

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 \$14

balsamic glaze, pancetta,
pomegranate

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

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

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

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
purée

CHEF'S BURGER \$19

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

PAN SEARED SALMON \$28

burre blanc, asparagus, snap
peas, cauliflower purée

SPICY CHICKEN SANDWICH \$19

butter milk 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

white wine, white cranberry, apple, orange

HOUSE DIRTY MARTINI \$15

vodka, pepperoncini, olive, fino

TIDAL WAVE \$16

vodka, watermelon, lime

JUST PEACHY \$16

peach, pineapple, lemon, tequila

BOOTSTRAP BILL \$16

rum, espresso, oat milk, licor 43

SPRING SHOWERS \$16

gin, st germain, cucumber, mint, lime

TOASTED OLD FASHIONED \$16

amaretto, makers mark whiskey, bitters

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