



LUNCH

EGGS	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, euphoria sheep's milk cheese, heirloom tomatoes, crushed avocado, chipotle mayo, pomme frites	
	OPEN-FACE OMELETTE (GF)	24	STEAK AND EGGS	65
	chino farm eggs, ibérico paleta, baby spinach, grilled avocado, mixed mushrooms		6 oz grilled filet mignon, sunny-side-up eggs, blistered tomatoes, grilled sourdough, red pepper herb sauce	
	THREE EGGS, ANY STYLE	24		
	choice of thick-cut bacon or apple chicken sausage, boulangère-style potatoes, grilled baguette			

COLD	OYSTERS ON THE HALF SHELL	<i>1/2 dozen</i> \$24	HALIBUT CEVICHE	36
	horseradish, lemon, cocktail sauce,	<i>1 dozen</i> \$48	rosé pickled watermelon, leche de tigre, avocado, cilantro, crispy plantain chips, sweet potato	
	BURRATA + TOMATO	22	PAUL'S ENDIVE SALAD 	27
	mixed heirloom tomato, basil, pickled red onion, saba, burrata		golden belgian endive, green apple, toasted walnuts, emmental, honey citron vinaigrette	
	ARTICHOKE HUMMUS (V)	24	CAESAR SALAD	19
	crispy baby artichoke, pea falafel, garlic confit, wood-oven-roasted pita, lemon-herb oil		white anchovies, heirloom cherry tomatoes, shaved radish, aged parmesan, shaved garlic croutons	
	STEAK TARTARE 	48	add- GRILLED CHICKEN 15	WOOD FIRED U4 PRAWN 22
	hand-cut wagyu rump steak, shallot, parsley, cornichon, quail egg, oregano toast, gaufrette, truffle		6oz GRILLED FILET 55	PAN SEARED SALMON 25
	BIBB LETTUCE (GF) (V)	20	CHOPPED CHICKEN SALAD 	32
	open-faced bibb lettuce, crudités, roasted meyer lemon vinaigrette		artisan romaine lettuce, avocado, pumpkin seeds, goat cheese, roasted squash, cilantro lime vinaigrette	

PIZZA	SPICY SALAMI PIZZA	26	BUFFALINA PIZZA	24
	calabrese-style salami, house-made tomato sauce, mozzarella, chili roasted red onion, honey		tomato sauce, buffalo mozzarella, sweet pickled chili, italian basil	
	TRUFFLE PIZZA	35	MORTADELLA PIZZA	27
	porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle		tomato, parmesan, arugula-pistachio pesto, stracciatella, mortadella	
	CAVIAR PIZZA	110		
	shredded mozzarella, crème fraîche, wally's caviar			

HOT	ROASTED TOMATO SOUP	22	WALLY BURGER 	35
	vegan-based roasted tomato anise onion soup, basil oil, brioche grilled cheese toast		half-pound black hawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce	
	GRILLED JUMBO GREEN ASPARAGUS (GF)	22	NY PRIME STEAK FRITES (GF)	68
	herb salad, béarnaise sauce		10oz wanderer grass fed ny steak glazed cipollini onions, béarnaise sauce, house-cut fries	
	TRUFFLE GNOCCHI	38	BLACKENED KING SALMON	48
	ricotta gnocchi, parmesan, mushroom medley, black truffle		english pea purée, snap peas, roasted carrots, cherry tomato vinaigrette, shiitake mushrooms	
	WOOD-OVEN BAKED BRIE 	30		
	french baguette, fermier brie, truffle honey, truffle butter, shaved truffle			

SIDES	THICK CUT BACON	16	APPLE CHICKEN SAUSAGE	9	TRUFFLE POMME FRITES	25
	THIN CRISPY BACON	9	TOASTED BRIOCHE	8	AVOCADO	6
			SEASONAL CUT FRUIT BOWL	17		

 WALLY'S ORIGINAL

Our dishes are prepared fresh daily and may be available in limited quantities.
Please inform us of any allergies, as not all ingredients are listed. Consuming raw or undercooked items may increase the risk of foodborne illness.