

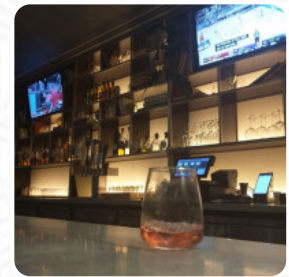


## ***Black Walnut Menu***

<https://menulist.menu>

140 Schermerhorn Street Brooklyn, NY 11201, United States

+17188348800,+19293371280 - <https://www.blackwalnutnyc.com/>



**The Menu of Black Walnut from Brooklyn** contains about **456** different dishes and drinks. On average, you pay for a dish / drink about \$17.5.

# Black Walnut Menu



## Pasta

PASTA SALAD

## 10 Most Popular

HOMEFRIES \$6.0

## Pizza

MARGHERITA FLATBREAD \$16.0

## Sandwiches & Hot Paninis

HAMBURGER

## Soups

TORTILLA SOUP

## Main Courses

BISCUITS AND GRAVY

## Vegetarian

SPINACH TART

## Extras

CRUDITE DISPLAY \$12.0

## Toast

FRENCH TOAST \$8.0

## Sweets

ASSORTED CANDY BARS

## Fish

SMOKED SALMON \$20.0

## Insalate

ARUGULA SALAD \$32.0

## Indian

SOFT DRINKS

## Soup

PASTA FAGGIOLI SOUP

## Mexican

HUEVOS RANCHEROS

## Homemade Sauces

CHIMICHURRI

## Ice Cream\*

SUNDAE

## Fresh Juices

CARROT JUICE

## Classics

POACHED EGGS \$16.0

## Wine

TINTO NEGRO MALBEC,  
MENDOZA, ARGENTINA \$13.0

## Chicken Wings

WINGS

## American Food

CORN ON THE COB

# Black Walnut Menu



## *Buffet*

CONTINENTAL BUFFET \$19.0

## *Schwarze Tees*

EARL GREY

## *Mexikanische Beilagen*

SALSA FRESCA

## *Frozen*

BELLINI \$14.0

## *Brunch*

BREAD PUDDING FRENCH TOAST \$16.0

## *Popular Products*

FRIED VEGETABLE SPRING ROLL

## *Accompaniments*

RED BLISS POTATO SALAD

## *Tea*

ZEN GREEN

## *Bakery*

FRESH BAKED LOCAL PASTRY

## *For The Table*

PRETZELS

## *Sweets & Desserts*

FRUIT CUP \$5.0

## *Classic*

BRIOCHE BREAD PUDDING

## *Coffee*

ESPRESSO \$5.0

## *Ice Cream & Desserts*

FUDGE BROWNIE

## *First Course*

ARTISANAL CHEESE PLATE

## *Small Plates*

SALMON CEVICHE^ \$14.0

## *Popular Items*

COOKIES AND BROWNIES

## *Signature Cocktails*

WINTER SANGRIA MARTINI \$15.0

## *Draft Beer*

SIXPOINT BENGALI IPA \$8.0

## *Brunch Menu*

CHEDDAR OMELETTE \$14.0

## *Spirits*

HENDRICKS GIN

## *Dinner Entrées*

ATLANTIC SALMON \$24.0

# ***Black Walnut Menu***



## ***Brunch Plates***

BUTTERMILK PECAN PANCAKES

## ***Non-Alcoholic***

SARATOGA SPRING WATER \$4.0

## ***Sweet Endings***

ASSORTED COOKIES AND BROWNIES

## ***Liqueurs***

CHAMBORD

## ***Shellfish***

CHILLED GULF SHRIMP

## ***Grab & Go***

HARD BOILED EGGS

## ***Sweet Snacks***

CROISSANTS, FRESH BAKED MUFFINS  
SCONES

## ***American Dishes***

GRITS

## ***Novelties***

ICE CREAM SANDWICHES

## ***Soft Drinks And Juices***

CRANBERRY JUICE

## ***Bottle & Cans***

KELSO PILSNER \$8.0

## ***Liquors***

TRIPLE SEC

## ***Grab-N-Go***

GRANOLA BARS

## ***Ala Carte Sides***

COUNTRY SAUSAGE

## ***Build Your Own Sub***

HONEY HAM

## ***Simply Grilled***

MAHI MAHI \$18.0

## ***Fizzy***

BITTERS

## ***Morning And Afternoon Refreshments***

ASSORTED SODA

## ***Other Goodies***

BROWNIES AND BLONDIES

## ***Acompanamientos Y Vegetales***

CHARRED VEGETABLES

## ***Breakfast Enhancements***

BELGIAN WAFFLE STATION \$12.0

# ***Black Walnut Menu***



## ***Dips, Snacks, & Small Plates***

BLISTERED SHISHITO PEPPERS \$9.0

## ***Cognac And Other Fine Cordials***

COURVOISIER

## ***Daily Food Table***

WHOLE FRUIT

## ***Breakfast Delights***

YOGURT AND GRANOLA PARFAITS

## ***ALKOHOLISCHE GETRÄNKE***

BAILEY'S

## ***Burgers, Hot Dogs & More***

ALL BEEF HOT DOGS

## ***Tazo Teas***

AWAKE ENGLISH BREAKFAST

## ***Start Me Up***

RED BLISS BREAKFAST POTATOES

## ***Small Plates & Noshes***

DRUNKEN MUSSELS<sup>^</sup>

## ***Homemade Iced Drinks***

CALM CHAMOMILE

## ***Aperitifs / Cordials***

ST. GERMAIN

## ***Lavash Wraps***

SPINACH AND ARTICHOKE

## ***Breads Olives And Bruschette***

BREAD BASKET \$12.0

## ***Light Stuff***

FRESH FRUIT SALAD

## ***Bottle & Can Beers***

VLIET PILSNER \$8.0

## ***Entrees/Dinners***

BRATWURSTS

## ***Bw Side Bar***

WHITE, WHEAT OR WHOLE GRAIN TOAST \$3.0

## ***Build Your Own Breakfast Buffet - Option #1***

EGG AND VEGGIE WRAP

## ***Dips Served With Pita Or Tortilla Chips***

QUESO AND CHILI

## ***Hot Sandwich Enhancer***

GRILLED CHICKEN SLIDER, BBQ PULLED PORK SLIDER

# Black Walnut Menu



## Build Your Own - Option #2

FARRO WITH SWEET PEAS, FAVA BEANS, BLISTERED TOMATOES AND ASPARAGUS

## Sides \$6

CHICKEN SAUSAGE

## Light Luncheon Buffet #1

ASSORTED COOKIES

## Beilagen / Soßen

SAUERKRAUT

## Shoot your shot

GOOD VIBES \$15.0

## Cold [Hors D'oeuvres - Pass Appetizers - Finger Food]

FRESH FRUIT SKEWERS

## Lager Beers

BLUE POINT TOASTED LAGER \$8.0

## House Press Shakes

ALMOND

## Sunday-Brunch \$15 Per Person

ASSORTED BREADS

## Canned Hoppy (Must Be 21 To Purchase And Show Id At

## Time Of Delivery)

FOUNDERS ALL DAY IPA \$8.0

## Digestivii

VERMOUTH

## Wake Up!!

COLD PRESS JUICES

## Feeling A Bit Hungrier

BLACK WALNUT CHEESEBURGER \$16.0

## Burgers

CHEESE BURGER

TURKEY BURGER

## Drinks

GLASS OF WINE

DRINKS

## A La Carte

CEREAL \$4.0

BISCUITS AND SAUSAGE GRAVY

## Side Orders

ONE EGG \$4.0

TURKEY BACON

## Sauces

MUSHROOM SAUCE

GUACAMOLE



# Black Walnut Menu



## Potatoes

HOUSE MADE CHIPS

HASH BROWNS

## Beers

MICHELOB ULTRA \$5.0

BLUE MOON \$6.0

## Beverages

SPECIALTY ESPRESSO DRINKS \$6.0

STARBUCKS

## Hot Drinks

SOY

TEA

## Build Your Own Salad

SEASONAL ASSORTMENT OF LOCALLY SOURCED GREENS VEGETABLES AND GARNISHES

CHEFS SELECTION OF HOUSEMADE DRESSINGS AND VINAIGRETTES

## Taco Bar

CHICKEN TINGA^

BRAISED SHORT RIB^

## Breakfast Starters

SEASONAL FRUIT AND BERRIES

STEEL CUT OATS

## Milks

WHOLE

SKIM

## Mini Sliders

MINI HOT DOGS, ALL NATURAL ANGUS BEEF BURGERS AND GRILLED CHICKEN

LETTUCE, TOMATO, RED ONION, PICKLES, MUSTARD, KETCHUP, MINI BRIOCHE BUNS

## Seafood Paella

SPANISH CARNAROLI RICE COOKED SLOWLY WITH SAFFRON

SHRIMP, CRAYFISH, MUSSELS, CHORIZO, CALAMARI AND PEAS PRESENTED IN A TRADITIONAL PAELLA PAN

## Beer And Wine Package

BROOKLYN LAGER, BUDLIGHT, HEINEKEN AND CORONA

BROOKLYN LAGER, BUD LIGHT, HEINEKEN AND CORONA

## Tazo Tea

REFRESH MINT

PASSION HERBAL

## Boerum Hill Continental

CHEF'S SELECTION OF ASSORTED PASTRIES

ASSORTED MUFFINS, BAGELS AND BREADS

## Brooklyn Heights All American

CAGE-FREE SCRAMBLED EGGS

# Black Walnut Menu



APPLEWOOD SMOKED BACON AND  
COUNTRY SAUSAGE

## Premium Brooklyn Breakfast

SMOKED SALMON GRAVLAX PLATTER  
TOMATO, ONION, CAPER AND CREAM  
CHEESE

BRIOCHE FRENCH TOAST OR  
PANCAKES WITH VERMONT MAPLE  
SYRUP

## Optimo Deli

HOUSEMADE COLESLAW, GERMAN RED  
BLISS POTATO SALAD

MARKET GARDEN GREENS SALAD WITH  
HOUSE VINAIGRETTE

## Build Your Own - Option #3

ATLANTIC SALMON WITH LIME SAGE  
BURE BLANC

FARFALLE PASTA, TOMATOES, SWEET  
PEAS, PARMESAN HERBS

## Displays And Enhancements

HUMMUS BAR \$14.0

ARTISANAL CHEESE DISPLAY \$16.0

## Afternoon Snack

CHEF'S SELECTION OF TEA AND FINGER  
SANDWICHES

CRUDITÉ PLATTER WITH ASSORTED  
DIPS

## Extended Bar Packages At Black Walnut

PERSONAL TABS NO MINIMUM SPEND

HOSTED TABS

## Make It A Brunch

BAGELS, CROISSANTS, PASTRIES  
AND MUFFINS \$8.0

SMOKED SALMON GRAVLAX  
PLATTER WITH TOMATO, ONION , \$18.0  
CAPER AND CREAM CHEESE

## Salads

POTATO SALAD

COLESLAW

TUNA SALAD

## Breakfast

AMERICAN BREAKFAST \$14.0

EGGS YOUR WAY \$25.0

FRUIT BOWL \$10.0

## Breakfast Menu

GRANOLA \$10.0

BUTTERMILK PANCAKES \$14.0

TWO EGGS \$6.0

## Draft Beers

REVOLUTION BREWING SEASONAL \$8.0

BARTENDERS SEASONAL  
FAVORITE \$8.0

AMSTEL LIGHT \$6.0

## Entrees & Sandwiches

CRISPY CHICKEN CORN  
JALAPENO WAFFLES \$18.0

BONE-IN NEW YORK STRIP^ \$36.0



# Black Walnut Menu

BBQ BABYBACK RIBS<sup>^</sup>

## Rose & Prosecco

JEIO PROSECCO NV PROSECCO, ITALY \$13.0

DOPFF IRION CREMANT BRUT ROSE, ALSACE, FRANCE \$15.0

BODEGAS MUGA RIOJA ROSADO (ROSE) RIOJA, SPAIN \$15.0

## Deli Buffet

ROAST BEEF, HAM, TURKEY, SALAMI, PASTRAMI, AGED NY CHEDDAR, HAVARTI, SANDWICH BREADS AND WRAPS

HOUSEMADE COLESLAW AND GERMAN RED BLISS POTATO SALAD

PICKLES, OLIVES, MUSTARD, GARLIC MAYONNAISE, HORSERADISH CREAM, LETTUCE, TOMATOES AND ONIONS

## Build Your Own Breakfast Buffet - Option #3

RED BLISS BREAKFAST POTATOES WITH ONIONS AND PEPPERS

HASH WITH QUINOA AND SPINACH

ROASTED SWEET POTATOES WITH MAPLE SYRUP

## Breakfast Event Stations

FRESH FRUIT AND YOGURT SMOOTHIE BAR \$14.0

COOKED TO ORDER OMELET STATION\* \$14.0

AVOCADO TOAST BAR\* \$20.0

## Brooklyn Cookout

GRILLED HAMBURGERS

POTATO ROLLS, PICKLES, LETTUCE, TOMATO, RED ONION

ASSORTED CHEESES AND CONDIMENTS

## Three Entrée

MARKET GARDEN VEGETABLE AND GREENS SALAD WITH SHERRY VINAIGRETTE

ARCTIC CHAR WITH ROASTED MELODY OR CAULIFLOWER

GRILLED FLANK STEAK WITH CHIMICHURRI

## Build Your Own - Option #1

FIRE ROASTED SWEET PIQUILLO PEPPER SOUP, ROASTED GARLIC CROSTINI

ITALIAN MINISTRONE SOUP, SEASONAL VEGETABLES, PAST

MARKET GARDEN GREENS SALAD WITH SHERRY VINAIGRETTE

## Soft Drinks #1

MIXERS CLUB SODA

LEMON AND GINGER BEER

MIXERS- CLUB SODA

## Soft Drinks #2

LIQUEURS CORDIALS DRY AND SWEET

AMARETTO AND SAMBUCA

LIQUEURS CORDIALS- DRY AND SWEET



# Black Walnut Menu



## Morning Snack

GREEK YOGURT PARFAIT, GRANOLA AND BERRY COMPOTE

CHEFS SELECTION OF ASSORTED PASTRIES AND JAMS

ORANGE JUICE, GRAPEFRUIT JUICE, ASSORTED TEAS AND STARBUCKS REGULAR COFFEE

## Boozy Brunch Enhancements

BLOODY MARY BAR WITH HOUSEMADE BLOODY MARY MIX, HOUSE VODKA AND BLOODY MARY GARNISHES \$15.0

MIMOSA AND BELLINI BAR ASSORTMENT OF FRUIT JUICES, HOUSE PROSECCO AND HOUSEMADE FRUIT PUREES \$15.0

IRISH COFFEE AND CREAMS WITH JAMESON, BAILEYS, KAHLUA AND WHIPPED CREAM \$15.0

## Alcoholic Drinks

CORONA EXTRA

BROOKLYN LAGER \$8.0

CAMPARI

APEROL

## Starters

CHEF'S SEASONAL SOUP \$8.0

DEVILED EGGS^ \$10.0

SHRIMP AND GRITS^ \$18.0

HOUSEMADE POTATO CHIPS

## White Wine

BROTHERHOOD NY WHITE HOUSE BLEND, HUDSON VALLEY, NY \$12.0

BARONE FINI PINOT GRIGIO 2016 TRENTO-ALTO ADIGE, ITALY \$13.0

BRANCOTT ESTATE SAUVIGNON BLANC 2016 MARLBOROUGH, NEW ZELAND \$13.0

ROUTESTOCK ROUTE 121 CHARDONNAY 2015 CARNEROS, CALIFORNIA \$13.0

## Bbq

MARKET GARDEN VEGETABLE AND GREENS SALAD WITH VINAIGRETTE

BBQ GRILLED CHICKEN, DRUMSTICKS, THIGHS AND BREASTS

SLOW ROASTED BABY BACK PORK RIBS

ASSORTMENT OF COOKIES AND BROWNIES

## Italian

ARUGULA SALAD WITH RICOTTA SALATA, CRISPY CHICKPEAS AND LEMON OIL VINAIGRETTE

PENNE A LA VODKA, PEAS, PROSCIUTTO

WHOLE WHEAT RIGATONI WITH WILD MUSHROOM AND BRANDY TRUFFLE CREAM

CHICKEN FLORENTINE WITH PROSCIUTTO, PROVOLONE AND MUSHROOM GRAVY

## Small Bites

MEXICAN STREET CORN^ \$9.0

JUMBO BAVARIAN SOFT PRETZEL \$10.0

ARTICHOKE HUMMUS^ \$12.0

SPICED NUTS

# Black Walnut Menu



## Party Platters

TORTILLA CHIPS, SALSA FRESCA AND GUACAMOLE

WHIPPED RICOTTA WITH ROSEMARY, LEMON, ROASTED PEPPER JELLY, HONEY AND CROSTINI

ASSORTED FLAVORED HUMMUS, MARKET VEGETABLES, NAAN BREAD

HOUSEMADE POTATO CHIPS AND POPCORN

## Red Wine

BROTHERHOOD NY RED HOUSE BLEND, HUDSON VALLEY, NY \$12.0

SKYFALL MERLOT 2015, COLUMBIA VALLEY, WA \$13.0

L'UMAMI PINOT NOIR 2015 WILLAMETTE VALLEY, OR \$15.0

VINA ROBLES CABERNET SAUVIGNON 2014 PASA ROBLES, CA \$15.0

## Salty Snacks

WARM PRETZEL BALLS WITH WHOLE GRAIN MUSTARD

HOUSE MADE CAJUN POTATO CHIPS

POPCORN (TRUFFLE, JALAPENO RANCH, WHITE CHEDDAR)

TOFFEE MIXED NUTS

## Raw Bar Ice Display

CHILLED EAST OR WEST COAST OYSTERS

CHILLED 1 1/4 LB. MAINE LOBSTER

CHILLED MIDDLE NECK CLAMS

WILD AND DOMESTIC CAVIAR

## Add A Personal Event Station

BELGIAN WAFFLE STATION WITH FRESH BERRY COMPOTE, WHIPPED CREAM AND VERMONT MAPLE SYRUP \$12.0

COOKED TO ORDER OMELET STATION WITH APPLEWOOD SMOKED BACON, COUNTRY SAUSAGE, HAM, SMOKED SALMON, ASSORTMENT OF CHEESES, CHEF'S SELECTION OF FRESH GARDEN VEGETABLES \$14.0

FRESH FRUIT AND YOGURT SMOOTHIE BAR WITH DAILY SELECTION OF SEASONAL FRUIT, BANANA AND GREEK YOGURT \$14.0

AVOCADO TOAST BAR WITH RUSTIC BREAD, SMASHED AVOCADO, CHEFS SELECTION OF GARDEN VEGETABLES AND EGGS MADE TO ORDER \$20.0

## Bread

MARGHERITA WITH PESTO OIL AND PARMESAN

ITALIAN SAUSAGE, CARAMELIZED PEPPER AND ONION

SPINACH, RICOTTA, MOZZARELLA

GRILLED CHICKEN, PESTO, MOZZARELLA, ARUGULA

EGGPLANT, RICOTTA, TOMATO, MOZZARELLA

## From The Kitchen

MARGHERITA FLATBREAD WITH FRESH MOZZARELLA, HEIRLOOM TOMATO SAUCE AND BASIL PESTO

BUFFALO AND BBQ HOUSE WINGS

SOFT PRETZEL BITES WITH SPICY BEER QUESO AND WHOLE GRAIN MUSTARD

# ***Black Walnut Menu***

CRISPY SMASHED POTATO SKINS WITH SAGE, PARMESAN AND ZESTY HOUSE RANCH

BOLANI WITH ZATAR LAVOSH, POTATO, LEEKS, LENTILS AND ARTICHOKE HUMMUS

## ***Diamond Package***

GREY GOOSE AND BELVEDERE VODKA  
EL DORADO RUM

MACALLAN 12 AND GLENLIVET 12 SCOTCH

WOODFORD RESERVE AND WIDOW JANE BOURBON

DON JULIO AND CASAMIGOS REPOSADO TEQUILA

## ***Fiesta***

BLACK BEAN SALAD WITH PINEAPPLE, PIQUILLO PEPPERS, CORN, JICAMA AND LIME VINAIGRETTE

FIRE ROASTED SPANISH RICE

BRAISED CHIPOTLE CHICKEN

BEEF CHILI AND BEANS

TORTILLAS, JALAPENOS, SALSA VERDE, CHEESE, SOUR CREAM, GUACAMOLE, TORTILLA CHIPS

## ***Two Entrée***

SEASONAL SOUP WITH GARLIC CROSTINI

GARDEN GREENS SALAD WITH HOUSE VINAIGRETTE

PAN SEARED FRENCHED CHICKEN BREAST, GARLIC CONFIT

ATLANTIC SALMON WITH HERB RICE PILAF

WARM BRIOCHE BREAD PUDDING, FRESH BERRIES

## ***Chef's Selection Of Tea And Finger Sandwiches***

HAM AND SMOKED CHEDDAR, HONEY MUSTARD ON SOURDOUGH

EGG SALAD ON MARBLE RYE

CUCUMBER, COCONUT, MINT CHUTNEY ON SOURDOUGH

SMOKED SALMON, CREAM CHEESE, CAPERS, RED ONIONS ON 7 GRAIN

ROAST BEEF, VINE RIPE TOMATO, ARUGULA, HORSERADISH CREAM

## ***Italian Pasta\****

PENNE BOLOGNESE, MEAT SAUCE WITH A TOUCH OF CREAM

FRESH CAVATELLI, WHIPPED HERBED RICOTTA, NONNA'S TOMATO SAUCE

ORECCHIETTE, ITALIAN SAUSAGE, RAPINI, GARLIC AND OIL

FRESH GNOCCHI, BASIL PESTO WITH PINE NUTS

WILD MUSHROOM AGNOLOTTI A LA VODKA, SWEET PEAS AND PROSCIUTTO

## ***Sandwiches***



EDAMAME FALAFEL

TURKEY PATTY MELT \$14.0

BREAKFAST SANDWICH \$14.0

PEPPERS AND ONIONS

CROISSANT AND EGG SANDWICH

ROAST BEEF, HAVARTI, TOMATO, HORSERADISH MAY ON PUMPERNICKEL ROLL

## ***Soft Drinks***

ORANGE JUICE



# Black Walnut Menu



COCA-COLA  
DIET COKE  
ORANGE JUICE  
JUICE  
ORANGE JUICE

## Gold Package

TITO'S AND KETTLE ONE VODKA  
BOMBAY SAPPHIRE AND BEEFEATER  
GIN  
BACARDI AND CAPTAIN MORGAN RUM  
JW BLACK LABEL SCOTCH  
MAKERS MARK, JIM BEAM AND BULLEIT  
RYE BOURBON  
SAUZA AND ESPOLON REPOSADO  
TEQUILA

## Optimo Deli - Options

TURKEY BLT ON LAVASH WRAP  
GRILLED CHICKEN CAESAR ON  
SPINACH WRAP  
ROAST BEEF, HAVARTI, TOMATO,  
HORSERADISH MAYO ON  
PUMPERNICKEL ROLL  
ROASTED EGGPLANT, ZUCCHINI,  
SQUASH, PIQUILLO PEPPERS, PESTO  
ON 7 GRAIN  
BLACK FOREST HAM, CHEDDAR, HONEY  
MUSTARD ON SEMOLINA RAISIN  
POCKET  
FRESH MOZZARELLA, TOMATO,  
BALSAMIC, EXTRA VIRGIN OLIVE OIL ON  
CIABATTA

## Cocktails

MIMOSA \$14.0  
BLOODY MARY \$14.0



GUILLERMO \$15.0  
CLASSY MONKEY \$15.0  
DARK SNOWY \$15.0  
THE BIG APPLE CIDER \$15.0  
HOT TEA WITH A TODDY \$15.0

## Beer

GINGER BEER  
STELLA ARTOIS \$8.0  
BUD LIGHT \$5.0  
HEINEKEN \$6.0  
ROCKAWAY ESB \$8.0  
BUDWEISER \$5.0  
COORS LIGHT \$5.0

## Breaks

BARCLAYS CENTER \$17.0  
COFFEE SHOP \$19.0  
HEALTHY BREAK \$20.0  
MAKE IT POP \$22.0  
NEW YORK BAKERY \$25.0  
TEA AND CRUMPETS \$28.0  
HIT THE TRAIL \$30.0

## Non Alcoholic Drinks



STARBUCKS COFFEE \$4.0  
KOLA  
GINGER ALE  
BOTTLED WATER  
TONIC  
SPRITE  
WATER

# Black Walnut Menu



## ICED TEA

### Appetizer

ARUGULA SALAD WITH RICOTTA SALATA, CRISPY CHICKPEAS, LEMON OIL VINAIGRETTE

CAPRESE SALAD, LAYERS OF ITALIAN FRESH MOZZARELLA, HEIRLOOM TOMATOES AND SWEET BASIL DRIZZLED WITH BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL

ARTICHOKE HUMMUS WITH MARKET VEGETABLES AND NAAN BREAD

ARUGULA SALAD WITH RICOTTA SALATA, CRISPY CHICKPEAS, LEMON OIL VINAIGRETTE

ARUGULA FENNEL SALAD WITH ORANGE SUPREMES, CANDIED PECANS, CITRUS VINAIGRETTE

SMOKED SALMON ROULADE STUFFED WITH SHRIMP MOUSSE AND FRISSE SALAD

ARUGULA WITH SHAVED FENNEL, ORANGE SEGMENTS AND CANDIED PECANS

MIXED GREENS, POINT REYES BLUE CHEESE, AND SWEET DROP PEPPERS

### Enhancements

TORTILLA BREAKFAST WRAP

COLD CEREAL AND GRANOLA WITH MILK

GRANOLA PARFAIT WITH BERRY COMPOTE

SMOKED SALMON GRAVLAX PLATTER

CRUDITE AND ACCOUTREMENTS \$64.0

BLOODY MARY BAR WITH ASSORTED TOPPINGS SERVED WITH 1 BOTTLE OF TITO'S VODKA \$150.0

WHISKEY BAR WITH GARNISHES SERVED WITH 1 BOTTLE OF BULLEIT WHISKEY OR JW BLACK \$175.0

TEQUILA BAR WITH GARNISHES SERVED WITH 1 BOTTLE OF SAUZA OR ESPOLON REPOSADO \$175.0

### Hot Selections

STUFFED MUSHROOMS WITH GOAT CHEESE, WALNUTS AND HERBS

BEEF MEATBALLS WITH TOMATO SAUCE

GRILLED CHICKEN SKEWERS WITH PEANUT BUTTER DIPPING SAUCE

BITE-SIZED CROQUE MONSIEUR, GRILLED BRIOCHE

GRILLED SHRIMP SKEWERS WITH SWEET CHILE SAUCE

BLUE CRAB CAKES WITH CREOLE MUSTARD SAUCE

CRISPY RISOTTO ARANCINI WITH PARMESAN, SUNDRIED TOMATOES AND BASIL AIOLI

CHICKEN AND WAFFLE BITES WITH HOT HONEY, BOURBON MAPLE SYRUP AND JAMESON BUTTER

### Main



SPRING FLATBREAD \$18.0

ARUGULA SALAD^ \$12.0

SWEETY DROP PEPPER SALAD^ \$14.0

COUNTRY SAUSAGE^ \$15.0

BLACK WALNUT BURGER \$18.0

PATTY MELT TURKEY BURGER \$14.0

EGG WHITE FRITTATA

SAGE MAPLE SAUSAGE

STEEL CUT OATMEAL



# Black Walnut Menu



## Cold Selections

DEVILED EGGS WITH SHRIMP SALAD FILLING

BEEF SUMMER ROLLS WITH SOY SAUCE

SMOKED SALMON ROULADE CANAPE

SEASONAL CHILLED SOUP SHOOTERS

CHICKEN LIVER MOUSSE TARTELETTES

MINI TOMATO BRUSCHETTA

SALMON TARTARE WITH SCALLION-GINGER SLAW

TUNA TARTARE, SEAWEED SALAD, WONTON CHIP AND AVOCADO BUTTER

WHIPPED HERB GOAT CHEESE, OLIVE TAPENADE, CROSTINI

## Appetizers

HOUSE WINGS	\$14.0
NACHO ARANCINI	\$12.0
SWEETY DROP PEPPER SALAD^	\$14.0
GIGANTE BEAN SALAD^	\$14.0
CHAYOTE APPLE SALAD^	\$14.0
PEPPERS	
SHRIMP ROLL	\$18.0
ARTICHOKE HUMMUS	
GARLIC BREADSTICKS	
PORK DUMPLINGS	

## These Types Of Dishes Are Being Served



BURGER

CHICKEN

BREAD

FISH

TUNA STEAK

APPETIZER

MEAT

SOUP

ICE CREAM

TURKEY

## Entree

SEARED SALMON WITH HERBED CITRUS BEURRE BLANC

PAN SEARED BONELESS HALF CHICKEN WITH WARM ARUGULA AND GARLIC CONFIT

PASTA PRIMAVERA, MARINARA OR BOLOGNESE SAUCE

ARTIE CHAR SERVED WITH ROASTED WILD MUSHROOMS

FARRO WITH SWEET PEAS, FAVA BEANS, BLISTERED TOMATOES, ASPARAGUS, HERBS AND PARMESAN VINAIGRETTE

ARCTIC CHAR SERVED WITH ROASTED WILD MUSHROOMS

BEEF STRIPLOIN MEDALLIONS WITH ARMAGNAC SAUCE, CARAMELIZED PEARL ONIONS

ARCTIC CHAR, FORBIDDEN RISOTTO, ROASTED PATTY PAN SQUASH AND PIQUILLO SAUCE

HALF BONELESS CHICKEN, ROASTED TRI-COLOR CAULIFLOWER, GARLIC ROASTED FINGERLING POTATOES, GARLIC CONFIT

NEW YORK STRIP LOIN MEDALLIONS, PARSNIP AND CARROT MASH, CAULILINI, CARAMELIZED PEARL ONIONS AND RED WINE DEMI SAUCE

FARRO WITH SWEET PEAS, FAVA BEANS, BLISTERED TOMATOES, ASPARAGUS, HERBS AND PARMESAN VINAIGRETTE,

# Black Walnut Menu



## Side Dishes



BLACK WALNUT FRIES  
SEASONAL VEGETABLES  
CRISPY SMASHED POTATO  
SKINS

SWEET MASH POTATO  
APPLEWOOD SMOKED BACON  
COTTAGE CHEESE AND FRUIT  
CHICKEN APPLE SAUSAGE  
BLACK BEAN AND PINEAPPLE SALAD  
BROWN SUGAR BAKED BEANS  
JALAPENO CORNBREAD  
HERBED RICE PILAF  
ROASTED VEGETABLE MEDLEY  
MASHED POTATOES  
GRILLED ASPARAGUS  
BAKED SWEET POTATO  
ROASTED VEGETABLE MELODY  
NEW YORK CHEESECAKE, SWEET  
POTATO CARAMEL, CANDIED PECANS

## Ingredients Used



TOMATO  
BACON  
SAUSAGE

OATMEAL \$10.0  
YOGURT \$6.0  
GRAPEFRUIT  
CRANBERRY  
BRUSSEL SPROUTS  
CHEESE  
BROCCOLI

## VEGETABLES

TOFU  
HALIBUT  
BEEF  
BUTTER  
POTATOES  
SWEET POTATOES

## Dessert



SMORES CHOCOLATE  
CHURRO SUNDAE  
APPLE STRUDEL  
NEW YORK CHEESECAKE^

WARM ASSORTED COOKIES  
CHOCOLATE OR OATMEAL COOKIE  
BLONDIE BAR  
APPLE OR BANANA  
CHURROS  
TIRAMISU  
NEW YORK CHEESECAKE  
BREAD PUDDING  
WARM BRIOCHE BREAD PUDDING WITH  
FRESH BERRIES AND MAPLE SYRUP  
SEASONAL FRUIT  
NEW YORK CHEESECAKE, BERRY  
COMPOTE  
WARM BRIOCHE BREAD PUDDING,  
FRESH BERRIES, MAPLE SYRUP  
MOLTEN LAVA CAKE WITH VANILLA ICE  
CREAM  
APPLE STRUDEL WITH VANILLA ICE  
CREAM  
SEASONAL FRUIT PLATTER  
CHEESECAKE

# ***Black Walnut Menu***



## ***Black Walnut***

140 Schermerhorn Street  
Brooklyn, NY 11201, United  
States

### **Opening Hours:**

Monday 06:30 -22:00  
Tuesday 06:30 -22:00  
Wednesday 06:30 -22:00  
Thursday 06:30 -22:00  
Friday 06:30 -22:00  
Saturday 06:30 -22:00  
Sunday 06:30 -22:00

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 gallery image

