



609 West 6th Street Austin, Texas

Mon - Sat 7am - 7pm / Sun 8am - 4pm

www.waltonsfancyandstaple.com

Walton's To-Go Orders:
512-542-3380

Catering direct line: 512-391-9966
catering@waltonsfancyandstaple.com

WEEKEND BRUNCH

Saturday & Sunday 10am - 2pm

HAM & EGGS BENEDICT* \$13

CRAB CAKE & EGGS BENEDICT* \$14

BEIGNETS & BERRIES \$4

QUICHE DU JOUR \$8

BELGIAN WAFFLE \$9

BREAKFAST

served everyday until 2pm

AVOCADO TOAST* · \$10

multigrain toast, avocado, pickled radish, chévre, soft boiled farm egg, house hot sauce, farm greens

BISCUITS & GRAVY · \$8

pork sausage & country cream gravy

OATMEAL · \$7

maple, cranberry-pecan praline, chia seeds

YOGURT & GRANOLA · \$7

whipped Greek yogurt, fresh berries, granola bark, honey toasted almond

STAPLE BREAKFAST* · \$8.5

two farm eggs, multigrain toast & jam with choice of smoked bacon, pork breakfast sausage, ham or fresh fruit

SHRIMP & GRITS* · \$11

blackened Gulf shrimp, jalapeño, smoked Gouda grits, blistered tomato, creole butter

CHALLAH FRENCH TOAST · \$10

crème brûlée batter, fresh berries, marscarpone, maple syrup

MELON SALAD · \$8

pickled strawberries, arugula, pistachio, Gorgonzola, poppy seed vinaigrette

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness*

BISCUIT SANDWICH* · \$6.5

fried farm egg, smoked Grafton cheddar, aioli with choice of smoked bacon, sausage or tomato

HAM & EGG TARTINE* · \$12

Tender Belly ham, Emmanthal, argula, herb aioli, farm eggs, Pain au Levain

À LA CARTE

SMOKED BACON (3) · \$3.5

SAUSAGE (2) · \$3.5

pork breakfast sausage

FARM EGGS* (2) · \$3

POTATO HASH · \$3

red pepper, asparagus & onion

JALAPEÑO GRITS · \$3

SEASONAL FRUIT · \$3

DINNER

Thursday - Saturday 5:30pm - 9:30pm

WALTON'S HOUSE BURGER · \$14

Tender Belly bacon, Longhorn cheddar, fancy sauce, horseradish pickle, challah bun, fries

BURRATA · \$12

grilled persimmon, spinach, roasted pistachio, balsamic

HANGER STEAK AU POIVRE* · \$18

field greens, radish, Pamesan vinaigrette, aioli, fries

MUSSELS* · \$14

chickpeas, harissa-tomato stew, Gala apple, saffron

AVOCADO TOAST* · \$10

multigrain toast, avocado, pickled radish, chévre, soft boiled farm egg, house hot sauce, farm greens

SHRIMP & GRITS* · \$11

blackened Gulf shrimp, jalapeño, smoked Gouda grits, blistered tomato, creole butter

CHALLAH FRENCH TOAST · 10

crème brûlée batter, fresh berries, marscarpone, maple syrup

SHORT RIB* · \$21

sweet corn spoon bread, raddish chow chow, escabeche aioli

CRAB BENEDICT* · 15

crab croquette, poaches egg, frisée, hollandaise, paprika

HAM AND EGG TARTINE* · 12

Tender Belly ham, Emmanthal, argula, herb aioli, farm eggs, Pain au Levain

AVAILABLE
DAILY

WALTON'S PRIDE-n-JOY

These best-selling sweets are available daily in our pastry case.

HONEY-BEE CAKE ▶ honey-almond cake layered w/caramel buttercream and topped with ganache/ \$6

JUMBO COOKIE ▶ chocolate chunk, peanut butter, ginger, salty oat/ \$3

GOLDEN EGG ▶ nutmeg infused yellow cake dipped in melted butter and coated with cinnamon sugar/ \$1.75

FLOURLESS CHOCOLATE HEART ▶ dark chocolate brownie **GF** / \$1.75

PARISIAN MACARON ▶ meringue cookies filled and sandwiched together (mixed berry, pistachio, chocolate, vanilla, espresso, salted caramel) **GF** / \$2

TIPPY BAR ▶ a caramel and chocolate blondie with coconut and pecans/ \$3

CREAM CHEESE BROWNIE ▶ Callebaut chocolate chunks inside with cream cheese décor on top/ \$3

LEMON BAR ▶ light butter crust topped with baked citrus curd/ \$3

FRUIT AND OAT BAR ▶ seasonal fruit compote on a brown sugar pecan crust, topped with a pecan streusel/ \$3

AUNT LUDDY'S WHITE TRASH ▶ Deep-South snack mix; crispy cereal nuggets with chocolate, peanuts & raisins (1.5 lb)/ \$15

TARTS (assorted flavors)

CUPCAKES (assorted flavors)

SPECIALTY CAKES (wedding, birthday, anniversary, graduation, or just because it's Friday!)

SANDWICHES

We use all natural meats that are roasted daily in-house. Cold sandwiches may be toasted & pressed upon request.

COLD SANDWICHES

HAM ON PRETZEL • \$9

ham, Emmentaler swiss, lettuce, onion with Dijon aioli on a chewy pretzel roll

BFT • \$9

applewood smoked bacon, tomato & frisée with smashed avocado on sourdough

TURKEY SWEET • \$10

turkey, applewood smoked bacon, white cheddar & caramelized onion-apple chutney with maple aioli on a croissant

THE GOBBLE • \$9.5

turkey, provolone, alfalfa sprouts & cucumber with smashed avocado on multigrain

CHICKEN CAESAR WRAP • \$9

grilled chicken, bacon crumbles, croutons, Parmesan & romaine lettuce with classic Caesar dressing wrapped in a spinach tortilla

CAPRESE • \$9.5

fresh mozzarella, basil leaves & heirloom tomatoes with balsamic reduction on lightly toasted on country white

GARDEN • \$8.5

goat cheese, tomato, cucumber, alfalfa sprouts, onion, spinach & balsamic reduction with smashed avocado on multigrain

BUILD YOUR OWN SANDWICH • \$10

Pick your own meat or composed salad, cheese & spread. Served on your choice of bread with lettuce, tomato & onion

“DIRTY” POTATO CHIPS • \$1.89

CHIPS/DRINK COMBO • + \$3

add chips & a canned soda, iced tea or lemonade to any full-sized sandwich

THE FANCY LUNCH • \$10.5

pick a pair: half sandwich, cup of soup or a side salad



PRESSED SANDWICHES

ROAST BEEF BLEU* • \$9.5

roast beef, bleu cheese crumbles, arugula & pickled red onion with horseradish-bleu cheese aioli on a demi baguette

PASTRAMI • \$9.5

brisket pastrami, Emmentaler swiss & pickles with whole grain mustard on caraway rye

REUBEN • \$9.5

corned beef, Emmentaler swiss & sauerkraut with 1000 Island dressing on caraway rye

FREEBIRD CHICKEN • \$9.5

grilled chicken, provolone, lettuce & tomato with jalapeño aioli on multigrain

DAILY BREADS

multigrain • caraway rye • pan au levain • baguette • country French white • pretzel roll

Please inquire about our whole loaves availability

SALADS

add grilled free-range chicken \$3.5

BIBB* • \$9.5

Bibb lettuce, bleu cheese crumbles, bacon crumbles, egg, tomato, onion & blue cheese dressing

SPINACH & ARUGULA • \$9.5

spinach & arugula, aged white cheddar, green apple, candied walnuts & balsamic vinaigrette

THE LOCAL • \$9

spring mix, Texas Chevre, toasted pecans, tomato & jalapeño-berry vinaigrette

SEASONAL SALAD • market price

local farm fresh ingredients

SIDE SALADS •

MIXED GREENS • \$3

spring mix, slivered onion, chopped tomato & balsamic vinaigrette

CAESAR • \$3.5

lettuce, Parmesan cheese, croutons & homemade Caesar dressing

COFFEE & ESPRESSO

WALTON'S HOUSE BLEND DRIP COFFEE
-WE PROUDLY SERVE CUVEÉ-

DRINKS

HOT TEA

ICED TEA

ITALIAN SODAS

LEMONADE

ORANGE JUICE

SANGRIA

WINE & BEER

MIMOSA

BUBBLES

ASK BARISTAS ABOUT OUR STAPLE COCKTAILS

SOUPS

\$2.75 cup/\$4.5 bowl

FRENCH ONION • caramelized onion & savory beef stock served with a crostini, topped with gruyere & Parmesan cheese

TOMATO BASIL •

creamy, vegetarian soup made with fresh tomatoes & basil

SOUP DU JOUR

COMPOSED SALADS

Small 8 oz. ~ Large 12 oz.

PISTACHIO BACON CHICKEN SALAD • \$6/ \$10

GREEN CHILE CHICKEN SALAD • \$5/ \$8

TUNA SALAD • \$4.5/ \$9

HERBED EGG SALAD • \$3.5/ \$7

PESTO PASTA SALAD • \$4/ \$7

SPICY POTATO SALAD • \$3.5/ \$7

FRUIT SALAD • \$3 (6oz)/ \$7

THE PICNIC TRIO • \$10.5

three half portions of our composed salads on a bed of lettuce, served with a slice of bread

GF GLUTEN FREE

We take great care to accommodate food allergies or diet restrictions, but we are not responsible for individual reactions to any foods & cannot guarantee that the foods we serve are 100% allergen-free, including but not limited to nuts, fish, eggs, dairy, gluten & soy. Due to the nature of our kitchen, cross contamination of these allergens is always possible.

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