



WALLY'S SELECTION CAVIAR

28g · 50g · 125g · 250g

served with fresh accoutrements, crème fraîche, seaweed blini + pomme maxin

RESERVE OSETRA*	230 • 390 • 940 • 1800
POLISH OSETRA*	195 • 325 • 710 • 1410
POLISH SIBERIAN*	155 • 245 • 520 • 990
KALUGA LIGHT*	150 • 230 • 475 • 930

CHEESE + CHARCUTERIE

1 for 11 · 3 for 33 · 5 for 48
3 + 3 for 62

CHEESE

BRILLAT SAVARIN

france - cow - creamy, buttery, velvety

P'TIT BASQUE

france - sheep - creamy, nutty, subtle sweet

PRAIRIE BREEZE CHEDDAR

iowa - cow - tangy, sweet, crystalline

MEREDITH FETA

australia - sheep & goat - tangy, herbaceous

MOLITERNO AL TARTUFO (ADD 5)

italy - sheep - grassy, nutty, intense truffle

MANCHEGO

spain - raw sheep - nutty, fruity, sweet, bold

HOOKS 10YR CHEDDAR (ADD 10)

wisconsin - cow - intense, rich, tangy

SHROPSHIRE BLUE

england - cow - smooth, fruity, tangy

HORNBACHER

switzerland - raw cow - brothy, nutty

ROQUEFORT

france - raw sheep - bold, nutty, strong, fatty

LAMB CHOPPER

holland - sheep - sweet, buttery, nutty

1655 GRUYERE

switzerland - raw cow - bright, fruity, nutty sweetness

CHARCUTERIE

"5J" JAMON IBERICO BELLOTA (add 20)

pork - decadent, buttery, nutty, rich

BROOKLYN SALAMI

pork - whiskey, orange zest, sweet spices

BLACK PEPPER PATE (add 5)

pork - country style pate, rich, fatty

SMOKED DUCK BREAST (add 10)

duck - tender, sweet, gentle smoke

CHARLITO'S TRUFFLE SALAMI (add 5)

pork - black truffle, sea salt

BRESAOLA

beef - lean, supple, rich

CHORIZO IBERICO DE BELLOTA (add 5)

pork - garlic, smoked paprika

PIO TOSINI PROSCIUTTO DI PARMA

pork - nutty, fruity, balanced

REDONDO IGLESIA JAMON SERRANO

pork - fruity, lean, gamey

TRUFFLE FRITES

24

grated parmesan, truffle oil, shaved truffle, wally's housemade ketchup

PAUL'S ENDIVE SALAD <i>W</i>	27
golden belgian endive, green apple, toasted walnuts, challerhocker, honey-citron vinaigrette	
STEAK TARTARE* <i>W</i>	48
wagyu steak tartare "classic", shaved truffle, charred leek aioli, grilled sourdough crostini	
WOOD OVEN BAKED BRIE <i>W</i>	24
french baguette, fermier brie, truffle honey, truffle butter, shaved truffle	
GRILLED OCTOPUS	34
chorizo spiced spanish octopus, romesco sauce, lemon, leeks, rosemary oil	
WAGYU NY STEAK FRITES*	68
10oz wanderer grass fed ny steak, glazed cipollini onion, bearnaise sauce, house cut fries	
YELLOWTAIL CRUDO*	32
yellowtail crudo, taro chips, pomegranite chutney, smoked trout roe, pomegranate seeds	
LOBSTER SALAD	38
warm maine lobster, baby gem lettuce, avocado, heirloom cherry tomato, crispy quinoa, tomato vinaigrette	
IMPORTED BURRATA SALAD	27
imported burrata, spiced carrots and beets, harissa vinaigrette, arugula, almonds, toasted country bread	
ARTICHOKE HUMMUS	22
herb artichoke hummus, crispy baby artichokes + peas falafel, garlic confit, wood oven roasted pita, lemon herb oil	
OYSTER IN HALF SHELL	1/2 dozen \$30 1 dozen \$48
horseradish, lemon, cocktail sauce, scallion-ginger-cucumber mignonette	
NIÇOISE SALAD*	38
rare seared bluefin tuna, haricot vert, fennel, tomato, fingerling potato, artichoke, pickled onion, olives, hardboiled egg, solanova, lemon, basil vinaigrette	
CAESAR SALAD*	19
white anchovies, heirloom cherry tomatoes, shaved radish, aged parmesan, shaved garlic crouton	

add-ons	GRILLED CHICKEN 15	6oz GRILLED FILET* 55
	PAN SEARED SALMON* 25	WOOD FIRED U4 PRAWN 22

PIZZA + SANDWICHES

WALLY BURGER* *W*

half-pound black hawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce, brioche bun, pomme frites

35

SPICY SALAMI PIZZA

calabrese style salami, housemade tomato sauce, mozzarella, chili roasted red onion, honey

24

TRUFFLE PIZZA

porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle

30

BUFFALINA PIZZA

tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil

24

WALLY'S HERO *W*

genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll. add spicy aioli

19

PASTRAMI REUBEN

russian aioli, sauerkraut, gruyère, ciabatta

21

PROSCIUTTO CAPRESE SANDWICH

prosciutto, heirloom tomato, basil pesto, fresh buffalo mozzarella, arugula, balsamic, beet ciabatta

22

TURKEY CLUB

roasted turkey breast, bacon, avocado, heirloom tomatoes, gem lettuce, garlic aioli, brioche

22

*Please note, the consumption of raw or undercooked meats, poultry, seafood, shellstock, or eggs could elevate your risk of foodborne illnesses, more so if you have specific health ailments.