THE WALNUT ROOM
PRIDE 2021 Drag Brunch Menu
SATURDAY • JUNE 12 • 2021 • 11:00AM & 2:00PM LIVE SHOWS!

SHAREABLES

The Queen Gouda of Fondue $20
Chicken tenders, beer-battered potato Sidewinders, beer-battered onion rings, sweet potato planks, soft pretzels, smoked gouda dipping sauce

Fruit Plate (LC, V, GF) $10
Assorted fruit and berries

Pastry Basket $8
Assorted muffins and pastries

Hummus Platter (LC, V, GF) $10
Marinated feta, fresh vegetables

ENTRÉES

Wild Mushroom Quiche (V) $13
Individual pastry tartlet with roasted red pepper, creamy goat cheese, savory egg custard, side of Walnut Room salad

Braised Short Rib Hash $23
Mascarpone scrambled eggs, fingerling potato hash, multigrain oat toast

Walnut Challah French Toast $15
Thick cut, custard-battered Challah with walnut crumble, maple syrup, bacon, fresh berries

Chicken Caesar Salad $12
Romaine, parmesan, housemade croutons, Caesar dressing 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

Kale and Quinoa Salad (LC, V, GF) $11
garbanzo beans, dried cranberries, almonds, feta cheese, brown rice and red quinoa blend, lemon vinaigrette with chicken (GF) $13

DESSERTS

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

Rainbow Iced Cake $7
Layers of the rainbow in vanilla icing

LC = under 650 calories  V = vegetarian  GF = gluten free

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.
BRUNCH COCKTAILS

Bottomless Mimosas
Orange juice, sparkling wine $25
with Chandon Brut $45

The Perfect $15
Pineapple juice, Sweet & sour mix,
Walnut Room Vodka, Blue Curacao,
With a rainbow sugar rim and
gummy bear garnish

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

The Diva $15
Kringle Cream Liqueur, Jameson
Irish Whiskey, Frangelico,
Chilled espresso, Homemade whipped cream, Chocolate shavings

Chicago Bloody Mary $15
Award-winning Zing Zang mix,
Walnut Room Vodka, Candied jalapeno
Bacon, Pickled cucumber, Olives,
Pickled asparagus, Celery stalk

WINES BY THE GLASS OR BOTTLE

Macys Select
Hand-selected to deliver exceptional flavor and value.

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>CHARDONNAY</td>
<td>10</td>
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<tr>
<td>RED BLEND</td>
<td>10</td>
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<tr>
<td>CABERNET SAUVIGNON</td>
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WHITE

House White
Barone Fini, Pinot Grigio, Italy
crisp and clean with subtle fruit flavors
Sauvignon Blanc, New Zealand

SPARKLING

House Prosecco, Italy
fruity bouquet, hint of golden apples

RED

House Red
Kenwood Vineyards,
Pinot Noir, Sonoma County, CA
blackberry, raspberry,
bing cherries, touch of vanilla
Josh Cellars, Craftsman’s Collection,
Cabernet Sauvignon, CA
blackberry, toasted hazelnut and cinnamon, hints of vanilla, toasted oak

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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