



WALLY'S SELECTION CAVIAR

28g · 50g · 125g · 250g

served with fresh accoutrements, crème fraîche, seaweed blini + pomme maxim

RESERVE OSETRA	230 • 390 • 940 • 1800
POLISH OSETRA	195 • 325 • 710 • 1410
POLISH SIBERIAN	155 • 245 • 520 • 990
KALUGA LIGHT	150 • 230 • 475 • 930

A DOZEN OYSTERS 48 / 30 HALF

horseradish, lemon, cocktail sauce, scallion-ginger-cucumber mignonette

STEAK TARTARE *W* 48

wagyu steak tartare "classic," shaved truffle, charred leek aioli, grilled sourdough crostini

WOOD OVEN BAKED BRIE *W* 24

french baguette, fermier brie, truffle honey, truffle butter, shaved truffle

GRILLED OCTOPUS 34

chorizo spiced spanish octopus, romesco sauce, leek purée, marcona almond, rosemary essence, lemon zest

WAGYU NY STEAK FRITES 68

10oz wanderer grass fed ny steak, glazed cipollini onion, bearnaise sauce, house cut fries

YELLOWTAIL CRUDO 32

pickled fresno chili, wally's caviar, ginger watermelon, crispy shallots, yuzu ponzu sauce

HUDSON VALLEY FOIE GRAS TORCHON 48

kumquat jam, pickled kumquat, fluer de sel, toasted country bread

IMPORTED BURRATA 28

fig compote, balsamic reduction, pistachios, grilled baguette

OVEN ROASTED EGGPLANT 24

oven roasted thai eggplant, roasted red pepper coulis, meredith feta, pine nut, lemon, herb

ARTICHOKE HUMMUS 24

herb artichoke hummus, crispy baby artichokes + peas falafel, garlic confit, pumpkin seed, wood oven roasted pita, lemon herb oil

PAUL'S ENDIVE SALAD *W* 27

golden belgian endive, green apple, toasted walnuts, challerhocker, honey-citron vinaigrette

LOBSTER SALAD 38

warm maine lobster, baby gem lettuce, avocado, heirloom cherry tomato, crispy quinoa, tomato vinaigrette

SALADE NIÇOISE 38

rare seared bluefin tuna, haricot vert, fennel, tomato, fingerling potato, artichoke, pickled onion, olives, hardboiled egg, solanova, lemon, basil vin

CAESAR SALAD 19

white anchovie, heirloom cherry tomatoes, shaved raddish, aged parmesan, shaved garlic crouton

<i>add-ons</i>	GRILLED CHICKEN	15	6oz GRILLED FILET	55
	PAN SEARED SALMON	25	WOOD FIRED U4 PRAWN	22

CHEESE + CHARCUTERIE

1 for 11 · 3 for 33 · 5 for 48
3 + 3 for 62

CHEESE

BRILLAT SAVARIN

france - cow - creamy, buttery, velvety

P'TIT BASQUE

france - sheep - creamy, nutty, subtle sweet

PRAIRIE BREEZE CHEDDAR

iowa - cow - tangy, sweet, crystalline

MEREDITH FETA

australia - sheep & goat - tangy, herbaceous

MOLITERNO AL TARTUFO (ADD 5)

italy - sheep - grassy, nutty, intense truffle

MANCHEGO

spain - raw sheep - nutty, fruity, sweet, bold

HOOKS 10YR CHEDDAR (ADD 10)

wisconsin - cow - intense, rich, tangy

SHROPSHIRE BLUE

england - cow - smooth, fruity, tangy

HORNBACHER

switzerland - raw cow - brothy, nutty

ROQUEFORT

france - raw sheep - bold, nutty, strong, farmy

LAMB CHOPPER

holland - sheep - sweet, buttery, nutty

1655 GRUYERE

switzerland - raw cow - bright, fruity, nutty sweetness

CHARCUTERIE

"5J" JAMON IBERICO BELLOTA (add 10)
pork - decadent, buttery, nutty, rich

BROOKLYN SALAMI

pork - whiskey, orange zest, sweet spices

BLACK PEPPER PATE (add 5)

pork - country style pate, rich, fatty

SMOKED DUCK BREAST (add 10)

duck - tender, sweet, gentle smoke

CHARLITO'S TRUFFLE SALAMI (add 5)

pork - black truffle, sea salt

JAMON SERRANO

pork - savory, lean, gamey

BRESAOLA

beef - lean, supple, rich

CHORIZO IBERICO DE BELLOTA (add 5)

pork - garlic, smoked paprika

PIO TOSINI PROSCIUTTO DI PARMA

pork - nutty, fruity, balanced

REDONDO IGLESIA JAMON SERRANO

pork - fruity, lean, gamey

TRUFFLE FRITES 24

grated parmesan, truffle oil, shaved truffle, wally's housemade ketchup

PIZZA + SANDWICHES

WALLY BURGER *W* 35

half-pound black hawk american wagyu, smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce, pomme frites

SPICY SALAMI PIZZA 24

calabrese style salami, housemade tomato sauce, smoked mozzarella, chili roasted red onion, honey

TRUFFLE PIZZA 30

porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle

BUFFALINA PIZZA 24

tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil

WALLY'S HERO *W* 19

genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll. *add spicy aioli*

PASTRAMI REUBEN 21

russian aioli, sauerkraut, gruyère, brioche

CAPRESE SANDWICH 22

heirloom tomato, basil pesto, fresh buffalo mozzarella, arugula, beet ciabatta

TURKEY CLUB 22

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

*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.