOF

WATERMELON MOJITO \$10
watermelon, mint, lime

PINEAPPLE NECTAR \$10
pineapple, agave, chili salt

**BLOOD ORANGE
GINGER SPRITZ \$10**
blood orange juice, ginger beer, lime

SOFT BEVERAGES

**NATALIE'S
JUICE COMPANY \$4**
orange juice, grapefruit juice

BOTTLED WATER \$4
sparkling & still

HOUSEMADE LEMONADE \$4

ICED TEA \$4
black tea

SODA \$3
coke, diet coke, sprite, ginger ale

CUCUMBER JASMINE SODA \$4
jasmine, cucumber, lemon