

# BLACK WALNUT

CAFE

## BRUNCH | Served Saturday & Sunday until 4pm

### BRUNCH STARTERS

#### DONUT BITES {5}

Baker's dozen. Cinnamon sugar, drizzled with caramel

FRESH-CUT SEASONAL FRUIT {3/5}

FRESH-SQUEEZED OJ OR GRAPEFRUIT {3.5/4.75}

### BENEDICTS

Choice of local stone-ground yellow grits or house potatoes.

#### EGGS BENEDICT\*

Two extra-large poached eggs, toasted English muffin, Nueske's™ Canadian bacon, cayenne citrus hollandaise {9.75}

#### BREADLESS TOMATO BENEDICT\*

Two extra-large poached eggs, seasoned roasted tomatoes, avocado, spinach, cayenne citrus hollandaise, served with fresh fruit instead of grits/house potatoes {9.25}

#### HAM & CHEESE BENEDICT\*

Two extra-large poached eggs, wheatberry toast, hardwood smoked ham, American cheese, mustard sauce, cayenne citrus hollandaise {11}

#### TURKEY CLUB BENEDICT\*

Two extra-large poached eggs, toasted English muffin, Cajun turkey, avocado, Swiss, peppered bacon, cayenne citrus hollandaise {10.75}

### SALADS

Add Chicken {3.75} | Shrimp\* {5} | Salmon\* {6.75}  
Extra garlic bread {1} Blacken any item {1.25}

#### BWC SIRLOIN STEAK SALAD\*

Grilled Angus beef sirloin, honey ginger marinade, grilled asparagus, julienned green apples, sweet 'n' spicy walnuts, house greens, asiago dressing, garlic bread {16.25}

#### BLACK WALNUT SALAD

Grilled marinated chicken breast, walnuts, Gorgonzola cheese, julienned green apples, house greens, tomato savory dressing, garlic bread {11.9}

#### BLACKENED SALMON CAESAR SALAD\*

Blackened salmon, croutons, Marie cheese, romaine, Caesar dressing, garlic bread {14}

#### COBB SALAD

Grilled marinated chicken breast, peppered bacon, roasted corn, cucumbers, tomatoes, avocado, hard-boiled egg, house greens, cobb dressing, garlic bread {13.75}

#### SANTA FE SALAD

Grilled marinated chicken breast, roasted corn, black beans, mango, cheddar, tortilla strips, pico de gallo, sweet bell peppers, house greens, spicy mango cilantro dressing, garlic bread {13}

### SOUPS

CREAMY TOMATO BASIL {3.75/6.1} | CHICKEN TORTILLA {4.35/7.25}

### BRUNCH SIDES

LOCAL STONE-GROUND YELLOW GRITS {3} |  
SINGLE PANCAKE {3} | HOUSE POTATOES {3} |  
ENGLISH MUFFIN OR TOAST {2} |  
THICK-SLICED PEPPERED BACON {3} |  
BREAKFAST SAUSAGE PATTIES {3} | CHICKEN SAUSAGE {3} |  
TWO EXTRA-LARGE EGGS\* {3} | TABBOULEH {3} |  
POTATO SALAD {2.75} | SWEET POTATO FRIES {3.25} |  
FRIES {3} | GARLIC MASHED POTATOES {2.75} |  
SEASONAL VEGETABLES {mp} | SIDE HOUSE SALAD {3.25}

### LITTLE ACORNS KIDS' MENU

12 AND UNDER PLEASE

Choice of a house green salad, seasonal vegetables, French fries, house potatoes, garlic mashed potatoes or steamed broccoli and your choice of a fountain drink or an organic Honest Kids® juice.

CHEESEBURGER {6.25} | ZITI & TOMATO SAUCE {5} |  
AJB'S MAC & CHEESE {5} | CHEESE QUESADILLA {5} |  
CHICKEN DINNER {6} | GRILLED CHEESE {6.25} |  
CHICKEN TENDERS {6}

KIDS EAT FREE WEDNESDAYS AFTER 4PM FOR A LIMITED TIME\*

\*For full details about 'Kids Eat Free,' please visit [www.blackwalnutcafe.com/kidseatfree](http://www.blackwalnutcafe.com/kidseatfree)

\*EGGS, CITRUS HOLLANDAISE SAUCE, STEAKS AND BURGERS MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Some dishes may contain nuts, please let us know of any food allergies. PRICES ARE SUBJECT TO CHANGE. SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES.

### BREAKFAST AS A TREAT

#### THICK-CUT CHALLAH FRENCH TOAST

English cream batter, lemon zest, honey whipped butter, powdered sugar, pure maple syrup {8.75}

#### LEMON BLUEBERRY PANCAKE STACK

Three house-made buttermilk flapjacks, lemon cream, fresh blueberries, powdered sugar, pure maple syrup {10.25}

#### CHOCOLATE CHIP PANCAKE STACK

Three house-made chocolate chip buttermilk flapjacks, Chantilly whipped cream, pure maple syrup {9.75}

#### BUTTERMILK PANCAKE STACK

Three house-made buttermilk flapjacks, honey whipped butter, powdered sugar, pure maple syrup {7.5}

### OMELETS & MORE

Omelets served with thick-cut toast or English muffin and fire-roasted salsa. Substitute egg whites {1.5}

#### ANGRY SHRIMP OMELET\*

Three extra-large eggs, wild gulf shrimp, Italian sausage, red onions, sweet bell peppers, chipotle, mozzarella, tomatoes {11.25}

#### TEX-MEX OMELET

Three extra-large eggs, red onions, sweet bell peppers, mushrooms, black beans, corn, jalapeños, cheddar, mozzarella, pico de gallo, cilantro, sour cream, tortilla strips {7.75}

#### HEALTHIER THAN THE REST OMELET

Three egg whites, spinach, mushrooms, goat cheese, red onions, tomatoes, fruit instead of toast {8.5}

#### BUILD YOUR OWN THREE-EGG OMELET

5.75 + add from list below:

##### EACH [0.5]

SWEET BELL PEPPERS	JALAPEÑOS
MUSHROOMS	TOMATOES
RED ONIONS	MOZZARELLA
SCALLIONS	CHEDDAR
BLACK BEANS	HOUSE POTATOES
PICO DE GALLO	

##### EACH [1.25]

SPINACH	PEPPERED BACON
AVOCADO	HAM
GOAT CHEESE	BREAKFAST SAUSAGE
SOUR CREAM	ITALIAN SAUSAGE
ARTICHOKES	CHICKEN SAUSAGE

##### EACH [2.75]

### SIGNATURE ENTRÉES

Available after 10:15 am

#### SHRIMP & GRITS\*

Shrimp, local stone-ground yellow grits, peppered bacon, blackened seasoning, yellow onions, Pavia alfredo sauce, diced tomatoes, scallions, garlic bread {15}

#### BLACK WALNUT FISH TACOS\*

Beer-battered mahi mahi, fresh lime, corn tortillas, lettuce, pico de gallo, cilantro, cayenne ranch dressing, house salad {11.75}

#### GARLIC SHRIMP ZUCCHINI\*

Zucchini "noodles," wild gulf shrimp, blackened seasoning, garlic, olive oil, lemon, Marie cheese, garlic bread {13.75}

#### POT ROAST

Slow-cooked chuck tender, garlic mashed potatoes, mushroom gravy, garlic bread {15}

#### BWC CHICKEN TENDERS

Crispy chicken tenders, French fries, cayenne ranch and honey mustard dipping sauces {11}

#### VEGAN TACOS

Walnuts, sun-dried tomatoes, cauliflower, vegetable broth, avocado, pico de gallo, lettuce, fire-roasted salsa, corn tortillas {10}

#### ASIAN CHICKEN NACHOS

Grilled marinated chicken, roasted corn, black beans, jalapeños, American cheese Pavia blend, sour cream, Asian barbecue sauce, tortilla chips {10}

#### PAVIA SHRIMP ALFREDO\*

Wild gulf shrimp, sweet bell peppers, cracked black pepper, garlic, mushrooms, amber butter, Marie cheese, Pavia alfredo sauce, linguine {14}

#### CHICKEN PARMESAN

Parmesan-crusted chicken, tomato sauce, mozzarella, sautéed spinach, amber butter, Pavia alfredo sauce, linguine {12.5}

### BURGERS & SANDWICHES

Substitute sweet potato fries or fruit {1}  
Substitute soup {1.5} Substitute gluten-free bread {1.5}

#### REALLY GOOD BURGER\*

½ pound ground brisket and chuck patty, mushrooms, sautéed onions, peppered bacon, cheddar, lettuce, garlic cream cheese, brioche bun, choice of house-made potato salad or fries {13.75}

#### DOC'S KRAZY TURKEY BURGER

Seasoned turkey patty, Swiss, sautéed mushrooms, avocado, tomatoes, spinach, pesto mayo, wheat bun, sweet potato fries {11.5}

#### TURKEY CROISSANT CLUB

Cajun turkey, Swiss, peppered bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, choice of fries or house-made potato salad {12.5}

#### CHICKEN SALAD SANDWICH

Poppy seed chicken salad, sweet 'n' spicy walnuts, grapes, lettuce, tomatoes, handcrafted croissant, fruit cup {11.5}

#### AMERICAN BURGER\*

½ pound ground brisket and chuck patty, American cheese, lettuce, tomatoes, house-made pickles, spicy mustard mayo, brioche bun, choice of fries or house-made potato salad {12.5} add bacon {1.75}

#### BEYOND BURGER (PLANT-BASED)

The Beyond Burger® patty, lettuce, tomatoes, house-made pickles, wheat bun, served with tabbouleh {13} add cheddar cheese {1.5}

#### GRILLED CHICKEN CROISSANT

Grilled marinated chicken breast, peppered bacon, lettuce, tomatoes, cayenne ranch, handcrafted croissant, choice of fries or house-made potato salad {12.5}

#### CLASSIC GRILLED CHEESE & TOMATO BASIL SOUP

American cheese, buttered challah bread cup {8} bowl {10}



BLACK WALNUT CAFE FAVORITES

GF \*\*ASK TO SEE OUR GLUTEN-FREE MENU | Gluten-free bread available upon request. Our kitchen is NOT gluten-free and cross-contact may occur.

# BLACK WALNUT

CAFE

## HANDCRAFTED COCKTAILS

### GIN & THE BEE

New Amsterdam Gin, honey syrup, lemon juice { 7 }

### TRADITIONAL MARGARITA

Sauza Signature Blue Silver, Triple Sec, fresh lime juice, agave syrup { 6.5 }

### FAV THE BLUSHING LADY

New Amsterdam Vodka, Pama Pomegranate Liqueur, fresh-squeezed grapefruit juice, house-made grapefruit sorbet { 7.5 }

### STRAWBERRY SHRUB MOJITO

Bacardi Rum, Strawberry Shrub syrup, mint, soda water { 7.5 }

### NEW HENNESSY HEAT

Hennessy, Triple Sec, diced jalapeños, lemon juice, peach simple syrup { 6 }

### BWC WHISKEY SMASH

Triple Crown Whiskey, fresh-squeezed lime juice, seasonal fruit, mint leaves, simple syrup { 10 }

### FAV BWC ORANGE OLD FASHION

Maker's Mark, orange bitters, sugar cube, orange peel { 7 }

### BLACK WALNUT RITA

Sauza Tres Generaciones tequila, Orangeville, fresh-squeezed lime and orange juice { 12 }

### BWC GRAND MIMOSA

Grand Marnier, fresh-squeezed orange juice, champagne glass { 6.5 } | *carafe* { 25 }

### NEW GINGER PEACH LEMONADE

New Amsterdam Vodka, peaches, lemon juice, peach syrup { 6 }

### PEACH MULE

New Amsterdam Peach Vodka, ginger beer, fresh lime juice { 7 }

### BWC BLOODY MARY

House-made bloody Mary mix, Vodka, celery, olives { 7 }

### BWC LA PALOMA

Sauza Tres Generaciones, house-made grapefruit sorbet, fresh lime juice, sparkling wine, lime soda { 7.5 }

## TAP & BOTTLED BEER

*Are you a craft beer enthusiast? Explore our handpicked rotating selection on tap! Ask our bartender for today's draft and bottled beer options.*

## DESSERTS

CAKES { 6.75 }

CHEESECAKES { 7.5 }

PIES { 6 - 6.5 }

CANNOLIS { 2.75 }

FLOURLESS CHOCOLATE TORTE A LA MODE { 6.5 }

*Desserts may vary, see dessert case for current offerings.*

## ONLINE ORDERING

*for to go orders*

WWW.BLACKWALNUTCAFE.COM

*Introducing*

## YOUR CATER GREATER PERKS

*Receive 5% back when you spend \$200 or more on catering menu items.*

WWW.BLACKWALNUTCAFE.COM/CATERING

WE WANT TO HOST YOUR

## SPIRIT NIGHT

*Ask us for details.*

*Coca-Cola* freestyle.

## WINES

### WHITE

gls btl

10 30 {CHARDONNAY} William Hill, Central Coast

8 25 {PINOT GRIGIO} Ecco Domani, Italy

7 25 {SAUVIGNON BLANC} Prophecy, New Zealand

7 {PROSECCO} La Marca, Italy

### RED

gls btl

10 30 {CABERNET SAUVIGNON} Story Point, California

10 32 {PINOT NOIR} Elouan, Oregon

10 30 {MERLOT} J. Lohr, California

26 {MALBEC} Alamos, Mendoza

### HOUSE SELECTION

gls btl

6 {SPARKLING} Wycliff, California

6.5 {PINOT GRIGIO} Liberty Creek, California

6.5 {CHARDONNAY} Liberty Creek, California

6.5 {CABERNET SAUVIGNON} Liberty Creek, California

	PASTA	POULTRY	BEEF	SEAFOOD	PORK	SPICY
{CHARDONNAY} William Hill, Central Coast		■		■		
{PINOT GRIGIO} Ecco Domani, Italy	■	■		■		
{SAUVIGNON BLANC} Prophecy, New Zealand		■		■		■
{PROSECCO} La Marca, Italy	■	■		■	■	■
{CABERNET SAUVIGNON} Story Point, California			■		■	■
{PINOT NOIR} Elouan, Oregon		■		■		■
{MERLOT} J. Lohr, California		■	■		■	■
{MALBEC} Alamos, Mendoza			■		■	■
{SPARKLING} Wycliff, California	■	■		■	■	■
{PINOT GRIGIO} Liberty Creek, California	■	■		■	■	
{CHARDONNAY} Liberty Creek, California	■	■		■	■	■
{CABERNET SAUVIGNON} Liberty Creek, California			■		■	■

*Please ask us to recork your unfinished bottle, and you may enjoy the rest of it at home.  
Glass is a 6 oz. pour.*

### ESPRESSO DRINKS | hot or iced

Cappuccino  
12 oz. 3.05 | 16 oz. 3.8

Latte  
12 oz. 3.05 | 16 oz. 3.8

Vanilla Latte  
12 oz. 3.55 | 16 oz. 4.35

Caramel Latte  
12 oz. 3.55 | 16 oz. 4.35

Caramel Macchiato  
12 oz. 3.45 | 16 oz. 4.2

Valencia  
12 oz. 3.45 | 16 oz. 4.2

Peppermint Mocha  
12 oz. 3.45 | 16 oz. 4.2

White Chocolate Mocha  
12 oz. 3.45 | 16 oz. 4.35

Espresso Con Panna  
single 1.85

Espresso  
single 1.85  
double 2.4  
triple 3.1

Americano  
single 1.9

### FRAPPE | 16 oz. 4.50

Espresso

Caramel

Raspberry

Marshmallow Mocha

### FRESH-SQUEEZED JUICE

Orange  
12 oz. 3.75 | 16 oz. 5

Grapefruit  
12 oz. 3.75 | 16 oz. 5

### BOTTLED BEVERAGES

Hubert's Lemonade

Simply Apple Juice

Mexican Coke

Mexican Fanta Orange

### WATER / SPARKLING

Fiji Artesian

Dasani

San Pellegrino

Topo Chico

### MILK

Chocolate

Whole

Almond

### HOT ~n~ STEAMY

Hot Chocolate

Hot Tea

Steamed Milk



FAV BLACK WALNUT CAFE FAVORITES

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