BREAKFAST
+ LUNCH

Black Walnut

MONDAY - FRIDAY
7 AM - 4PM

Breakfast Plates

SWEET POTATO BREAKFAST HASH* — 14.50 G
Two poached eggs, apple & Gouda chicken sausage, roasted sweet potatoes, peppers, onions, cayenne citrus hollandaise, avocado, scallions

YOGURT & FRUIT BOWL — 11 N VE G
Raisin granola, honey whipped Greek yogurt, mango, blueberries, strawberries, pure maple syrup

BREAKFAST CROISSANT SANDWICH* — 13.50 G
Toasted handcrafted croissant, two eggs, American cheese, choice of hardwood smoked bacon, ham, apple & Gouda chicken sausage or jackfruit breakfast sausage patty VE; served with fruit

CHORIZO MIGAS* — 14.50 S G
Four scrambled eggs, chorizo, avocado, fried tortilla chips, house-roasted salsa, feta, cilantro

AVOCADO & EGG TOAST* — 15.50 VE G
Two eggs over easy, avocado mash, lemon pepper, tomatoes, microgreens, sourdough bread, choice of house salad tossed with our signature Black Walnut vinaigrette N or side of fruit

KOREAN BREAKFAST PROTEIN BOWL* — 15 S G
Bulgogi shaved ribeye, garlic butter rice, two poached eggs, kimchi, Gochujang aioli, sesame seeds, chives *52 grams of protein*

SHAKSHUKA* — 12 VE G
Two poached eggs, tomatoes, bell peppers, spinach, feta, avocado, served with grilled artisan bread

STEAK & EGGS* — 21 G
Center-cut sirloin, two eggs your way, house potatoes, lemon pepper avocado, flour tortillas, house-roasted salsa

TEXAS BREAKFAST* — 14.50 G
Two eggs your way, choice of house potatoes or grits; choice of breakfast sausage, apple & Gouda chicken sausage, hardwood smoked bacon or jackfruit breakfast sausage patty VE; served with wheat toast

BIG PLATE* — 16.50
Three mini buttermilk pancakes, two eggs your way, choice of house potatoes or grits; select two of the following: breakfast sausage, apple & Gouda chicken sausage, hardwood smoked bacon or jackfruit breakfast sausage patty VE
Sub classic French toast (+1)
Sub gluten-friendly pancakes (+2) G

fav **MORNING QUINOA BLISS BOWL — 11.50** N G VG
Quinoa chia seed pudding, blueberries, strawberries, coconut flakes, toasted almonds, served with pure maple syrup

Benedicts

new **HAM BENEDICT* — 15** G
Two poached eggs, toasted English muffin, hickory-smoked ham, cayenne citrus hollandaise, choice of grits or house potatoes

AVOCADO BACON BENEDICT* — 16 G
Two poached eggs, toasted English muffin, avocado, hardwood smoked bacon, smoked cheddar, cayenne citrus hollandaise, scallions, choice of grits or house potatoes

LOBSTER BENEDICT* — 23 G
Two poached eggs, toasted English muffin, seasoned lobster, hardwood smoked bacon, cayenne citrus hollandaise, chives, choice of grits or house potatoes

NASHVILLE HOT CHICKEN BENEDICT* — 16.50 S
Two poached eggs, toasted English muffin, crispy hot chicken, cayenne citrus hollandaise, pickled onions, chives, pure maple syrup, choice of grits or house potatoes

Omelets

new **CRAB CAKE OMELET — 23** S
House-made crab cakes, citrus Cajun hollandaise sauce, asparagus, charred lemon

CHORIZO TEX-MEX OMELET — 14.50 S
Roasted corn, black beans, red onions, mushrooms, bell peppers, cheddar, mozzarella, pico de gallo, topped with tortilla strips and cilantro, served with sour cream and wheat toast

BUILD-YOUR-OWN OMELETS AVAILABLE
Please ask

HAM & SMOKED CHEDDAR OMELET — 14.50 G
Hickory-smoked ham, house potatoes, smoked cheddar, American cheese, roasted peppers and onions, scallions, served with wheat toast

HEALTHIER THAN THE REST OMELET — 13.50 VE G
Egg whites, spinach, mushrooms, goat cheese, red onions, tomatoes, scallions, served with fruit

Served with house-roasted salsa. Substitute egg whites (+2)

Griddle

new **BREAD PUDDING FRENCH TOAST — 15** VE
French toast battered bread pudding, strawberry, mint, powdered sugar, passion fruit rum sauce made with Captain Morgan Original Spiced Rum, whipped cream

CHICKEN & WAFFLES* — 18
Belgian waffle, two eggs over easy, crispy chicken, scallions, powdered sugar, pure maple syrup
Nashville Hot Chicken & Waffles available*

CINNAMON ROLL FRENCH TOAST — 14.50 VE
Brioche bread, cream cheese icing, powdered sugar, pure maple syrup *Classic French Toast available*

PANCAKE STACK — 10.50 VE
Two house-made buttermilk pancakes, honey whipped butter, powdered sugar, pure maple syrup
Add chocolate chips, blueberries, or strawberries with whipped cream (+2 ea)
Cinnamon roll pancakes (+4)
Sub gluten-friendly pancakes (+2) G

Kids

Includes fountain drink or juice box.
Skinny fries included for lunch options.

9

CHICKEN & WAFFLES
HOTCAKE STACK
SCRAMBLE PLATE G
FRENCH TOAST

CHEESY PENNE PASTA VE
CHEESEBURGER G
GRILLED CHEESE VE G
GRILLED CHICKEN G
CHICKEN TENDERS

Kids under 12, please.

Breakfast Sides

APPLE & GOUDA CHICKEN SAUSAGE — 4.50 G
BREAKFAST SAUSAGE PATTIES — 4.50 G
new **JACKFRUIT BREAKFAST SAUSAGE PATTIES — 4.50** VG
HARDWOOD SMOKED BACON — 4.50 G
TWO EGGS* — 3.50 G
HOUSE POTATOES — 3.50 VE
GRITS — 3.50 VE G
PANCAKE — 6 VE
TOAST OR ENGLISH MUFFIN — 3 VE
GLUTEN-FREE TOAST — 4 G

Lunch Sides

4
HONEY SLAW VE G
GARLIC MASHED POTATOES VE G
SKINNY FRIES VE
HOUSE-MADE POTATO SALAD VE G
GARLIC BUTTER RICE G
BROCCOLI G VG

5
OVEN-ROASTED POTATOES VE
SWEET POTATO MASH G VG
SWEET POTATO FRIES VE
STREET CORN VE G

6
BABY BELL PEPPER & SNAP PEAS G VG
ASPARAGUS G VG
CHEESY PENNE PASTA VE

WE PROUDLY SERVE Coca-Cola BEVERAGES GEVA

S SPICY N CONTAINS NUTS VE VEGETARIAN VG VEGAN

*Consuming raw or undercooked meats, poultry, pork, fish, shellfish or eggs may increase your risk of foodborne illness. Some dishes may contain nuts, raw or undercooked ingredients. Please let us know of any food allergies. SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES | 5% PACKAGING FEE WILL BE APPLIED TO ALL TO-GO ORDERS.

G CAN BE MADE GLUTEN-FRIENDLY WITH MODIFICATION

GLUTEN-FREE BREAD AVAILABLE (+1.50) | BUN (+3)

$12 Lunch Special

Pick an Entrée and a Side. Dine-in only.

PICK AN ENTRÉE

TEXAS STATE FLAG SALAD - HALF SIZE (N) (VE) (G)
Blueberries, strawberries, jicama, candied Texas pecans, blue cheese, mixed greens, signature Black Walnut vinaigrette

THAI PEANUT CHICKEN WRAP (N)
Sliced chicken, cabbage slaw, roasted red bell peppers, red onions, tomatoes, peanuts, scallions, cilantro, mint, spinach tortilla, side of Thai peanut sauce

VEGGIE-FAJITA TACOS ($) (VE)
Grilled bell peppers and onions, mushrooms, corn tortillas, grilled pineapple & habanero salsa, avocado, cilantro, lime, served with sour cream and house-made salsa

new **POBLANO PATTY MELT** (G)
Beef patty, American cheese, brioche bread, poblano peppers, caramelized onions

PORK BELLY TACOS ($)
Roasted pork belly, grilled pineapple & habanero salsa, cabbage, corn tortillas, avocado crema, cilantro, lime

PICK A SIDE

SMALL SOUP
Choice of Chicken Tortilla or Creamy Tomato Basil

SMALL SALAD
Choice of House or Caesar

SKINNY FRIES

SWEET POTATO FRIES

HOUSE-MADE POTATO SALAD

STREET CORN

Shareables

fav **THAI PEANUT BRUSSELS SPROUTS — 8** (N) (VE)
Crispy Brussels sprouts, peanut vinaigrette, peanuts, honey

new **CRAB-TOPPED SHRIMP SCAMPI — 15**
Six tail-on crab-topped shrimp, white wine garlic butter, breadcrumbs, capers, charred lemon, served with grilled artisan bread

CAULIFLOWER BITES — 8 ($) (VE)
Tempura-battered cauliflower florets tossed in sweet and spicy Szechuan sauce, sesame seeds, scallions

JUMBO CHICKEN WINGS — 12
Choose from Peri Peri garlic sauce ($), lemon pepper rub, vindaloo barbecue ($) or hot honey serrano ($); served with house-made ranch dressing

QUESO — 10.50 ($)
Chorizo, roasted peppers and onions, tomatoes, jalapeños, cilantro, corn tortilla chips

SPINACH & ARTICHOKE DIP — 12 (VE)
Spinach, artichoke hearts, mozzarella, Parmesan, red onions, garlic, sour cream, pico de gallo, house-roasted salsa, corn tortilla chips

PHILLY EGG ROLLS — 10
Philly cheesesteak, chipotle aioli dipping sauce

CHICKEN LETTUCE WRAPS — 10.50 (N) (G)
Thai peanut chicken, honey, bell peppers, pickled onions, peanuts, mint, crispy garlic, lime, cilantro, sesame seeds *42 grams of protein*

Entrées & Pastas

new **SIGNATURE ESPRESSO-RUBBED RIBEYE* — 39** (G) (GFA)
Certified angus beef ribeye, broccoli, oven-roasted potatoes, espresso garlic butter

MEDITERRANEAN CHICKEN — 15.50
Grilled chicken breast, artichoke hearts, Kalamata olives, house-made Alfredo sauce, garlic mashed potatoes, capers, spinach, crispy garlic, sun-dried tomatoes, scallions

new **BLACKENED REDFISH* — 24**
Garlic butter rice, house-made lemon Alfredo sauce, pickled onions, crispy garlic, cilantro, charred lemon, served with grilled artisan bread

STEAK FRITES* — 21 (G)
Center-cut sirloin, skinny fries, side salad, chimichurri sauce

TEXAS-SIZED CHICKEN-FRIED STEAK — 19
Tender beef, garlic mashed potatoes, scallions, house-made cream gravy

CHICKEN TENDERS — 15.75
Crispy chicken tenders, skinny fries, honey slaw, cayenne ranch and honey mustard dipping sauces

ASIAN-GLAZED ATLANTIC SALMON* — 21.50
Asian-glazed Atlantic salmon fillet, crispy garlic, garlic mashed potatoes, broccoli, sesame seeds, scallions, cilantro

award winning **POT ROAST DINNER — 20** (G)
Slow-cooked chuck tender, garlic mashed potatoes, mushroom gravy, scallions, served with artisan bread

BLACKENED FETTUCCINE ALFREDO — 18 ($)
Choice of blackened chicken or blackened shrimp; house-made Alfredo sauce, red onions, garlic, tomatoes, scallions, Parmesan, fettuccine, served with artisan bread

CHICKEN PARMESAN — 17.50
Parmesan-crusted chicken, house-made marinara sauce, mozzarella, sautéed spinach, amber butter, house-made Alfredo sauce, fettuccine, served with artisan bread

CHIPOTLE PEPPER PASTA — 17.50 ($)
Choice of grilled chicken or grilled shrimp; house-made chipotle Alfredo sauce, amber butter, pico de gallo, tortilla strips, fettuccine, served with artisan bread

Burgers & Sandwiches

fav **BLACKENED CHICKEN CAESAR WRAP — 15**
Blackened sliced chicken, romaine hearts, herbed croutons, Parmesan crisps, crispy garlic, Caesar dressing, flour tortilla, choice of house-made potato salad or skinny fries

new **SUNRISE BURGER* — 18** ($) (G)
Beef patty, American cheese, sunny side egg, arugula, spicy bacon jam, English muffin, house potatoes

AMERICAN BURGER* — 16 (G)
Beef patty, American cheese, shredded lettuce, tomatoes, pickles, mustard-mayo, brioche bun, choice of house-made potato salad or skinny fries
Add bacon (+2)

TURKEY BURGER — 16.50 (N)
Seasoned turkey patty, Swiss, tomatoes, pickles, sautéed mushrooms, avocado, spinach, pesto mayo, wheat bun, served with sweet potato fries

GO BEYOND BURGER — 15.50 ($) (VE) (G)
Plant-based Beyond Meat, mozzarella, iceberg lettuce, tomatoes, chipotle aioli, hot giardiniera, wheat bun, served with sweet potato fries

POT ROAST GRILLED CHEESE — 16 (G)
Slow-cooked chuck tender, brioche bread, American cheese, house salad, cup of tomato basil soup (N)

NASHVILLE HOT CHICKEN SANDWICH — 15.50 ($)
Crispy hot chicken, pickles, honey slaw, brioche bun, choice of house-made potato salad or skinny fries

CHICKEN CROISSANT CLUB — 15.75 (N) (G)
Sliced chicken, Swiss, hardwood smoked bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, choice of house-made potato salad or skinny fries

Soups & Salads

Salads featuring house-made dressings

new **MAINE LOBSTER BISQUE — 12 | 18**

TOMATO BASIL SOUP — 5.50 | 8.50 (N) (VE)

CHICKEN TORTILLA SOUP — 6 | 9.50 ($)

new **WRANGLER SALAD — 16.50** ($)
Crispy chicken tenders, red onions, roasted corn salsa, black beans, roasted red bell pepper, cheddar, mozzarella, jicama, avocado, tortilla strips, cilantro, spring mix, Southwest dressing

POWERHOUSE CHICKEN SALAD — 17 (G)
Grilled chicken breast, hardwood smoked bacon, hard-boiled eggs, Parmesan, avocado, grape tomatoes, pickled onions, sunflower seeds, crispy garlic, mixed greens, creamy red wine vinaigrette
44 grams of protein

BLACKENED SALMON BLUEBERRY SPINACH SALAD* — 22 ($) (N) (G)
Blackened Atlantic salmon, spinach, blueberries, heart of palm, goat cheese, candied walnuts, sun-dried tomatoes, blueberry dressing

BLACK WALNUT SALAD — 16 (N) (G)
Grilled chicken breast, walnuts, Gorgonzola, julienned green apples, mixed greens, tomato savory dressing

CAESAR SALAD WITH GRILLED CHICKEN — 17 (G)
Romaine hearts, herbed croutons, crispy garlic, Parmesan crisps, Caesar dressing
Sub steak (+4.50), grilled shrimp (+3) or salmon (+5)

new **GRILLED CHICKEN SANTA FE SALAD — 16** ($) (G)
Grilled chicken breast, roasted corn salsa, black beans, mango, cheddar, tortilla strips, sweet bell peppers, mixed greens, spicy mango cilantro dressing

Bowls

new **FRESH & FIT SALMON BOWL* — 22** (G)
Atlantic salmon fillet, sesame soy garlic rice, spinach, broccoli, feta, edamame, sunflower seeds, avocado, lemon dill crema, charred lemon
60 grams of protein

fav **SOUTHWEST BLACKENED CHICKEN PROTEIN BOWL — 17.50** ($) (G)
Garlic butter rice, roasted corn salsa, avocado, queso fresco, sunflower seeds, lime, chipotle lime sauce
57 grams of protein

new **PORK BELLY FRIED RICE BOWL* — 15** ($)
Roasted pork belly, sesame soy garlic rice, carrots, edamame, chili crisp, fried egg, sesame seeds, chives

STEAK PROTEIN BOWL* — 20 ($) (G)
Center-cut sirloin, roasted sweet potatoes, roasted corn salsa, poblano peppers, caramelized onions, avocado, sunflower seeds, lime, queso fresco, chipotle lime sauce *55 grams of protein*

new **VEGAN SPAGHETTI SQUASH BOWL — 14** (G) (VG)
Spaghetti squash, house-made marinara sauce, garlic, pepper, onions, broccoli, mushrooms, garbanzo beans, basil, balsamic vinegar, served with grilled artisan bread

Tacos +

BIRRIA TACOS — 17.50 (G)
Slow-cooked chuck tender, mozzarella, tomatillo salsa verde, chili au jus, corn tortillas, cilantro, lime, served with street corn

FISH TACOS — 14.50 ($) (G)
Grilled white fish, shredded lettuce, pico de gallo, cilantro, cayenne ranch, lime, corn tortillas, served with house salad

COCONUT SHRIMP TACOS — 15 ($)
Crispy coconut shrimp, honey slaw, chipotle aioli, pickled onions, flour tortillas, served with house salad

QUESADILLA — 15 (G)
Grilled chicken breast, cheddar, mozzarella, cilantro, flour tortillas, served with avocado mash, sour cream, pico de gallo and street corn