

WALTON STREET

KITCHEN + BAR

STARTERS

- GRILLED FLATBREAD** seasonal feature (margherita available) 15
- SALMON TARTARE** cucumber, avocado, pickled fresno, ponzu, crispy wontons 15
- SWEET + SOUR ROCK SHRIMP** carrot-ginger purée, asian slaw, sesame glaze 17
- MUSHROOM + LEEK RISOTTO** parmesan, white truffle oil 15
- MUSSELS PROVENÇAL** garlic, shallot, fennel, tomato, white wine, herbs, grilled ciabatta 17
- JUMBO LUMP CRABCAKE** petite salad, mustard-caper aioli 21
- PANCETTA MEATBALLS** san marzano tomato, parmesan, basil, garlic toast 15

SOUP + SALAD

- SOUP DU JOUR** daily creation 9
- CLASSIC CAESAR** parmesan, buttered crumbs, bill's dressing 12
- WALTON STREET GREENS** local greens, shaved vegetables, champagne vinaigrette 11
- BEET + BLOOD ORANGE** radicchio, arugula, fennel, feta, pepitas, chive-citrus vinaigrette 12
- CHOPPED ANTIPASTO** marinated jumbo shrimp, salami, red onion, tomato, pickled peppers, olives, artichoke hearts, parmesan, basil, red wine vinaigrette 21
- BABY KALE, CHICKEN + APPLE** roasted winter squash, manchego, candied walnuts, apple cider vinaigrette 18

HOUSE SPECIALTIES

- ROASTED JUMBO ALASKAN KING CRAB LEG** (also available chilled)
sherry-garlic butter *1lb* 46 | *2lb* 82
- ROTISSERIE CHICKEN** mushroom + leek ragout, chicken jus 26
- KING CRAB FUSILLI** squid ink pasta, sweet + spicy peppers, mint 28
- SESAME TUNA BURGER** cucumber, pickled ginger, crispy wontons, sesame aioli, hand-cut fries 19
- CHEESEBURGER** grilled onion, tomato jam, aioli, cheddar, shredded lettuce, bacon, hand-cut fries* 18
- HOUSEMADE SPAGHETTI** chicken sausage, peas, sweet garlic, caramelized onion, parmesan cream 25

MAINS

- SUSHI RICE SALMON BOWL** cucumber slaw, avocado, cilantro, sesame chile glaze 28
- SEARED TOMBO TUNA** togarashi, sushi rice, maitake, pickled ginger, coconut-ponzu 32
- CAST-IRON TROUT MEUNIÈRE** capers, brown butter, haricots verts, meyer lemon, potato crisps 28
- SEARED SEA SCALLOPS** butternut squash, spinach, golden raisin-caper vinaigrette, pomegranate, pine nuts 34
- CENTER-CUT BERKSHIRE PORK CHOP** parsnip puree, braised kale, grapes 34
- GRILLED 8oz FILET MIGNON** potato gratin, crispy onion, bordelaise, maître d' butter 45
- BRAISED SHORT RIB** crispy polenta fries, carrot, onion, gremolata 32

VEGGIES + SIDES

- ROASTED CAULIFLOWER** 9 | **POTATO GRATIN** 9
- HAND-CUT FRIES** 7 | **BLISTERED GREEN BEANS** 8

bread service available upon request



Please inform your server of any food allergies as not all ingredients are listed on the menu.

*These items are cooked to order. Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk for food-borne illness.

COCKTAILS



NO. 9 COSMO 14
vodka, aronia berry liqueur,
orange liqueur, lemon



WALTON 75 14
gin, butterfly pea flower,
lavender mint



EARL THE CURL 14
vodka, fresh cucumber, mint,
bergamot liqueur, lemon



AGAVE 'FRESCA Y FUERTE' 14
blanco tequila, lemon, honey, star anise



CHURCHILL'S NEGRONI 14
gin, aperol, dolin blanc



A PHILOSOPHER'S FLASK 15
rye, sherry, chocolate bitters,
luxardo cherry



OUR FATHER OF BOURBON 15
bourbon, mexican angostura, black cardamom

DESIGNATED DRIVER

ORANGE WHIP 7
almond syrup, fresh oj, touch of cream

HIBISCUS SPRITZ 7
lavender, mint, lime, soda, apple

POMEGRANATE-LIMEADE 7
fresh lime juice, pomegranate grenadine

add prarie vodka 5, prarie gin 5

BOTTLED BEERS

VIRTUE HARD APPLE CIDER 8
crisp, tart, refreshing hard cider, 5.50%

STELLA ARTOIS 7
belgian pilsner, 5.0%

HOPEWELL FIRST LAGER 7
crisp, crushable lager, 5.1%

GOOSE ISLAND NEXT COAST IPA 7
hoppy, pine, tropical fruit 7%

FOUNDER'S PORTER 7
smooth, roasty, balanced porter, 6.5%

O'DOUL'S N/A 7
non-alcoholic, 0.5%



NEIGHBORHOOD *nights*

SUNDAY - FRIED CHICKEN

MONDAY - HAPPY HOUR *nights*

TUESDAY - BURGERS+BURGUNDY

WEDNESDAY - 50% OFF

WINE BOTTLES

THURSDAY - WHOLE CHICKEN

+ 2 SIDES

**ASK YOUR SERVER
FOR MORE DETAILS!**

SPARKLING

MAS FI CAVA 12
NV, Penedes, Spain

**CHATEAU MONCONTOUR
ROSÉ DE CRÉMANT BRUT** 14
NV, Loire, France

ROSÉ

MONT GRAVET ROSÉ 13
2018, Languedoc, France

WHITE

J. HOFSTÄTTER PINOT GRIGIO 14
2018, Alto Adige, Italy

**MARINE DUBARD "LE MONT"
SAUVIGNON BLANC** 15
2018, Bordeaux, France

CAN FEIXES WHITE BLEND* 13
2018, Penedes, Spain

REMO FARINA, SOAVE CLASSICO* 14
2018, Veneto, Italy

**HIGHWAY 12
CARNEROS CHARDONNAY** 16
2017, Carneros, California

RED

MARTINEZ CORTA TEMPRANILLO 13
2017, Rioja, Spain

VINI FANTINI MONTEPULCIANO 12
2017, Abruzzo, Italy

CALISTA PINOT NOIR 16
2017, The Coast Range, California

**BECKMEN "CUVEE LE BEC"
RED BLEND** 15
2017, Santa Ynez Valley, California

ARMIDA ZINFANDEL* 15
2016, California

BONANNO CABERNET SAUVIGNON 17
2016, Napa, California

*Staff Favorites!!