

BENEDICTS

NEW LOBSTER BENEDICT*

Two extra-large poached eggs, toasted English muffin, seasoned lobster, applewood smoked bacon, cayenne citrus hollandaise, chives, choice of stone-ground yellow grits or house potatoes {17}

NASHVILLE HOT CHICKEN BENEDICT*

Two extra-large poached eggs, toasted English muffin, crispy hot chicken, cayenne citrus hollandaise, pickled onions, chives, paprika, pure maple syrup, choice of stone-ground yellow grits or house potatoes {15.50}

NEW POT ROAST BENEDICT*

Two extra-large poached eggs, toasted English muffin, slow-cooked chuck tender, white cheddar, cayenne citrus hollandaise, pickled onions, crispy garlic, choice of stone-ground yellow grits or house potatoes {17}

AVOCADO BACON BENEDICT*

Two extra-large poached eggs, avocado, applewood smoked bacon, smoked cheddar, toasted English muffin, paprika, cayenne citrus hollandaise, scallions, choice of stone-ground yellow grits or house potatoes {15}

OMELETS

Omelets served with fire-roasted salsa.
Substitute egg whites {2}

HAM & CHEESE OMELET*

Ham, smoked cheddar, American cheese, roasted peppers and onions, scallions, house potatoes, wheat toast {14}

HEALTHIER THAN THE REST OMELET*

Egg whites, spinach, mushrooms, goat cheese, red onions, tomatoes, scallions, fruit {13}

BUILD YOUR OWN OMELETS AVAILABLE,
PLEASE ASK CASHIER

BREAKFAST SIDES

HOUSE POTATOES {3} 

STONE-GROUND YELLOW GRITS {3} 

SINGLE PANCAKE {5} 

ENGLISH MUFFIN OR TOAST {2} 

THICK-SLICED APPLEWOOD
SMOKED BACON {3.50}


BREAKFAST SAUSAGE PATTIES {3}

TWO EXTRA-LARGE EGGS* {3}

LITTLE ACORNS KIDS' MENU

12 & UNDER PLEASE | Includes a fountain drink

CHEESY PENNE PASTA
WITH GRILLED CHICKEN {9}

GRILLED CHEESE served with fries {9} 

CHEESEBURGER served with fries {9}

CHICKEN TENDERS served with fries {9}

EGGS & MORE

CHEF'S BREAKFAST*

Three gluten-friendly pancakes, powdered sugar, scrambled egg whites, pure maple syrup, fruit, choice of breakfast sausage or applewood smoked bacon {15}

BIRRIA BREAKFAST "ENCHILADAS**"

Slow-cooked chuck tender, two eggs over easy, mozzarella, tomatillo salsa verde, green onions, corn tortillas, house potatoes {13}

TEXAS BREAKFAST*

Two eggs your way, choice of potatoes or grits; breakfast sausage, or applewood smoked bacon; served with choice of bread {14.50}

STEAK & EGGS*

Center-cut sirloin, two extra-large eggs, house potatoes, lemon pepper avocado, flour tortillas, fire-roasted salsa {18}

CINNAMON ROLL FRENCH TOAST

Texas-cut challah French toast, cream cheese icing, powdered sugar, pure maple syrup {14}

CHORIZO MIGAS*

Four extra-large eggs, chorizo, avocado, fried tortilla chips, fire-roasted salsa, feta, cilantro {13}

BIG PLATE 2.0*

Three mini buttermilk pancakes, two eggs your way, breakfast sausage, applewood smoked bacon; choice of potatoes or grits {16}

CHEF'S WAY sub French toast {1}

CHORIZO TACO PLATE*

Chorizo, eggs, pico de gallo, cheddar, fire-roasted salsa, cilantro, flour tortillas, house potatoes {12}

CHICKEN & WAFFLES*

Belgian waffle, two eggs over easy, crispy chicken tenders, scallions, powdered sugar, pure maple syrup {16}

AVOCADO & EGG TOAST*

Two eggs over easy, avocado mash, lemon pepper, tomatoes, wheat toast {13}

LEMON BLUEBERRY PANCAKE STACK

Two house-made buttermilk pancakes, lemon cream cheese icing, blueberry preserves, blueberries, lemon zest, powdered sugar, pure maple syrup {14} sub gluten-friendly pancakes {2}

PANCAKE STACK

Two house-made buttermilk pancakes, honey whipped butter, powdered sugar, pure maple syrup {10} add chocolate chips with whipped cream {2} sub gluten-friendly pancakes {2}

BREAKFAST CROISSANT SANDWICH*

Toasted handcrafted croissant, scrambled eggs, American cheese, choice of applewood smoked bacon, ham or breakfast sausage, fruit {13}

BREAKFAST SIPS

FRESH-SQUEEZED
ORANGE JUICE {4.49}

BEER MIMOSA
Blue Moon and fresh-squeezed
orange juice {6.59}

BWC BLOODY MARY {6.99}

MIMOSA
Champagne, fresh-squeezed orange juice {5.59}

FRENCH ROAST COFFEE {2.70}

DECAF COFFEE {2.70}

BEER

SHINER BOCK {6.59}

BLUE MOON {6.59}

DOS XX {6.59}

YUENGLING FLIGHT {6.59}

Frozen Cocktails {7.50}

FROZEN MIMOSA
Frozen Island Sunset, Brut Cava,
fresh-squeezed orange juice, strawberry

FROZEN MARGARITA
Frozen Island Rita, fresh-squeezed
orange juice, lime wedge

Frozen Flights {17}

MARGARITA & MIMOSA FROZEN FLIGHT

MIMOSA & BELLINI FROZEN FLIGHT

MARGARITA & BELLINI FROZEN FLIGHT

WINE

SAND POINT CABERNET SAUVIGNON
{8.00 GLASS | 20.00 BOTTLE}

TRINITY OAKS PINOT NOIR
{8.00 GLASS | 20.00 BOTTLE}

MOHUA SAUVIGNON BLANC
{8.00 GLASS | 20.00 BOTTLE}

TWO VINES CHARDONNAY
{8.00 GLASS | 20.00 BOTTLE}

CHAMPAGNE {5.50}

BLACK WALNUT

CAFE

LUNCH

Served all day, every day

STARTERS

BWC QUESO

House-made queso, roasted peppers and onions, tomatoes, spicy sausage, jalapeños, cilantro, corn tortilla chips {10}

CHICKEN LETTUCE WRAPS

Thai peanut chicken, honey, bell peppers, pickled onions, peanuts, mint, crispy garlic, lime, cilantro, sesame seeds {10}

BACON JAM DEVILED EGGS

Deviled eggs, bacon jam, pickled onions {10}

SPINACH & ARTICHOKE DIP

Spinach, artichokes, mozzarella, Parmesan, cream cheese, red onions, garlic, sour cream, pico de gallo, fire-roasted salsa, corn tortilla chips {11}

ENTRÉES & PASTAS

Additional garlic bread {1}

NEW BLACKENED RED FISH*

Red fish, tabbouleh, pickled onions, crispy garlic, pesto sauce {20}

MEDITERRANEAN CHICKEN

Grilled chicken breast, artichokes, Kalamata olives, lemon alfredo sauce, garlic mashed potatoes, capers, spinach, crispy garlic, sun-dried tomatoes, scallions {15}

TEXAS-SIZED WAGYU CHICKEN FRIED STEAK

Snake River Farms cutlet, roasted garlic mashed potatoes, scallions, house-made cream gravy {18}

BWC CHICKEN TENDERS

Crispy chicken tenders, fries, honey slaw, cayenne ranch and honey mustard dipping sauces {15}

POT ROAST DINNER

Slow-cooked chuck tender, garlic mashed potatoes, mushroom gravy, scallions, garlic bread {19}

CRISPY COD PLATE*

Beer-battered cod, honey slaw, house-made tartar sauce, fries {15}

CHEESY LOBSTER PASTA

Seasoned lobster, BWC alfredo sauce, amber butter, jalapeños, Marie cheese, chives, crouton breadcrumbs, penne {23}

CHICKEN & WAFFLES*

Belgian waffle, two eggs over easy, crispy chicken tenders, scallions, powdered sugar, pure maple syrup {16}

GRILLED SHRIMP ALFREDO*

Blackened shrimp, red onion, garlic, tomatoes, scallions, lemon alfredo sauce, Marie cheese, linguine, garlic bread {17}

CHIPOTLE CHICKEN

PEPPER PASTA

6 oz. sliced, grilled chicken breast, chipotle BWC alfredo sauce, amber butter, pico de gallo, tortilla strips, linguine, garlic bread {15}

CHICKEN PARMESAN

Parmesan-crust chicken, tomato sauce, mozzarella, sautéed spinach, amber butter, BWC alfredo sauce, linguine, garlic bread {15}

SOUPS & SALADS

CREAMY TOMATO BASIL SOUP {4.50 | 7}

CHICKEN TORTILLA SOUP {5 | 8.50}

NEW CAESAR SALAD

Choice of grilled chicken, center-cut sirloin or shrimp; romaine hearts, herbed croutons, Marie cheese, crispy garlic, house-made Caesar dressing, garlic bread

Grilled Chicken {17}; Steak {20}; Shrimp {18}

BLACK WALNUT SALAD

Grilled chicken breast, walnuts, Gorgonzola, julienned green apples, mixed greens, tomato savory dressing, garlic bread {15.50}

BLACKENED SALMON BLUEBERRY SPINACH SALAD*

6 oz. Blackened Atlantic salmon, spinach, blueberries, heart of palm, goat cheese, candied walnuts, sun-dried tomatoes, house-made blueberry dressing, garlic bread {19}

CHICKEN COBB

Grilled chicken breast, applewood smoked bacon, hard-boiled eggs, Marie cheese, avocado, grape tomatoes, pickled onions, sunflower seeds, crispy garlic, mixed greens, house-made creamy red wine vinaigrette {16}

SANTA FE SALAD

Chilled thinly-sliced chicken breast, roasted corn, black beans, mango, cheddar, tortilla strips, pico de gallo, sweet bell peppers, mixed greens, spicy mango cilantro dressing, garlic bread {15}

NEW GREEK SALAD

Choice of grilled chicken, center-cut sirloin or shrimp; artichoke hearts, celery, Kalamata olives, sweet bell peppers, red onions, feta, cucumbers, grape tomatoes, mixed greens, Greek dressing

Grilled Chicken {17}; Steak {20}; Shrimp {18}

BURGERS

THE BEYOND BURGER

Beyond Meat®, white cheddar, pickled jalapeños, tomatoes, pickles, mixed greens, jalapeño aioli, wheat bun, house-made potato salad or fries {15}

AMERICAN BURGER*

Beef patty, American cheese, shredded lettuce, tomatoes, pickles, spicy mustard mayo, brioche bun, choice of house-made potato salad or fries {15}

DOC'S KRAZY

TURKEY BURGER

Seasoned turkey patty, Swiss, tomatoes, sautéed mushrooms, avocado, spinach, pesto mayo, wheat bun, sweet potato fries {15}

ANCIENT GRAIN BOWLS

NEW CHICKEN BOWL

Lemon pepper grilled chicken breast, tabbouleh, roasted red bell peppers, artichoke hearts, hearts of palm, cucumber, crispy garlic, dill, lemon pepper, Tzatziki sauce {17}

NEW STEAK BOWL*

Center-cut sirloin, tabbouleh, crispy green beans, sesame seeds, avocado, lemon pepper, roasted grape tomatoes, crispy garlic, peanuts, Thai peanut vinaigrette {20}

NEW SALMON BOWL*

Atlantic salmon, tabbouleh, artichoke hearts, sun-dried tomatoes, roasted grape tomatoes, capers, toasted almonds, avocado mash, sunflower seeds, balsamic vinaigrette {18}

SANDWICHES

NASHVILLE HOT CHICKEN SANDWICH

Crispy hot chicken, pickles, honey slaw, paprika, brioche bun, house-made potato salad or fries {15}

CHICKEN CROISSANT CLUB

Sliced chicken, Swiss, applewood smoked bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, choice of house-made potato salad or fries {14.50}

POT ROAST GRILLED CHEESE

Slow-cooked chuck tender, butter, challah bread, American cheese, house salad, cup of tomato basil soup {14.50}

AVOCADO & EGG TOAST*

Two eggs over easy, avocado mash, lemon pepper, tomatoes, wheat toast {13}

TACOS +

LOBSTER TACOS

Seasoned lobster, lettuce, pickled onions, hollandaise, corn tortillas, fresh lime, Caesar salad {20}

BIRRIA TACOS

Slow-cooked chuck tender, mozzarella, tomatillo salsa verde, chili au jus, corn tortillas, cilantro, fresh lime, served with street corn {16}

PULLED PORK CARNITAS TACOS

House-braised pork, feta, shredded lettuce, pico de gallo, yellow onions, avocado, spicy mustard mayo, fresh lime, corn tortillas, served with street corn {14}

COCONUT SHRIMP TACOS

Crispy coconut shrimp, honey slaw, chipotle aioli, pickled onions, flour tortillas, house salad {15}

BLACK WALNUT FISH TACOS*

Grilled Mahi Mahi, shredded lettuce, pico de gallo, cilantro, cayenne ranch, fresh lime, corn tortillas, house salad {14}

BEYOND TACOS

Seasoned Beyond Meat®, Tzatziki sauce, fresh dill, toasted almonds, shredded lettuce, flour tortillas, balsamic vinaigrette house salad {16}

QUESADILLA

Grilled chicken breast, cheddar, mozzarella, sour cream, pico de gallo, avocado mash, cilantro, flour tortillas, served with street corn {14}

GRILL

SIMPLE PROTEINS

Served with a choice of sauce and two sides

CENTER-CUT SIRLOIN

STEAK 2 (5OZ.) {25}

ATLANTIC SALMON 6 OZ.* {19}

CHICKEN BREAST {15}

SAUCES

ANGRY TOMATO SAUCE, CHIPOTLE AIOLI, HOLLANDAISE, BASIL PESTO, GORGONZOLA CREAM

SIDES | two sides included with Grill protein

SIDES

GARLIC MASHED POTATOES {3.50}

HOUSE FRIES {3.50}

SWEET POTATO FRIES {3.50}

HOUSE-MADE POTATO SALAD {3.50}

CHEESY PENNE PASTA {5.50}

ASIAN GREEN BEANS {3.50}

PESTO SQUASH ZUCCHINI {3.50}

STREET CORN {3.50}

HONEY SLAW {3.50}