



BEVERLY HILLS

LUNCH • MARCH 2017

AVAILABLE FROM 12PM-3PM

AVOCADO TOAST Lone Daughter Ranch avocado, grilled dark rye, pickled egg, arugula	11	GRILLED CHEESE - brioche aged gruyère, emmental	9
PURPLE AND BLUE SALAD roasted beets, blueberries, figs, pickled cucumber, red cabbage, buffalo milk bleu cheese, pistachios, balsamic & olive oil	17	GRILLED TRUFFLE CHEESE - brioche Italian truffle cheese	11
NAPA HARVEST SALAD rigatoni, wood oven roasted carrots, burrata, avocado, sunflower sprouts, apple cider vinaigrette	19	GRILLED HAM & CHEESE - brioche Jambon de Paris, aged gruyère, emmental, dijon	10
KALE AND FRENCH FETA SALAD wilted black kale, marinated French feta, cucumber, jicama, garlic, cilantro, radishes, grilled lemon vinaigrette	16	WOOD OVEN BAKE BRIE • "Fermier" baguette sandwich cut, truffle butter and honey	15
GRILLED CHICKEN SALAD DE LA MANCHA escarole, chorizo, raisins, piquillo, almonds, olives, shaved manchego, quince, toasted garlic dressing	22	GRILLED TUNA MELT - brioche Albacore tuna salad, aged gruyère	11
"PASTRAMI" CRUSTED TASMANIAN TROUT endive and mâche salad, buckwheat tempura, cucumber yogurt dressing	26	TUNA SALAD - ciabatta roll Albacore tuna salad, greens, mayo	10
LOBSTER SALAD poached Maine lobster, butter lettuce, avocado, quinoa, tomato vinaigrette	25	THE KING - ciabatta roll Manuka smoked King Salmon, yuzu mayo, cucumber, green onions	15
BBQ STEAK SALAD Tokyo style BBQ marinated steak, wood oven potato salad, sour cream, charred green onions, dandelions	25	CAPRESE - ciabatta roll mozzarella, roasted tomatoes, pesto, basil, oil, vinegar	10
HOUSE MADE SPAGHETTI garlic, spinach, shaved pecorino, green tomato jam	25	WALLY'S HERO - ciabatta roll Genoa, capicola, mortadella, prosciutto, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, oil and vinegar	11
MARKET FISH preparation changed daily based on catch	MP	TASTE OF PARMA - ciabatta roll Prosciutto di Parma, aged gruyère, European-style butter, greens	11
BUFFALINA PIZZETTA tomato sauce, spicy pepperoncini, buffalo mozzarella	16	AMERICAN HERO - ciabatta roll turkey breast, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, oil, vinegar	11
CARBONARA PIZZETTA poached egg, shaved mushrooms, fontina, pancetta	16	———— SIDES TO COMPLEMENT YOUR SANDWICH ————	
BLACK TRUFFLE PIZZETTA black truffle purée, mozzarella di bufala, arugula	18	BABY GREENS mixed greens, cherry tomatoes, house dressing	4
PROVENÇAL PIZZETTA Nicoise olive puree, blistered cherry tomatoes, parmesan	15	OVEN ROASTED BROCCOLINI toasted garlic, burnt lemon	10
THE WALLY BURGER Wagyu beef, aged gouda, watercress, heirloom tomato, caramelized onions, Wally's sauce, pickle, ketchup, pommes frites, brioche bun	26	SKINNY POMMES FRITES Wally's ketchup	8
PEPPERCORN CRUSTED PETITE FILET pommes frites, béarnaise sauce	34	TRUFFLE POMMES FRITES grated parmesan, shaved burgundy truffles	18
		POTATO CHIPS pink sea salt	3
		TRUFFLE POTATO CHIPS	4
		———— DESSERT ————	
		STRAWBERRY & VIOLET macerated Harry's strawberries, violet lychee pana cotta	14
		WALLY'S CAPPUCCINO cold brew coffee gelee, coffee butter cream, hazelnut cookie dough, vanilla skim milk froth	11
		DARK CHOCOLATE FONDANT hazelnut praline, nitro raspberry	12
		ICE CREAM & SORBET seasonal selection of house made ice cream and sorbet	11

Executive Chef: David Féau  
Wine Director: Matthew Turner  
Restaurant Director: Thibaud Duccini