

THE WALNUT ROOM

Father's Day Jazz Brunch Menu

SUNDAY • JUNE 20 • 11:00AM–2:00PM

TO START

Lobster Bisque \$8

**Starter Caesar
Salad** \$7

Walnut Room Salad \$6

Mixed greens, mandarin slices,
almonds, black sesame seeds,
Signature Toasted Sesame Dressing

Pastry Basket \$8

Assorted muffins
and pastries

BRUNCH ENTRÉES

BLT Jam Burger* \$15

prime beef grilled to order, Wisconsin Blue-Jack cheese, Applewood smoked bacon,
crispy onions, tomato jam**, butter lettuce, toasted pretzel bun, seasoned fries,
truffle aioli and housemade pickles

Legendary Quiche \$12

Individual quiche pastry tartlet,
side of Walnut Room Salad

Alaskan Salmon Cake Benedict \$18

Sockeye salmon cake,
poached eggs*, hollandaise, avocado,
with fingerling potato hash

Classic Eggs Benedict \$16

Poached eggs*, hollandaise, Canadian bacon,
with fingerling potato hash

Raspberry Stuffed French Toast \$16

Fresh raspberry and cream cheese
maple syrup, bacon

Braised Short Rib Hash \$20

Fried egg, fingerling potato hash,
avocado, chimichurri sauce

Caesar Salad \$9

Romaine, parmesan, housemade
croutons, Caesar dressing
with chicken \$12 with salmon \$17

Mrs. Hering's 1890

Original Chicken Pot Pie \$15

≈ 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 \$16

Beef meatloaf with pine nuts
and spinach, whipped potatoes,
red pepper gravy, fresh
sautéed vegetables, onion strings

Braised Short Rib \$23

Slow-cooked tender beef with
whipped potatoes, fresh sautéed
vegetables, toasted herb bread crumbs

12 & UNDER KIDS' 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
Kid's Oven-Baked Meatloaf

— *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** \$8

Chocolate crust, Frango Mint
chocolate ice cream, chocolate
sauce, fresh whipped cream

**Frango® Mint
Cheesecake** \$8.50

Fresh whipped cream

Toffee Pie \$7

Buttery toffee ice cream,
English toffee pieces

Chocolate

Brownie Sundae \$6

Gluten free with rich
Honduran chocolate,
vanilla ice 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.

Tomato Jam contains seafood (Worcestershire) **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

	glass	bottle
House White	10	34
Barone Fini , Pinot Grigio, Italy <i>crisp and clean with subtle fruit flavors</i>	10	38
Sauvignon Blanc , New Zealand	11	42
Pascal Jolivet, Attitude , Sauvignon Blanc, France <i>green and lemon flavors, citrus fruits, green apple and kiwi</i>	14	54
Ferrari Carano , Chardonnay, Sonoma County, CA <i>pear, white peach, graham cracker, vanilla and buttercream, Fuji apple, cinnamon and Meyer lemon</i>	12	48

SPARKLING

	187mL	750mL
House Prosecco , Italy <i>fruity bouquet, hint of golden apples</i>	10	40
Gratien and Meyer, Crémant de Loire , Brut-Rosé, France <i>bright and crisp with apricot and pear flavors</i>	12	48
Moët & Chandon Imperial , Brut, France <i>elegant and refined, an affordable luxury</i>	17	63

RED

	glass	bottle
House Red	10	34
Kenwood Vineyards , Pinot Noir, Sonoma County, CA <i>blackberry, raspberry, bing cherries, touch of vanilla</i>	10	38
Skyfall Vineyard , Merlot, Columbia Valley, WA <i>cherry candy with hints of cocoa powder</i>	10	38
Josh Cellars, Craftsman's Collection , Cabernet Sauvignon, CA <i>blackberry, toasted hazelnut and cinnamon, hints of vanilla, toasted oak</i>	11	42
Merf , Cabernet Sauvignon, Columbia Valley, WA <i>blackberry, vanilla, subtle spice notes</i>	10	38



BRUNCH COCKTAILS



*Flavorful bourbon and rye
from grain to glass with a
bold Chicago style twist.*

FEW Spirits Flight \$15
American, Rye, and Bourbon Whiskey

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