THE WALNUT ROOM

Thank You for Being a DRAG BRUNCH!

SATURDAY • APRIL 23 • 2022 • LIVE SHOWS!

SHARE WITH FRIENDS

Rose’s Cheeseballs & Such $20
Hot capicola, prosciutto, Rose's Cheeseballs, cornichons, dried apricots, Marcona almonds, country olives, sourdough crostini, assorted crackers

Blanche’s Shrimp Cocktail $14
Plump jumbo shrimp, cocktail sauce, lemon

Buttery Garlic Bread (V) $9
with Asiago cheese

ENRÊES

Sophia’s Meatballs $14
Beef & pork Italian meatballs, housemade marinara sauce, herb bread crumbs, cavatappi pasta

Savory Quiche (V) $13
Individual pastry tartlet with seasonal veggies and cheese, savory egg custard, side of Walnut Room salad

Breakfast Sandwich $15
Scrambled egg, cheddar cheese, applewood smoked bacon on toasted brioche, tater tots, side of mixed fruit

Chicken Caesar Salad ala Zbornak $16
Romaine, parmesan, housemade croutons, Caesar dressing

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 Walnut Room salad

Roasted Vegetable Grain Bowl (VE) $15
Whole roasted carrots and asparagus, mixed greens, brown rice and red quinoa blend

Braised Short Rib $26
Slow-cooked tender beef with whipped potatoes, fresh sautéed vegetables, toasted herb bread crumbles

FOR DESSERT

New York Cheesecake $9
Drizzled with espresso and white chocolate sauces

Brownie Sundae $6
Honduran chocolate brownie, vanilla ice cream, fresh whipped cream

Toffee Pie $8
Buttery toffee ice cream, English toffee pieces

Frango® Ice Cream Pie $9
Fresh whipped cream

LC = under 650 calories  V = vegetarian  VE = vegan  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. Individual Entrée Purchase Required. Please Drink Responsibly.
### COCKTAILS

**Hurricane** $15
Rum blended with fruit juices that packs a punch

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

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**Premium Bottomless Mimosa** $45
Orange juice, Chandon Brut

**House Bottomless Mimosa** $25
Orange juice, sparkling wine

**Blanche’s Big Daddy Mint Julep** $15
Few bourbon, simple syrup, lemon juice, mint

**Bloody Mary** $15
Housemade mix with giardiniera, Walnut Room Vodka, candied jalapeno bacon, olives

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### WINES BY THE GLASS OR BOTTLE

**Macy’s Select**
Hand-selected to deliver exceptional flavor and value.

<table>
<thead>
<tr>
<th>Type</th>
<th>Bottle</th>
<th>Glass</th>
<th>10</th>
<th>34</th>
</tr>
</thead>
<tbody>
<tr>
<td>★ Chardonnay</td>
<td>glass bottle</td>
<td>10</td>
<td>34</td>
<td></td>
</tr>
<tr>
<td>★ Red Blend</td>
<td>glass bottle</td>
<td>10</td>
<td>34</td>
<td></td>
</tr>
<tr>
<td>★ Cabernet Sauvignon</td>
<td>glass bottle</td>
<td>10</td>
<td>34</td>
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</tbody>
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**White**

- **House White**
- **Barone Fini, Pinot Grigio, Italy**
- **Sauvignon Blanc, New Zealand**

**Sparkling**

- **Mionetto, Prosecco, Italy**

**Red**

- **House Red**
- **Kenwood Vineyards, Pinot Noir, Sonoma County, CA**
- **Josh Cellars, Craftsman’s Collection, Cabernet Sauvignon, CA**

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**N/A Refreshers**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Blood Orange Ginger Spritz</td>
<td>$6</td>
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<tr>
<td>Strawberry Nojito</td>
<td>$6</td>
</tr>
<tr>
<td>Acqua Panna</td>
<td>$4</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>$4</td>
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**Hard Seltzer** $6

- **Truly® Hard Seltzer**
  - Wild Berry or Strawberry Lemonade

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**Beer**

- **3 Floyds Gumball Head** $7
  - American Wheat Pale Ale
- **Off Color Apex Predator** $8
  - Pilsner Farmhouse Ale
- **Alarmist Le Jus** $8
  - New England Style IPA

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