

WALTON STREET

KITCHEN + BAR

DINNER

STARTERS

BAKED GOAT BRIE 13
crispy phyllo, grapefruit

HAMACHI CRUDO 16
green apple, walnut,
lemon-poppy vinaigrette

STEAK TARTARE 15
pickled ramp dijonaise,
egg yolk, honey-oat toast

LAMB BACON SKEWER 14
shishito piri-piri, avocado crema,
wild rice granola

Roasted KING CRAB

sherry-garlic butter,
meyer lemon 32

POTATO SKINS 12
sour cream, bacon, cheddar, chive

PIZZA ROLL 13
Coda di Volpe soppressata,
provel, peperonata

SOUPS + SALADS

CHICKEN NOODLE 8
garden vegetables,
carrot-top pesto crostini

**NEW ENGLAND
CLAM CHOWDER** 9
potato, bacon, oyster crackers

**WALTON STREET
GREENS** 9
local greens, shaved vegetables,
champagne vinaigrette

QUINOA + BEETS 12
cipollini onion, sheep's feta,
marcona almonds

CAESAR WEDGE 10
bill's dressing, parmesan,
buttered crumbs

PROSCIUTTO + MELON 14
hazelnut, fig jam

MAINS

CAST-IRON TROUT MEUNIÈRE 28
capers, brown butter, haricots vert,
meyer lemon

WILD SALMON 32
potato + squash hash,
chive beurre blanc

SEARED TOMBO TUNA 30
togarashi, sushi rice, maitakes,
pickled ginger, coconut-ponzu

SPAGHETTI + CLAMS 24
guanciale, cherry tomato,
chopped + fried clams

RIGATONI BOLOGNESE 23
pancetta + pork + veal ragu,
parmesan crostini

12-HOUR SHORT RIB 28
broccolini gratinée,
horseradish cream

STEAK FRITES 36
8oz center-cut filet mignon, citrus-
rosemary butter, bordelaise, fries

GRASS-FED BURGER 15
grilled onion, tomato jam, aged colby,
shredded lettuce, bacon, hand-cut fries

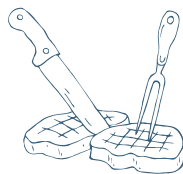
LAMB WELLINGTON 32
white bean purée, mushroom ragout,
tomato vinaigrette

ROASTED SUNCHOKES 18
white corn grits, ratatouille, salsa verde

SPIT-ROASTED ENTREÉS

CRYSTAL VALLEY CHICKEN

braised kale, turnips,
sweet potatoes,
banyuls vinegar jus
25



CHATEAUBRIAND

carved tableside

22oz center-cut prime ribeye, tarragon-veal reduction,
horseradish cream, choice of two sides
to share - 92

BERKSHIRE PORK CHOP

mustard spaezle, napa
cabbage, caramelized apples,
cider reduction
28

SIDES

WHIPPED POTATOES 7
chicken gravy, cracklins'

BRUSSELS SPROUTS 8
tasso ham, crispy shallots

**ROASTED
CAULIFLOWER** 9
currant soffrito, calabrian chile,
pine nuts

HAND-CUT FRIES 7
alabama white bbq



Please inform your server of any food allergies as not all ingredients are listed on the menu.
Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk for food-borne illness.