



WALTER'S

BREAKFAST

BREAKFAST BOWL 14

*soft egg, seasonal vegetable, wild rice
(add chicken or shrimp \$5 each)*

EGG AND CHEESE 11

*sesame roll, tomato jam (add bacon \$1 avocado \$2)
served with fries or mixed greens*

OMELETTE OF THE DAY 14

served with fries or mixed greens

STARTERS

ARTICHOKE DIP 14

pepper jack cheese, grana padano, crostini

SQUASH SOUP 12

pickled chili, cilantro

SIDES

FRIES 7

MIXED GREENS 7

AVOCADO 5

BACON 6

SALADS & SANDWICHES

Sandwiches are served with a choice of fries or greens.

SWEET GEM CAESAR SALAD 13

*grana padano, cheese croutons, white anchovy
(add chicken or shrimp \$5 each)*

BABY KALE SALAD 14

*golden beets, candied walnuts, feta
(add chicken or shrimp \$5 each)*

SAIGON SANDWICH 15

*grilled chicken breast, cilantro, jalapeño,
pickled daikon and carrot, scallion aioli*

609 MEATBALL SUB 15

mozzarella and red sauce on French bagette

WALTER'S BURGER 16

*sesame bun with lettuce, tomato, pickled red onion and fries
(add bacon and/or cheddar cheese \$1 each, avocado \$2)*

SHRIMP TACOS 15

*red cabbage slaw, cilantro yogurt, pickled onion
(add avocado \$2)*

HAPPY HOUR

*Half Off Raw Bar
Mon-Fri from
4-7pm*

AFTERNOON 4pm-5:30pm

DEVEILED EGGS 3

DRY RUB HOT WINGS 11

ARTICHOKE DIP 14

pepper jack cheese, grana padana, crostini

SWEET GEM CAESAR SALAD 13

grana padano, cheese croutons, white anchovy

WALTER'S BURGER 16

*sesame bun with lettuce, tomato, pickled red onion,
pickle & fries (add bacon or cheddar cheese \$1 each)*

RAW BAR

OYSTERS *on the half shell* 3.25/PC

LITTLENECK CLAMS 2/PC

SHRIMP COCKTAIL 14

SIDES

Fries 7 - Mixed Greens 7 - Half Avocado 5

COCKTAILS

SMALL CEREMONY 1 4 rye, allspice, honey, lemon	TEQUILA GUMPTION 1 5 reposado, mezcal, marischino, orange bitters
PEPINO 1 3 mezcal, muddled cucumber, lemon	RUM PUNCH 1 4 over proof rum, aged rum, lime, allspice
LITTLE FOX 1 4 apple brandy, orange juice, cinnamon	FIRESIDE CHAT 1 5 scotch, forthave red bitter, cocchi americano
PERIDOT 1 5 jasime gin, sweet vermouth, amaro	THE FALL OF SUMMER 1 4 bourbon, orange, pineapple, ginger
DIABLO 1 2 tequila, honey, lime	OAXACAN SUNSET 1 4 mezcal, sonny dee mix, club soda

HAPPY HOUR

select wines + cocktail of the day monday-friday 4-7pm

BEER AND CIDER

BUDWEISER 5	BELL'S TWO HEARTED IPA 8
GREENPORT HARBOR PORTER 9	ALLAGASH WHITE 9
JACK'S ABBEY POST SHIFT PILSNER 8	MIKKELLER OUTTA THE BIKE LANE IPA 11
AVAL CIDER 10	ROTATING SEASONAL MP

LEMONADES 6

CUCUMBER MINT
POMEGRANATE

SODAS 6

WINES

SPARKLING

PROSECCO Zardetto 'Superiore Brut' NV; Venezo, Italy	11	50
MOSCATO Maeli 'dili' 2016; Venezo, Italy [orange]	13	59
GRÜNER VELTLINER/PINOT NOIR Loimer 'Extra Brut'; Niederösterreich, Austria	20	90

WHITE

VERMENTINO Mora & Memo 2018; Sardegna, Italy	12	54
MELON DE BOURGOGNE Domaine de la Fruitière 'Vignes Blanches' 2017; Loire Valley, France	13	58
RIESLING/GEWÜRZTRAMINER Montinore Estate 'Borealis' NV; Willamette Valley, OR	12	54
CHENIN BLANC Domaine Richou 'Chauvigne', 2017; Anjou, France	16	72

ROSE & ORANGE

MAUZAC Laurent Cazottes 'Adèle' 2018; Occitanie, France	13	59
GRÜNER VELTLINER Michael Gindl 'flora' 2018; Niederösterreich, Austria [orange]	14	64

RED

NERO D'AVOLA, Feudo Montoni 2017; Sicily, Italy	13	58
GRENACHE Chateau de Saint Cosme NV; Rhone Valley, France	12	54
CABERNET FRANC Viña Echeverria 'No Es Pituko' 2019; Central Valley, Chile	12	54
TEMPRANILLO Emilio Moro 2019; Castilla y León, Spain	13	59