

# BLACK WALNUT

CAFE

## STARTERS & SOUPS

### **FAV** ASIAN CHICKEN NACHOS

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

### **BWC** QUESO

House-made queso, roasted peppers and onions, tomatoes, spicy sausage, cilantro, corn tortilla chips { 8 }

### CHICKEN QUESADILLA

Grilled marinated chicken breast, cheddar, mozzarella, sour cream, pico de gallo, guacamole, cilantro, flour tortillas { 10.75 }

### GUACAMOLE, CHIPS & SALSA

House-made guacamole, fire-roasted salsa, chips { 6.25 }

### SPINACH & ARTICHOKE DIP

Spinach, artichokes, mozzarella, Parmesan, cream cheese, red onions, garlic, sour cream, pico de gallo, fire-roasted salsa, chips { 9.5 }

### CREAMY TOMATO BASIL SOUP

Pesto tomato basil soup, croutons { 3.75 / 6.1 }

### CHICKEN TORTILLA SOUP

Tomato base, vegetables, avocado, chicken, habanero, tortilla strips { 4.35 / 7.25 }

## SIGNATURE ENTRÉES

### ANCIENT GRAIN BOWL

Ancient grains, walnuts, seasoned roasted tomato, grilled chicken, seasonal vegetables, pesto oil { 11 }

### **FAV** POT ROAST

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

### **NEW** VEGAN TACOS

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

### BLACK WALNUT FISH TACOS\*

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

### **NEW** TURKEY MEATLOAF

Seasoned ground turkey, herbed breadcrumbs, mushroom gravy, asparagus, roasted garlic mashed potatoes, scallions, garlic bread { 10.75 }

### GARLIC SHRIMP ZUCCHINI\*

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

### **NEW** SHRIMP & GRITS\*

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

### **FAV** ASIAN BBQ SALMON\*

Grilled Asian barbecue salmon, sweet bell peppers, broccoli, snow peas, red onions, scallions, cilantro, honey ginger sauce { 17 }

### BWC CHICKEN TENDERS

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

### **NEW** STEAK ORLEANS\*

6 oz. sirloin, shrimp, Italian sausage, cayenne Pavia alfredo sauce, tomatoes, mushrooms, broccoli, garlic mashed potatoes, garlic bread { 18 }

## PASTAS

*Served with garlic bread. Substitute zucchini noodles {3} Additional garlic bread {1}*

### CHIPOTLE CHICKEN PEPPER PASTA

Grilled marinated chicken breast, chipotle Pavia alfredo sauce, amber butter, pico de gallo, tortilla strips, linguine { 11.5 }

### CHICKEN PARMESAN

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

### PAVIA SHRIMP ALFREDO\*

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

### **FAV** BLACK WALNUT LEMON CHICKEN

Grilled marinated chicken breast, mushrooms, amber butter, lemon Pavia alfredo sauce, Marie cheese, linguine { 11.25 }

## BURGERS & SANDWICHES

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

### 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 }*

### 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 }

### **FAV** DOC'S KRAZY TURKEY BURGER

Seasoned turkey patty, Swiss, sautéed mushrooms, tomatoes, avocado, 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 }

### **NEW** FRENCH DIP

Thinly sliced roast beef, Swiss, mushrooms, sautéed onions, asiago dressing, onion au jus, baguette, choice of house-made potato salad or fries { 12 }

### **FAV** POT ROAST GRILLED CHEESE

Slow-cooked Angus chuck tender, buttered challah bread, American cheese, house salad { 10.5 }

### BEYOND BURGER (PLANT-BASED)

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

### **FAV** 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 }

## SALADS

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

### **NEW** 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 }

### **FAV** 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 }

## LATE BREAKFAST

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

### **NEW** STEAK & EGGS\*

6 oz. sirloin, two extra-large eggs, house potatoes, thick-cut toast or English muffin { 16.25 }

### 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 }

### **FAV** CHICKEN & WAFFLES

Belgian waffle, crispy chicken tenders, powdered sugar, pure maple syrup { 10 }

## 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\***

## SIDES

POTATO SALAD { 3 } | TABBOULEH { 3 }

FRIES { 3 } | SWEET POTATO FRIES { 3.25 }

GARLIC MASHED POTATOES { 2.75 }

SEASONAL VEGETABLES { mp }

SIDE HOUSE SALAD { 3.25 }

## ONLINE ORDERING

for to go orders

WWW.BLACKWALNUTCAFE.COM

\*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

**SPICY** **VEGETARIAN** **CONTAINS NUTS** **VEGAN** **FAV** 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.

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

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

PASTA	POULTRY	BEEF	SEAFOOD	PORK	SPICY
	■		■		
■	■		■		
	■		■		■
■	■		■	■	■
		■		■	■
■	■		■	■	■
		■		■	■

HAPPY HOUR | EARLY BIRD Mon – Fri 9am to 10:30am | AFTERNOON Mon – Fri 3pm to 6:30pm | Dine-in only

## COCKTAILS

### BWC GRAND MIMOSA

Grand Marnier, fresh-squeezed orange juice, champagne glass { 4 } | carafe { 20 }

### BWC BLOODY MARY

House-made bloody Mary mix, vodka, celery, olives { 4 }

### TRADITIONAL MARGARITA

Sauza Signature Blue Silver, Triple Sec, fresh lime juice, agave syrup { 5 }

### PEACH MULE

New Amsterdam Peach Vodka, ginger beer, fresh lime juice { 5 }

### GIN & THE BEE

New Amsterdam Gin, honey syrup, fresh lemon juice { 4 }

### THE BLUSHING LADY

New Amsterdam Vodka, Pama Pomegranate Liqueur, fresh-squeezed grapefruit juice, house-made grapefruit sorbet { 5 }

## WINES

CHARDONNAY, MERLOT { 4.5 }

## TAP BEERS

ANY LOCAL CRAFT BEER pint { 4.5 }

BUD LIGHT OR BLUE MOON pint { 3.5 }

## MOCKTAILS

### STRAWBERRY SHRUB

Strawberry shrub syrup, mint, Topo Chico sparkling water { 4.5 }

### GINGER BEER LEMONADE

Fresh-squeezed lemon juice, honey syrup, ginger beer { 4.5 }

## BREAKFAST

### TEX-MEX OMELET

Three eggs, red onions, sweet bell peppers, mushrooms, black beans, corn, jalapeños, cheddar, mozzarella, pico de gallo, cilantro, sour cream, tortilla strips { 6 }

### BREAKFAST ENCHILADAS

Flour tortillas, scrambled eggs, cheddar, mozzarella, American cheese, guacamole, pico de gallo, sour cream, chipotle Pavia alfredo sauce, tortilla strips, cilantro { 5 }

## MINI STARTERS

### CHIPS & SALSA

Fire-roasted salsa, corn tortilla chips { 1.5 }

### CHICKEN QUESADILLA

Grilled marinated chicken breast, cheddar, mozzarella, sour cream, pico de gallo, guacamole, cilantro, flour tortillas { 4 }

### BWC QUESO

House-made queso, roasted peppers and onions, tomatoes, spicy sausage, cilantro, corn tortilla chips { 5 }



FAV BLACK WALNUT CAFE FAVORITES

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