



BRUNCH

BREAKFAST

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| SALMON AVOCADO TOAST* | 34 | WALLY'S BREAKFAST SANDWICH* | 28 |
| smoked salmon, smashed avocado, poached eggs, basil pesto, shaved green asparagus | | toasted brioche bun, candied applewood smoked bacon, farm fresh egg, ewephoria sheep's milk cheese, heirloom tomatoes, crushed avocado, chipotle mayo, pomme frites | |
| OPEN FACE OMELETTE* | 24 | | |
| chino farm eggs, iberico paleta, baby spinach, grilled avocado, mixed mushrooms | | | |
| THREE EGGS, ANY STYLE* | 24 | STEAK AND EGGS* | 65 |
| choice of thick cut bacon or apple chicken sausage, boulangère-style potatoes, grilled baguette | | 6 oz grilled petite filet mignon, sunny side up eggs, blistered tomatoes, grilled sourdough, red pepper herb sauce | |

LUNCH

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| OYSTER IN HALF SHELL* | <i>1/2 dozen</i> \$24 | BLUEFIN TUNA SALAD* | 39 |
| horseradish, lemon, cocktail sauce, scallion-ginger-cucumber mignonette | <i>1 dozen</i> \$48 | rare seared bluefin tuna, artichoke purée, haricot vert, fingerling potato, pickled onion, mortar-crushed basil-lemon vinaigrette | |
| BURRATA | 18 | PAUL'S ENDIVE SALAD | 27 |
| acorn squash, pumpkin see brittle, tamarind - pomegranite glaze, toasted brioche | | golden belgian endive, green apple, toasted walnuts, emmenthal, honey citron vinaigrette | |
| CHOPPED CHICKEN SALAD | 32 | PROSCIUTTO CAPRESE SANDWICH | 22 |
| artisan romaine, avocado, pumpkin seed, goat cheese, roasted squash, cilantro lime vinaigrette | | prosciutto, heirloom tomato, basil pesto, fresh buffalo mozzarella, arugula, balsamic, beet ciabatta | |
| BABY SPINACH SALAD | 22 | PASTRAMI REUBEN | 21 |
| delicata squash, bacon lardon, poached chino farm egg, cranberries, goat cheese, warm bacon-shallot vinaigrette | | russian aioli, sauerkraut, gruyere, ciabatta | |
| CAESAR SALAD* | 19 | TURKEY CLUB | 22 |
| white anchovies, heirloom cherry tomatoes, shaved radish, aged parmesan, shaved garlic crouton | | roasted turkey breast, bacon, avocado, heirloom tomatoes, gem lettuce, garlic aioli, brioche | |
| add- | | ROASTED GARLIC AND WHITE BEAN SOUP | 25 |
| GRILLED CHICKEN 15 | WOOD FIRED U4 PRAWN 22 | braised shortrib, rosemary | |
| 6oz GRILLED FILET 55 | PAN SEARED SALMON 25 | ARTICHOKE HUMMUS | 24 |
| WALLY'S HERO | 19 | herb artichoke hummus, crispy baby artichoke + pea falafel, garlic confit, wood oven roasted pita, lemon-herb oil | |
| genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll | add spicy aioli | WALLY BURGER* | 35 |
| GRILLED CHEESE | 16 | half-pound black hawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce | |
| aged gruyère, gouda, shallot chutney, country bread | add turkey or french ham \$8, add bacon \$9 | WOOD OVEN BAKED BRIE | 30 |
| STEAK TARTARE* | 48 | french baguette, fermier brie, truffle honey, truffle butter, shaved truffle | |
| hand-cut, wagyu rumsteak, shallot, parsley, cornichon, quail egg, oregano, truffle | | ROASTED BRUSSEL SPROUTS | 22 |
| SPICY SALAMI PIZZA | 24 | bacon lardons, pear mostarda, garlic-shallot crumble, pomegranite arils | |
| calabrese style salami, housemade tomato sauce, mozzarella, chili roasted red onion, honey | | GRILLED OCTOPUS | 34 |
| TRUFFLE PIZZA | 35 | lemon, caperberries, fresh herbs, shallots, garlic, extra virgin olive oil, heirloom tomatoes, artichokes, black garlic croutons | |
| porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle | | TRUFFLE GNOCCHI | 38 |
| BUFFALINA PIZZA | 24 | parmesan, ricotta gnocchi, mushroom medley, black truffle | |
| tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil | | PAN SEARED KING SALMON* | 48 |
| DUCK CONFIT PIZZA | 24 | creamed leek, potato-truffle galette, yuzu kosho, dill oil | |
| honeynut squash + mascarpone cream, balsamic reduction, toasted walnuts, fresh sage | | NY PRIME STEAK FRITES* | 68 |
| 10oz wanderer grass fed ny steak, glazed cipollini onion, béarnaise sauce, house cut fries | | | |

SIDES

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| THICK CUT BACON | 16 | APPLE CHICKEN SAUSAGE | 9 | TRUFFLE POMME FRITES | 24 |
| THIN CRISPY BACON | 9 | TOASTED BRIOCHE | 8 | AVOCADO | 6 |
| | | SEASONAL CUT FRUIT BOWL | 17 | | |

EXECUTIVE CHEF: SHAWN WALLACE · GENERAL MANAGER: JOHN PEISER

WALLY'S ORIGINAL

We're dedicated to crafting our dishes fresh daily, which may lead to select items being available in limited quantities. Your health is paramount to us; if you have any allergies, we urge you to inform us as not every ingredient is mentioned.

*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.