



CHEESEBOX

WALLY'S
SELECTION
CAVIAR

RESERVE OSETRA 230 • 390 • 940 • 1800

wally's reserve osetra is a blend of buttery and nutty flavors offering medium-sized grains with a clean, creamy finish. the caviar's colors range from dark to light golden brown, each with a hint of green, providing a delicate softness.

POLISH OSETRA 195 • 325 • 710 • 1410

wally's polish osetra is crafted with centuries-old traditions and meticulous expertise, offering delicate grains delivering a buttery smoothness with a distinct nutty undertone, while the velvety texture adds to the sensory delight.

POLISH SIBERIAN 155 • 245 • 520 • 990

wally's polish siberian sturgeon caviar, sourced from the esteemed acipenser baerii, offers small grains in dark to olive tones, with a gentle brininess that gives way to a creamy aftertaste. the soft texture makes it ideal for both connoisseurs and those exploring caviar for the first time.

KALUGA IMPERIAL 150 • 230 • 475 • 930

wally's kaluga imperial caviar features large, firm grains (3.0mm-3.3mm) that range from brown to olive in color, delivering a satisfying pop with each bite. its buttery flavor is subtly accented by a hint of brine.

28g • 50g • 125g • 250g
served with fresh accoutrements, crème fraîche, seaweed blini + pomme maxim

SANDWICHES

WALLY'S HERO 19

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

TURKEY CLUB 22

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

WAGYU PASTRAMI RUBEN 24

wagyu beef pastrami, russian aioli, sauerkraut, gruyère, ciabatta

PARISIAN SANDWICH 20

comté, jambon de paris, lettuce, cornichons, salted beurre rodolphe lemeunier, french baguette

GRILLED CHEESE 19

aged gruyère, gouda caramelized onions, country bread
add turkey or french ham \$8, add bacon \$9

CAPRESE SANDWICH 22

heirloom tomato, basil, fresh buffalo mozzarella, lettuce, balsamic, ciabatta
(prosciutto san daniel add 8)

CHEESE +
CHARCUTERIE

1 *for* 12
3 *for* 35
5 *for* 55
6 *for* 64

CHEESE

OG KRISTAL GOUDA

belgium / raw cow – caramel crystals, butterscotch, cheese candy

HOOK'S 10YR CHEDDAR *(add 10)*

wisconsin / cow – intense, rich, tangy

SHROPSHIRE BLUE

england / cow - smooth, fruity, tangy

HONEY GOAT GOUDA

holland / sweet, roasted cashew, butterscotch

MEREDITH FETA

australia / sheep & goat - tangy, herbaceous

TOMME FLEUR VERTE

france / goat – mild, tangy, lemony, herbel

MOLITERNO AL TARTUFO *(add 5)*

italy / sheep - grassy, nutty, intense truffle

COMTÉ

french / raw cow - buttery, caramel, nutty

ROQUEFORT

france / raw sheep - bold, strong, farmy

PRAIRIE BREEZE CHEDDAR

iowa / cow – tangy, sweet, crystalline

CRÉMEUX DES CITEAUX WITH TRUFFLE *(add 5)*

france / cow - creamy, silky smooth with black truffle

ETORKI

france / sheep - roasted, caramel, sweet

MANCHEGO

spain / sheep - nutty, fruity, sweet, bold

BRILLAT SAVARIN

france / cow – velvety, creamy, buttery

CHARCUTERIE

“5J” JAMON IBERICO DE BELLOTA *(add 20)*

pork – buttery, nutty, rich, decadent

BROOKLYN CURED SALAMI

pork - bourbon, sour cherry, sweet, smoky

PIO TOSINI PROSCIUTTO DI PARMA

pork – nutty, supple, fruity

CHARLITO'S TRUFFLE SALAMI *(add 5)*

pork – black truffle, sea salt

REDONDO IGLESIA JAMON SERRANO

pork - fruity, lean, gamey

FABRIQUE DELICES SMOKED DUCK BREAST *(add 10)*

duck - tender, sweet, gently smoked

FINOCCHIONA *(add 5)*

pork - sea salt, chardonnay, fennel

BRESAOLA

beef – lean, supple, rich

CHORIZO IBERICO *(add 5)*

pork – garlic, smoked paprika

SOPRESSATA PICCANTE

pork - garlic, spicy, hot

ETNA

pork – lemon zest with pistachios

TEMPESTA WAGYU BEEF SALAMI *(add 5)*

beef - thyme, black peppercorns, cabernet

LOMO IBERICO DE BELLOTA *(add 10)*

pork - cured loin, delicate, smoked paprika

SAUCISSON SEC

pork - garlic, sea salt, cracked pepper