BRUNCH

# Black Walnut

7 AM – 4 PM

## 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

**BREAKFAST CHICKEN-FRIED STEAK* — 17**
Tender beef, two eggs your way, house potatoes, house-made cream gravy

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

**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

**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

**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 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

**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

## Benedicts

new **HAM BENEDICT* — 15** G
Two poached eggs, toasted English muffin, hickory-smoked ham, cayenne citrus hollandaise, 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

**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

**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

## 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

**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

**LEMON BLUEBERRY PANCAKE STACK — 14** VE
Three house-made buttermilk pancakes, lemon cream cheese icing, blueberry preserves, blueberries, lemon zest, powdered sugar, pure maple syrup
*Sub gluten-friendly pancakes (+2)* G

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

## 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)*

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

N CONTAINS NUTS  S SPICY  VE VEGETARIAN  VG VEGAN

*Consuming raw or undercooked meats, poultry, pork, fish, shellfish or eggs may increase 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)

WE PROUDLY SERVE Coca-Cola BEVERAGES GEVA

WB07-102026

# Shareables

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

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

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

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

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

**QUESO — 10.50** S
Chorizo, roasted peppers and onions, tomatoes, jalapeños, cilantro, corn tortilla chips

**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*

# Burgers & Sandwiches

new
**SUNRISE BURGER* — 18** S 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** S VE G
Plant-based Beyond Meat, mozzarella, iceberg lettuce, tomatoes, chipotle aioli, hot giardiniera, wheat bun, served with sweet potato fries

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

**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

**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** S
Crispy hot chicken, pickles, honey slaw, brioche bun, choice of house-made potato salad or skinny fries

# Soups & Salads

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

**TOMATO BASIL SOUP — 5.50 | 8.50** N VE

**CHICKEN TORTILLA SOUP — 6 | 9.50** S

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

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

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

new
**WRANGLER SALAD — 16.50** S
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*

**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)*

Salads featuring house-made dressings

# Entrées, Bowls & Pastas

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

**STEAK PROTEIN BOWL* — 20** S 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*

**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

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

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

**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, broccoli, garlic mashed potatoes, sesame seeds, scallions, cilantro

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*

**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

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

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

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

# 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** S G
Grilled white fish, shredded lettuce, pico de gallo, cilantro, cayenne ranch, lime, corn tortillas, served with house salad

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

**VEGGIE-FAJITA TACOS — 12** S VE G
Grilled bell peppers and onions, mushrooms, corn tortillas, grilled pineapple & habanero salsa, avocado, cilantro, lime, served with sour cream, house-made salsa and street corn

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

# 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