

WALTER STUDIOS

BRUNCH

BRUNCHABLES

DEVILED EGGS* 8
classic deviled eggs topped w/ chives, Aleppo, lemon-herbed breadcrumbs, chopped egg, dill, served aside Noble brioche toast w/ horseradish eggstasy spread
*add chopped bacon +\$1

BRUNCH-ADILLA* 12
quesadilla stuffed w/ scrambled eggs, charred green chilies, scallions, nacho jalapeños, pepper jack, served w/ fire-roasted salsa roja
*add bacon +\$2

AVO TOAST* 11
smashed avocado, charred Anaheims & poblanos, frisée, avocado crema, cracked pepper, chives, Noble country sourdough
*add sunny eggs and/or bacon +\$2

BREAKFAST POUTINE* 12
Cajun tater tots, country sausage gravy, chives - topped w/ two sunny eggs

THE BEST DANG BAGEL & LOX* 16
Noble everything bagel, whipped Philly cream cheese, chopped egg, premium smoked salmon, red onion, lemon zest, dill
*swap for our green chile cream cheese \$2

BELGIAN WAFFLES 13
two fresh cacao nib waffles, brandy apples, oatmeal streusel crumble, spiced pecans, salted maple whipped cream, maple syrup on the side

WALTERWICHES

served w/ choice of fresh fruit, breakfast potatoes or black beans

BREAKFAST SAMMY* 12
Noble poppy bagel, scrambled eggs, bacon, tomato cheddar & American cheese, jalapeño aioli, chives
*sub bacon for GardenBurger® +\$2

BLT 13
Noble everything bagel, green chile cream cheese, roasted garlic tomatoes, mixed greens, all the bacon
*veggie - sub avocado

HASHES

MIDWEST* 14
Schreiner's Polish smoked sausage, roasted garlic potatoes, red & green peppers, charred onions, topped w/ country sausage gravy, two eggs sunny or scrambled

VEGAN 13
breakfast potatoes, black bean burger, roasted chilies & peppers, sautéed sweet onions, corn, avocado, roasted red pepper sauce, vegan cotija cheese

SOUTHWEST* 14
achiote potatoes, shishitos, roasted red peppers, charred onions, Beehive red chile white cheddar, Fresnos, corn chives, served over Big Red chorizo chili, topped w/ two sunny eggs

SIDES

BREAKFAST POTATOES 4
smoked paprika, chopped parsley

BIG RED CHORIZO CHILI* 7
charred green chilies, sweet onion, chives

BLACK BEANS 5
queso fresco, Fresnos, cilantro

FRESH FRUIT 3
assorted market fruit

ADD-ONS

AVOCADO 2

BACON 2

COUNTRY GRAVY 3

NOBLE COUNTRY SOURDOUGH 2.5

© WALTERSTUDIOSPHX
WALTERSTUDIOS.COM

**consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*



BRUNCH BEVERAGES

BRUNCH COCKTAILS

VERDE MARIA \$12

tomatillo, cucumber,
lime, cilantro, tequila

BLOODY MARY \$12

house bloody mix, vodka,
salt or tajin rim

WATERMELON ROSE SPRITZ \$10

house made watermelon cordial,
vodka, lemon, sparkling rose

MICHELADA \$9

bloody mix, hot sauce, lime,
Walter Baja Blonde

BELLINI SORBETTO \$9

sparkling wine with choice of:
peach, mango, or guava sorbet

MIMOSA \$8

sparkling wine with choice of:
OJ or grapefruit

COFFEE

*- all drinks made with whole milk
\$1 upcharge for almond or oat milk*

DRIP COFFEE	\$3	LATTE	\$6
ESPRESSO	\$4	MOCHA	\$7
AMERICANO	\$4	CARAMEL	\$7
CAPPUCCINO	\$5	XANADU COLD BREW (no refills)	\$6