

THE WALNUT ROOM

WEEKEND BRUNCH MENU

TO START

Lobster Bisque \$6.95
Starter Caesar Salad \$6.95

Walnut Room Salad \$5.95
 Mixed greens, mandarin slices, almonds, black sesame seeds, Signature Toasted Sesame Dressing

Pastry Basket \$7.95
 Assorted muffins and pastries

BRUNCH ENTRÉES

Legendary Quiche \$11.95
 Individual quiche pastry tartlet, side of Walnut Room Salad

Alaskan Salmon Cake Benedict \$17.95
 Sockeye salmon cake, poached eggs*, hollandaise, avocado, with fingerling potato hash

Classic Eggs Benedict \$15.95
 Poached eggs*, hollandaise, Canadian bacon, with fingerling potato hash

Raspberry Stuffed French Toast \$15.95
 Fresh raspberry and cream cheese maple syrup, bacon

Braised Short Rib Hash \$19.95
 Fried egg, fingerling potato hash, avocado, chimichurri sauce

Pancetta and Avocado Flatbread \$14.95
 Crispy pancetta and avocado, arugula, fried egg*

Caesar Salad \$8.95
 Romaine, parmesan, housemade croutons, Caesar dressing with chicken \$11.95 with salmon \$16.95

Mrs. Hering's 1890 Original Chicken Pot Pie \$13.95
 ~ Based on our original recipe from 1890 ~
 Individual crock of creamy chicken, carrots, sweet corn, leeks, peas, flaky pie crust top, side of mixed green salad

Oven-Baked Meatloaf \$13.95
 Beef meatloaf with pine nuts and spinach, whipped potatoes, red pepper gravy, fresh sautéed vegetables, onion strings

Braised Short Rib \$22.95
 Slow-cooked tender beef with whipped potatoes, fresh sautéed vegetables, toasted herb bread crumbs

12 & UNDER KID'S MENU \$9

MEALS INCLUDE ENTRÉE, YOUR CHOICE OF SIDE, BEVERAGE AND A COOKIE

— **pick one ENTRÉE** —
 Chicken Tenders
 Mac & Cheese
 Kid's Chicken Pot Pie

— **pick one SIDE** —
 Whipped Potatoes
 Fresh Vegetables
 Fresh Fruit

— **pick one DRINK** —
 Milk
 Apple Juice
 Fountain Beverage
 Housemade Lemonade

FOR DESSERT

Frango® Mint Chocolate Ice Cream Pie \$7.95
 Chocolate crust, Frango Mint chocolate ice cream, chocolate sauce, fresh whipped cream

Frango® Mint Cheesecake \$8.50
 Fresh whipped cream
Toffee Pie \$6.95
 Buttery toffee ice cream, English toffee pieces

Chocolate Brownie Sundae \$5.95
 Gluten free with rich Honduran chocolate, vanilla ice cream
White Chocolate Bread Pudding \$5.95
 housemade caramel sauce, fresh whipped cream

All menu items made in a facility that contains Peanuts, Tree nuts. Ask about menu items that are cooked to order or served raw. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please follow all state and local safety protocols. **Please Drink Responsibly.**

WINES BY THE GLASS OR BOTTLE

MACY'S SELECT

Hand-selected to deliver exceptional flavor and value.

	glass	bottle
★ CHARDONNAY	10	34
★ RED BLEND	10	34
★ CABERNET SAUVIGNON	10	34

WHITE

House White

Barone Fini, Pinot Grigio, Italy
crisp and clean with subtle fruit flavors

glass	bottle
10	34
10	38

Sauvignon Blanc, New Zealand

11	42
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Pascal Jolivet, Attitude, Sauvignon Blanc, France
green and lemon flavors, citrus fruits, green apple and kiwi

14	54
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Ferrari Carano, Chardonnay, Sonoma County, CA
pear, white peach, graham cracker, vanilla and buttercream, Fuji apple, cinnamon and Meyer lemon

12	48
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SPARKLING

House Prosecco, Italy

fruity bouquet, hint of golden apples

187mL	750m
10	40

Gratien and Meyer, Crémant de Loire, Brut-Rosé, France
bright and crisp with apricot and pear flavors

12	48
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Moët & Chandon Imperial, Brut, France
elegant and refined, an affordable luxury

17	63
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RED

House Red

Kenwood Vineyards, Pinot Noir, Sonoma County, CA
blackberry, raspberry, Bing cherries, touch of vanilla

glass	bottle
10	34
10	38

Skyfall Vineyard, Merlot, Columbia Valley, WA
cherry candy with hints of cocoa powder

10	38
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Josh Cellars, Craftsman's Collection, Cabernet Sauvignon, CA
blackberry, toasted hazelnut and cinnamon, hints of vanilla, toasted oak

11	42
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Merf, Cabernet Sauvignon, Columbia Valley, WA
blackberry, vanilla, subtle spice notes

10	38
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BRUNCH COCKTAILS

Chicago Bloody Mary \$12

Walnut Room Old Fashioned \$15

Few bourbon, simple syrup, bitters, orange twist

Classic Mimosa \$10

Orange juice, sparkling wine

Mimosa Flight \$15

Strawberry, Poinsettia and Classic Mimosa

— BEER —

Bottled Domestic & Seasonal Brews

Ask your server.

— ESPRESSO DRINKS —



Espresso \$2.25

Cappuccino

Espresso, steamed milk, foamy topping \$3.95

Latte

Espresso, steamed milk, light foam topping \$3.95

— BOTTLED WATERS —

Acqua Panna

Still Water \$3.95

16.9 fl oz

San Pellegrino

Sparkling Water \$3.95

16.9 fl oz

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