

WALNUT STREET

C A F É

ALL DAY

TUESDAY – FRIDAY 11:00AM – CLOSE | SATURDAY 4:00PM – CLOSE

SNACKS

HALF DOZEN EAST COAST OYSTERS \$18
meyer lemon mignonette, celery, thyme

CALABRIAN CHILI BUFFALO WINGS \$15
bleu cheese dressing, carrot & celery

OLIVE & ROSEMARY FOCACCIA \$8
roasted red pepper relish, basil oil

LEMON PARMESAN BRUSSELS \$12
brussels sprouts, lemon aioli, pecorino romano

SHOESTRING FRIES \$8
lemon garlic aioli
add garlic parm +\$2

MARKET

CAESAR SALAD \$16
romaine lettuce, caesar dressing, heirloom cherry tomato,
parmesan crisp, focaccia croutons

BEET & STRAWBERRY SALAD \$16
spring mix, castelfranco radicchio, feta cheese,
candied pepitas, balsamic vinaigrette

BURRATA INSALATA \$16
peach mostarda, fresh peaches, arugula,
balsamic, sourdough

TUSCAN SALAD \$16
arugula, pecorino romano, castelvetro olive,
pepperoncini, red onion, balsamic vinaigrette

add to any salad: egg + \$4 · chicken + \$7 · salmon + \$10

PIZZA

MARGHERITA \$15
san marzano tomato, housemade mozzarella,
basil, olive oil, sea salt

LONGHOT RONI \$16
san marzano tomato, mozzarella,
pepperoni, longhots, housemade hot honey

HEIRLOOM TOMATO \$15
heirloom tomato, sundried tomato béchamel,
grilled corn, mozzarella, ricotta salata

ITALIAN SAUSAGE \$16
arrabiata, hot sausage, mozzarella,
brussels sprouts, red onion

PASTA

RIGATONI ALLA VODKA \$17
san marzano tomato, burrata, basil, red pepper flake

BEEF BOLOGNESE \$19
casarecce, basil ricotta, garlic panko

add to any pasta: chicken + \$7 · salmon + \$10

MAINS

CHEF'S BURGER \$19
brioche bun, tomato jam,
provolone, prosciutto, arugula

SPICY CHICKEN SANDWICH \$19
brioche bun, buttermilk breaded chicken,
carrot slaw, pickled long hots, calabrian chili aioli

STEAK FRITES \$32
8oz NY strip, garlic parmesan fries,
sauce bordelaise

add to any sandwich: bacon + \$2 · substitute gluten free bun + \$1 · substitute brussels sprouts + \$3

Automatic 20% gratuity added to parties of 6 or more guests
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DRINKS

COCKTAILS

SUMMER SANGRIA \$15
white wine blend, citrus medley

HOUSE DIRTY MARTINI \$15
vodka, pepperoncini, olive, fino

DAYDREAMER \$15
vodka, cucumber, lemon

RISE AND SHINE \$16
tequila, grapefruit, lime

BOOTSTRAP BILL \$16
rum, espresso, oat milk, licor 43

BLOOD ORANGE WHISKEY SOUR \$16
whiskey, angostura bitters, egg white

NO MORE GREY SKIES \$16
gin, earl grey, prosecco

WINE BY THE GLASS

**CHARDONNAY,
VAN LOGGERENBERG**
STELLENBOSCH,
SOUTH AFRICA 2022
\$15/\$60

PINOT GRIGIO, FOSSI
VENETO, ITALY
\$14/\$56

RIESLING, DARTING
PFALZ, GERMANY 2021
\$15/\$60

**MOSCHOFILERO ROSÉ,
TROUPIS**
MANTINEA, GREECE 2021
\$14/\$56

PROSECCO, ACINUM
VENETO, ITALY NV
\$14/\$56

PINOT NOIR, JELU
PATAGONIA, ARGENTINA 2018
\$14/\$56

SANGIOVESE, GIOVENTU
CHIANTI, ITALY 2020
\$15/\$60

**CABERNET SAUVIGNON,
LAND OF SAINTS**
SANTA BARBARA, CALIFORNIA 2022
\$19/\$76

FEATURED BOTTLES

SPARKLING

**524 ULYSSE COLLIN,
BLANCS DE BLANCS**
CONGY, FR NV \$250

**532 GAMINE,
PÉTILLANT NATURAL ROSÉ**
APPLEGATE VALLEY, OR, USA 2016
\$87

**538 VEGAS ALTAS,
ANCESTRAL ROSÉ**
EXTREMADURA, SP 2018
\$52

ROSE

**559 MONTE RIO,
SKULL WINE PINK**
LODI, CA, USA 2021
\$55

**576 JOLIE-LAIDE,
FANUCCHI WOOD ROAD**
RUSSIAN RIVER, CA, USA 2016
\$85

**558 PIERRE-YVES
COLIN-MOREY**
BURGUNDY, FR 2017
\$75

WHITE

**654 MOREAU-NAUDET,
PARGUES**
CHABLIS, FR 2014
\$110

**743 EDUARDO TORRES
ACOSTA, VERSANTE NORD**
SICILY, IT 2017
\$88

**786 KOEHLER-RUPRECHT,
KABINETT TROCKEN**
PFALZ, DE 2019
\$78

**711 CLOS SARON,
CARTE BLANCHE**
SIERRA FOOTHILLS, CA, USA 2015
\$95

RED

**201 HERVE SOUHAUT,
CLOS DES CESSIEUX**
SAINT-JOSEPH, FR 2019
\$120

**161 ANTOINE OLIVIER,
SANTENAY 1ER CRU**
BEAUREPAIRE, FR 2015
\$120

**441 DATERRA VITICULTORES,
MENCÍA**
RIBERIA SACRA, SP 2017
\$79

**325 KUTCH,
PINOT NOIR**
SONOMA, CA, USA 2014
\$110

ZERO PROOF

**BLOOD ORANGE
GINGER SPRITZ** \$12
blood orange juice, ginger beer, lime

CHERRY LIMEADE \$12
cherry, club soda, lime

DIRTY HOT CHOCOLATE \$8
cocoa, milk, espresso

DRAFTS

**NESHAMINY CREEK,
COUNTY LINE IPA** \$9
6.6% ABV, 16oz draft

**NEW TRAIL,
LAZY RIVER PILSNER** \$9
4.4% ABV, 16oz draft

**ORIGINAL SIN,
HARD APPLE CIDER** \$10
6% ABV, 16oz draft

BEER

CANS

**VON TRAPP
VIENNA LAGER** \$8
5.2% ABV, 12oz can

**CIGAR CITY BREWING
JAI ALAI** \$10
7.5% ABV, 12oz can

**OXBOW FARMHOUSE
PALE ALE** \$9
6.0% ABV, 12oz can

**HALF ACRE
DAISY CUTTER PALE ALE** \$9
5.2% ABV, 12oz can