



BRUNCH DISHES

SALMON BENEDICT*	STEAK AND EGGS*	FRENCH TOAST	THREE EGGS ANY-STYLE*
smoked salmon, smashed avocado, grilled jumbo asparagus, poached eggs, arugula pesto	grilled wagyu 8oz filet mignon, sunny side up eggs, blistered tomatoes, blue corn tortilla, red chimichurri sauce	wood oven baked custard french toast, Harry's berries strawberries, almond crumble, vanilla mousse	choice of thick cut bacon or chicken apple sausage, boulangerie style potatoes, grilled baguette
34	62	26	24

SIDES

THICK CUT BACON	16	SEASONAL FRUIT BOWL	15
THIN CRISPY BACON OR TRUFFLE CHICKEN SAUSAGE	9	TOASTED BRIOCHE	8
TWICE FRIED SMASHED POTATOES	18	AVOCADO	6
ORGANIC EGG	5	TRUFFLE POMME FRITES	24

SALADS AND SANDWICHES

ROASTED BEET SALAD	roasted beet carpaccio, cabrales blue cheese, toasted pecans, pomegranate seeds, blonde frisee, sherry vinaigrette	26
CHOPPED CHICKEN SALAD	artisan romaine, avocado, pumpkin seed, goat cheese, roasted squash, cilantro lime vinaigrette	32
TRUFFLE CAESAR SALAD	heirloom tomato, butter lettuce, artisan romaine, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing	30
PAUL'S ENDIVE SALAD	golden Belgium endive, green apple, toasted walnuts, emmenthal cheese, honey citron vinaigrette	27
IMPORTED BURRATA	Italian imported burrata, green tomato basil jam, pine nut croquant, basil oil, grilled country bread	30
TURKEY CLUB	roasted turkey breast, bacon, avocado, heirloom tomatoes, gem lettuce, dijon aioli, brioche	22
WALLY'S HERO	genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll	19
TUNA MELT	albacore tuna salad, aged gruyère, brioche	19
GRILLED CHEESE	aged gruyère, gouda, shallot chutney, country bread. <i>add turkey or French ham \$4, add bacon \$3</i>	16
PROSCIUTTO CAPRESE	prosciutto di parma, buffalo mozzarella, heirloom tomato, basil pesto, wild arugula, ciabatta roll	21

FOR THE TABLE & ENTREES

GRILLED OCTOPUS	chorizo spiced Spanish octopus, roasted heirloom carrots, lime creme fraiche, black garlic mole	32
STEAK TARTARE*	wagyu steak tartare "classic", grilled sourdough crostini, shaved truffle, charred leek aioli	48
WOOD OVEN BAKED BRIE	French baguette, fermier brie, truffle honey, truffle butter, fresh shaved truffle	30
CARBONARA PIZZA	mascarpone crema, runny egg, bacon lardon, mozzarella, scallion, shaved button mushroom	26
TRUFFLE PIZZA	porcini truffle purée, truffle oil, buffalo mozzarella, arugula, fresh shaved winter truffle	30
SPICY SALAMI PIZZA	calabrese style salami, house made tomato sauce, mozzarella, chili roasted red onion, honey	24
BUFFALINA PIZZA	tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil	23
ENGLISH PEA HUMMUS	lemon herb & pea hummus, pickled spring onion, wood oven roasted pita bread, mint oil	24
POACHED SHRIMP LETTUCE WRAPS	chilled jumbo prawn, curry aoli, avocado, shaved vegetables, market lettuce	32
GRILLED ASPARAGUS	jumbo grilled asparagus, Serrano ham, hazelnut truffle vinaigrette	26
MOROCCAN CAULIFLOWER	pan-roasted mixed cauliflower, ras al hanout, lemon date puree, almonds, sultanas	24
KING SALMON*	flash seared salmon mi cuit, grilled asparagus, English peas, fava beans, roe fumé blanc	52
TRUFFLE GNOCCHI	parmesan ricotta gnocchi, braised morel mushrooms & English pea ragout, grated truffle	38
TRUFFLE BOLOGNESE	veal truffle ragu bianco, vesuviotti pasta, aged parmesan, shaved truffle	40
WAGYU NY STEAK FRITES*	American wagyu 19oz NY strip, glazed cipollini onion, bearnaise sauce, pomme frites	98
WALLY BURGER*	wagyu beef, old amsterdam, heirloom tomato, caramelized onions, butter lettuce, Wally's sauce, house made ketchup, pomme frites	35

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.