

BLACK WALNUT

CAFE

SHAREABLE STARTERS

FAV ASIAN CHICKEN NACHOS

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

BWC QUESO

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

GUACAMOLE, CHIPS & SALSA

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

CHICKEN QUESADILLA

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

SPINACH & ARTICHOKE DIP

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

SIGNATURE ENTRÉES

Available after 10:15 am

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, 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, 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 }

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 & SOUPS

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 }

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 }

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 or grits, 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 }

*For full details about 'Kids Eat Free,' please visit 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.

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
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	■	■		■	■	■
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10 30 {CABERNET SAUVIGNON} Story Point, California			■		■	■
10 32 {PINOT NOIR} Elouan, Oregon		■		■		■
10 30 {MERLOT} J. Lohr, California		■	■		■	■
26 {MALBEC} Alamos, Mendoza			■		■	■
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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.*

ESPRESSO DRINKS | hot or iced

Cappuccino
12 oz. 3.05 | 16 oz. 3.8

Peppermint Mocha
12 oz. 3.45 | 16 oz. 4.2

Latte
12 oz. 3.05 | 16 oz. 3.8

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

Vanilla Latte
12 oz. 3.55 | 16 oz. 4.35

Espresso Con Panna
single 1.85

Caramel Latte
12 oz. 3.55 | 16 oz. 4.35

Espresso
single 1.85

Caramel Macchiato
12 oz. 3.45 | 16 oz. 4.2

double 2.4

Valencia
12 oz. 3.45 | 16 oz. 4.2

triple 3.1
Americano
single 1.9

FRAPPE | 16 oz. 4.50

Espresso

Raspberry

Caramel

Marshmallow Mocha

FRESH-SQUEEZED JUICES

Orange
12 oz. 3.75 | 16 oz. 5

Grapefruit
12 oz. 3.75 | 16 oz. 5

BOTTLED BEVERAGES

Hubert's Lemonade

Mexican Coke

Simply Apple Juice

Mexican Fanta Orange

WATER / SPARKLING

Fiji Artesian

San Pellegrino

Dasani

Topo Chico

MILK

Chocolate

Almond

Whole

HOT ~n~ STEAMY

Hot Chocolate

Steamed Milk

Hot Tea



FAV BLACK WALNUT CAFE FAVORITES

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