

BLACK WALNUT

CAFE

SHAREABLE STARTERS

NEW AHI & AVOCADO TOAST

Chilled sesame marinated tuna, avocado, wheatberry toast, arugula, scallions, lemon zest { 8.5 } *add two eggs* { 1.25 }

FAV ASIAN CHICKEN NACHOS

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

GUACAMOLE, CHIPS & SALSA

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

NEW BWC QUESO

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

SPINACH & ARTICHOKE DIP

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

SOUTHWESTERN HUMMUS

Puréed chickpeas, tahini, garlic, olive oil, spices, cilantro, lime, crispy wontons { 7 }
Substitute vegetables { 1 } 🌱

CHICKEN TAQUITOS

Crispy corn tortillas, grilled marinated chicken breast, cilantro, mozzarella, roasted corn, pico de gallo, guacamole, feta, chipotle Pavia Alfredo sauce { 9 }

SIGNATURE ENTRÉES

NEW GUINNESS™ STEAK POT PIE

Demi-glace braised beef, red potatoes, baby carrots, green peas, pastry crust { 12.5 }

FAV POT ROAST DINNER

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

CHICKEN FRIED STEAK

Angus beef, cream gravy, garlic mashed potatoes, scallions, garlic bread { 12.5 }

NEW SHRIMP & GRITS*

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

ANCIENT GRAIN BOWL

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

NEW TURKEY MEATLOAF

Seasoned ground turkey, herbed breadcrumbs, mushroom gravy, asparagus, roasted garlic mashed potatoes, garlic bread { 10.5 }

CHICKEN BAILEY

Breaded chicken breast, artichoke hearts, tomatoes, mushrooms, spinach, Marie cheese, garlic mashed potatoes, garlic bread { 12 }

FAV BLACKENED SALMON "RISOTTO"*

Blackened salmon fillet, risotto-style cauliflower, sun-dried tomatoes, spinach, Marie cheese { 15.75 }

GRILLED CHICKEN BREAST

Marinated chicken breast, walnuts, pico de gallo, garlic mashed potatoes, seasonal vegetables, garlic bread { 13 }

BLACK WALNUT FISH TACOS

Beer-battered mahi mahi, fresh lime, corn tortillas, lettuce, pico de gallo, cilantro, cayenne ranch, house salad { 11.5 }

FAV PULLED PORK CARNITAS TACOS

House-braised pork, feta, shredded lettuce, pico de gallo, yellow onions, avocado, spicy mustard mayo, fresh lime, corn tortillas { 10.75 }

NEW VEGAN TACOS

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

QUESADILLA

Cheddar, mozzarella, sour cream, pico de gallo, guacamole, cilantro, flour tortillas
Grilled marinated chicken breast { 10.75 }
Grilled marinated fajita steak { 13 }

BWC CHICKEN TENDERS

Crispy chicken tenders, French fries, cayenne ranch and honey mustard dipping sauces { 10.75 }

NEW CRAB-STUFFED BRANZINO

Crab-stuffed Mediterranean sea bass, lemon Pavia sauce, seasonal vegetables, garlic bread { 19.5 }

NEW STEAK ORLEANS

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

SALADS

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

FAV 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 }

FAV BLACK WALNUT SALAD

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

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 }

ASIAN TUNA SALAD*

Seared rare ahi tuna, black sesame seeds, green, red and Napa cabbage, carrots, mint, cilantro, snow peas, crispy wontons, wasabi aioli, spicy Asian dressing { 15 }

BLACKENED SALMON

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

GREEK SALAD

Artichokes, Kalamata olives, red onions, celery, sweet bell peppers, sun-dried tomatoes, feta, cucumbers, house greens, lemon Otis dressing, garlic bread { 10.5 }

COBB SALAD

Grilled marinated chicken breast, peppered bacon, roasted corn, cucumbers, tomatoes, avocado, hard-boiled egg, house greens, cobb dressing, garlic bread { 13.5 }

SOUP

CREAMY TOMATO BASIL { 3.7/6 } 🌱 | TURKEY & BLACK BEAN CHILI { 3.75/6.1 } | CHICKEN TORTILLA { 4.3/7.25 }

SOUP & SALAD

Choice of any soup *cup* 9.4 / *bowl* 10.7 }
Caesar, Greek or house salad
Add chicken { 3.75 } *or shrimp* { 3.25 }

BURGERS & SANDWICHES

BEYOND BURGER (PLANT-BASED) 🌱

The Beyond Burger® patty, lettuce, tomato, house-made pickles, wheat bun, served with tabbouleh { 12.25 }
Add cheddar cheese { 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 { 13.25 }

FAV DOC'S KRAZY TURKEY BURGER

Seasoned turkey patty, Swiss, sautéed mushrooms, tomato, avocado, spinach, pesto mayo, wheat bun, choice of sweet potato fries or tabbouleh { 11.5 }

FAV AMERICAN BURGER*

½ pound ground brisket and chuck patty, American cheese, lettuce, tomato, house-made pickles, spicy mustard mayo, brioche bun, choice of house-made potato salad or fries { 12 }
Add bacon { 1.75 }

POT ROAST GRILLED CHEESE

Slow-cooked chuck tender, butter, challah bread, American cheese, house salad { 10 }

TURKEY CROISSANT CLUB

Cajun turkey, Swiss, peppered bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, choice of house-made potato salad or fries { 12.25 }

FAV GRILLED CHICKEN CROISSANT

Grilled marinated chicken breast, peppered bacon, lettuce, tomato, cayenne ranch, handcrafted croissant, choice of house-made potato salad or fries { 11.75 }

FRENCH DIP

Thinly sliced roast beef, provolone, mushrooms, sautéed onions, asiago dressing, onion au jus, baguette, choice of house-made potato salad or fries { 11.75 }

KOREAN FRIED CHICKEN SANDWICH

Fried chicken breast, Korean BBQ sauce, lettuce, house-made pickles, black sesame seed, scallions, brioche bun, choice of house-made potato salad or fries { 11.5 }

SIDES

POTATO SALAD { 3 } 🌱 | FRIES { 3 } | TABBULEH { 3 } 🌱
SWEET POTATO FRIES { 3.25 } | SEASONAL VEGETABLES { mp } |
BROCCOLI { 3 } 🌱 | CAULIFLOWER RISOTTO { 3.5 } 🌱 |
SIDE SALAD { 3.25 } 🌱 | GARLIC MASHED POTATOES { 3 } 🌱

PASTA

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

PAVIA SHRIMP ALFREDO

Shrimp, amber butter, sweet bell peppers, cracked black pepper, garlic, mushrooms, Marie cheese, Pavia Alfredo sauce, linguine { 13.75 }

VEGETARIAN PASTA

Basil pesto, olive oil, sun-dried tomatoes, Kalamata olives, artichokes, garlic, Marie cheese, bowtie { 9.5 }

CHIPOTLE CHICKEN PEPPER PASTA

Grilled marinated chicken breast, chipotle Pavia Alfredo sauce, amber butter, pico de gallo, tortilla strips, linguine { 11 }

FAV BLACK WALNUT LEMON CHICKEN

Grilled marinated chicken breast, mushrooms, amber butter, lemon Pavia Alfredo sauce, Marie cheese, linguine { 10.75 }

GARLIC SHRIMP ZUCCHINI

Zucchini "noodles", shrimp, garlic, blackened seasoning, olive oil, lemon, Marie cheese, garlic bread { 13.5 }

FIESTA JALAPEÑO CHICKEN

Grilled marinated chicken breast, American cheese, Pavia Alfredo sauce, amber butter, jalapeños, sweet bell peppers, tortilla strips, pico de gallo, cracked black pepper, garlic, bowtie { 11.75 }

CHICKEN PARMESAN

Parmesan-crust chicken, tomato sauce, mozzarella, sautéed spinach, amber butter, Pavia Alfredo sauce, linguine { 11.75 }

NEW ORLEANS NOODLE

Italian sausage, shrimp, amber butter, tomatoes, mushrooms, cayenne Pavia Alfredo sauce, linguine { 14.25 }

FAV LOBSTER & SHRIMP MAC

Lobster, shrimp, American cheese, Pavia Alfredo sauce, amber butter, jalapeños, fire-roasted salsa, Marie breadcrumbs, penne { 17.25 }

LATE BREAKFAST

FAJITA STEAK OMELET*

Three extra-large eggs, grilled marinated fajita steak, mozzarella, cheddar, yellow onions, sweet bell peppers, pico de gallo { 11.75 }

BREAKFAST MIGAS

Four extra-large eggs, fried tortilla strips, fire-roasted salsa, feta cheese, cilantro { 7.5 }
Add Italian sausage, bacon or ham { 1.25 }

FAV HEALTHIER THAN THE REST OMELET

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

BREAKFAST ENCHILADAS

Flour tortillas, scrambled eggs, cheddar, mozzarella, American cheese, guacamole, pico de gallo, sour cream, chipotle Pavia Alfredo sauce, tortilla strips, cilantro { 7.25 }

CHICKEN & WAFFLES

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

LITTLE ACORNS KIDS' MENU

12 & UNDER PLEASE

Choice of potato salad, tabbouleh, seasonal vegetables, French fries, garlic mashed potatoes, honey vanilla yogurt, risotto-style cauliflower, and your choice of a fountain drink or an organic Honest Kids Juice

CHICKEN TENDERS { 6.5 } | CHEESEBURGER { 6.5 } |
ZITI & TOMATO SAUCE { 5.5 } 🌱 | CHICKEN DINNER { 6 } |
AJB'S MAC & CHEESE { 6 } 🌱 | CHEESE QUESADILLA { 5.25 } 🌱
| GRILLED CHEESE { 6.5 } 🌱

GF **ASK TO SEE OUR GLUTEN-FRIENDLY MENU

Gluten-free bread available upon request. Our kitchen is NOT gluten-free and cross-contact may occur.

SPICY VEGETARIAN VEGAN CONTAINS NUTS

FAV BLACK WALNUT CAFE FAVORITES

*Consuming raw or undercooked meats, poultry, pork, seafood, 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

