

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

The Diva \$15

Kringle Cream Liqueur, Jameson
Irish Whiskey, Frangelico,
Chilled espresso, Homemade whipped
cream, Chocolate shavings

FEW Whiskey Flight \$15

American, Rye, and
Bourbon Whiskey

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

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

SPARKLING

	187mL	750m
House Prosecco, Italy <i>fruity bouquet, hint of golden apples</i>	10	40

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
Josh Cellars, Craftsman's Collection, Cabernet Sauvignon, CA <i>blackberry, toasted hazelnut and cinnamon, hints of vanilla, toasted oak</i>	11	42

— 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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