



EGGS

LOBSTER BENEDICT*

crispy lobster cake, provencal tomato, squash blossom poached egg, brioche, harissa sauce piquant

38

STEAK & EGGS*

grilled prime 8oz filet mignon, sunny side up eggs, blue corn tortilla, blistered tomato, red chimichurri sauce

52

WOOD OVEN FRENCH TOAST

vanilla custard baked French toast, mixed berries, vanilla mousse, almond crumble, muscavado brulee

32

THREE EGGS ANY STYLE*

choice of thick cut bacon or chicken apple sausage, boulangere style potatoes, grilled baguette

24

SALADS AND SANDWICHES

BURRATA compressed watermelon, heirloom tomato, aged balsamic, basil oil, grilled country bread 30

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 truffle, crouton, truffle caesar dressing 30

PAUL'S ENDIVE SALAD golden belgium endive, green apple, toasted walnuts, emmenthal cheese, honey citron vinaigrette 27

NICOISE SALAD grilled rare ahi tuna, white anchovy, artichoke, nicoise olive, hard-boiled egg, cherry tomato, haricot vert, mustard vinaigrette 32

TURKEY CLUB roasted turkey breast, bacon, avocado, heirloom tomatoes, gem lettuce, dijon aioli, brioche 18

WALLY'S HERO genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll 15

TUNA MELT albacore tuna salad, aged gruyère, brioche 15

GRILLED CHEESE aged gruyère, gouda, shallot chutney, country bread. *add turkey or french ham \$4, add bacon \$3* 13

PROSCIUTTO CAPRESE prosciutto di parma, buffalo mozzarella, heirloom tomato, basil pesto, wild arugula, ciabatta roll 18

FOR THE TABLE & ENTREES

GRILLED OCTOPUS chorizo spiced Spanish octopus, roasted heirloom carrots, lime creme fraiche, black garlic mole 30

SHRIMP & AVOCADO chilled prawn 'cocktail', hass avocado, heirloom cherry tomato, charred grapefruit vinaigrette 38

WOOD OVEN BAKED BRIE French baguette, fermier brie, truffle honey, truffle butter, shaved burgundy truffle 28

TRUFFLE PIZZETTA porcini truffle purée, truffle oil, buffalo mozzarella, arugula 26

PROSCIUTTO PIZZETTA Prosciutto di Parma, housemade tomato sauce, buffalo mozzarella, basil, wild arugula 26

SPICY SALAMI PIZZA calabrese style salami, housemade tomato sauce, smoked mozzarella, chili roasted red onion, honey 24

STEAK TARTARE* prime tenderloin tartare "classic", grilled sour dough crostini, shaved truffle, charred leek aioli 48

MOROCCAN CAULIFLOWER pan-roasted mixed cauliflower, ras al hanout, preserved lemon puree, almonds, sultanas 24

SUMMER SQUASH wood oven roasted summer market squash, fresh plums, tarragon, plum verjus gastrique 22

TRUFFLE FRIES grated parmesan, truffle oil, shaved truffle 24

MARKET FRUIT seasonal market fresh fruit, wild flower honey 20

KING SALMON* heirloom baby carrots, vadouvan curry butter, sesame tuile, keffir lime, thai coconut emulsion 44

RED SNAPPER* little neck clam and merguez sausage ragout, new zealand spinach, summer baby corn, harissa nage 46

WALLY'S BURGER* wagyu beef, old amsterdam, heirloom tomato, caramelized onions, butter lettuce, wally's sauce, housemade ketchup, pomme frites 35

WAGYU NY STEAK FRITES* American wagyu 19oz NY strip, glazed cipollini onion, bearnaise sauce, pomme frites 98

TRUFFLE BOLOGNESE veal truffle ragu bianco, cavatappi pasta, aged parmesan, shaved truffle 38

Executive Chef: Eric Lhuillier
General Manager: Susy Vitolo
Wine Director: Christopher Janz

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