

WALNUT STREET CAFÉ ALL DAY

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

SNACKS

HALF DOZEN EAST COAST OYSTERS \$26

grapefruit mignonette,
cucumber, thyme

CARROT & GINGER SOUP \$7

citrus greek yogurt, chives

RICOTTA TOAST \$16

strawberry, local honey, mint,
ricotta salata, black pepper,
multigrain toast

BUFFALO WINGS \$14

bone in wings, calabrian chili buffalo
sauce, gorgonzola dolce, crudite

SHRIMP COCKTAIL \$16

cocktail sauce, lemon

SHOESTRING FRIES \$8

lemon garlic aioli

ROASTED BRUSSELS SPROUTS \$17

balsamic glaze, pancetta,
candied pine nuts

SWEET POTATO WEDGES \$12

harissa, stone ground
honey mustard

MARKET

CAESAR SALAD \$18

romaine lettuce, heirloom cherry tomato,
parmesan crisp, sourdough croutons, caesar
dressing

BURRATA INSALATA \$19

arugula, radicchio, sherry
vinaigrette, candied walnut,
macerated strawberries, basil oil,
sourdough

add to any salad: egg + \$4 · chicken + \$9 · salmon + \$11

BEET & STRAWBERRY SALAD \$18

spring mix, castelfranco radicchio, feta cheese,
candied pepitas, balsamic vinaigrette

SPRING GRAIN BOWL \$18

farro, citrus medley, arugula, cello radish, pea
shoots, toasted pistachio, lemon tahini
vinaigrette

PIZZA

MARGHERITA \$18

san marzano tomato, housemade mozzarella,
basil, olive oil, sea salt

LONGHOT RONI \$19

san marzano tomato, mozzarella,
pepperoni, longhots, housemade hot honey

SOUTH PHILLY PIE \$19

italian sausage, broccoli rabe, mozzarella, sharp
provolone, whipped ricotta, red pepper flakes

VODKA VEGGIE \$18

vodka sauce, marinated artichokes,
caramelized onion, mozzarella,
housemade hot honey

PASTA

RIGATONI ALLA VODKA \$16

san marzano tomato, burrata,
basil, red pepper flake

SHRIMP FRA DIAVOLO \$22

bucatini, san marzano tomato,
lemon, calabrian chili

add to any pasta: chicken + \$9 · salmon + \$11

MAINS

STEAK FRITES \$32

8oz strip, sauce bordelaise,
shoestring fries

ROAST CHICKEN \$26

8oz skin on chicken breast,
lemon garlic jus, baby carrots,
glazed pearl onion, pomme
purre

CHEF'S BURGER \$19

6oz burger, longhot aioli, tomato jam,
sharp provolone, arugula, crispy proscuitto,
brioche bun

PAN SEARED SALMON \$28

burre blanc, asparagus, snap
peas, cauliflower purée

SPICY CHICKEN SANDWICH \$19

buttermilk breaded chicken, bib lettuce,
tomato, pickle, calabrian aioli, brioche bun

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

SPRING SANGRIA \$15
red wine blend, apple, orange,
maple syrup

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

DAYDREAMER \$15
vodka, cucumber, lemon

RISE & SHINE \$16
tequila, grapefruit, lime

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

SPIKED APPLE CIDER \$16
hot apple cider, whiskey, star anise

NO MORE GREY SKIES \$18
gin, earl grey, prosecco

WINE BY THE GLASS

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

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

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

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

**SAUVIGNON BLANC,
MONTE RIO**
LODI, CALIFORNIA 2023
\$19/\$76

**MOSCHOFILERO ROSÉ,
TROUPIS**
MANTINEA, GREECE 2021
\$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

**523 CHAMPAGNE 1ER CRU SOLERA
ROGER POUILLON**
MAREUIL-SUR-AY, FR NV
\$157

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

**531 SPARKLING ROSÉ PET-NAT
LAS JARAS**
MENDOCINO, CA 2017
\$97

ROSE

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

**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

**103 PINEAU D'AUNIS,
MOSSE, BANGERANG**
LOIRE VALLEY, FR 2020
\$62

**317 SYRAH,
ARNOT-ROBERTS**
SONOMA COAST, CA 2015
\$83

**441 MENCIA,
DATERRA VITICULTORES**
RIBIERA SCARA, ES 2017
\$79

**415 NEBBIOLO,
BAROLO,
LUIGI PIRA**
PIEDMONT, IT, 2017
\$88

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

BEER

DRAFTS

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

**BITBURGER,
PREMIUM PILSNER** \$9
4.8% ABV, 16oz

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

CANS

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

**CIGAR CITY BREWING,
JAI ALAI** \$9
7.5% ABV, 12oz

**OXBOW FARMHOUSE,
PALE ALE** \$9
6% ABV, 12oz

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