



SANTA MONICA

LUNCH • SEPTEMBER 2020

FOR THE TABLE

BURRATA imported buffalo milk burrata, heirloom tomato, French market beans, raspberry, basil, smoked sea salt	27	WOOD OVEN BAKED BRIE French baguette, fermier brie, truffle honey, truffle butter, shaved truffle	21
GRILLED OCTOPUS spice grilled Spanish octopus, Maui onion, heirloom tomato, sesame leaf lettuce wrap, black garlic mole	26	SCALLOP CRUDO raw diver scallop, summer melon, lemon & baby cucumber, watermelon agua chile	24

SALADS

PURPLE & BLUE SALAD roasted beets, blueberries, grapes, red cabbage, pickled cucumber, buffalo milk blue cheese, pistachio, aged balsamic, olive oil	21
AVOCADO GEM hass avocado, baby gem lettuce, breakfast radish, tarragon, green goddess dressing	25
LOBSTER SALAD poached Maine lobster, butter lettuce, avocado, quinoa, tomato vinaigrette	28
BBQ STEAK grilled 9oz dry age NY strip, heirloom lettuces, grilled vegetables, house steak sauce, goat cheese vinaigrette	38
GRILLED CHICKEN grilled chicken breast, feta crust, heirloom tomato & cucumber, crispy fava croquettes, artisan lettuce, grilled lemon vinaigrette	25

SANDWICHES

WALLY'S HERO genoa, capicola, mortadella, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic vinegar, ciabatta roll	14
GRILLED TUNA MELT albacore tuna salad, aged gruyère, brioche	13
TURKEY CLUB roasted turkey breast, bacon, heirloom roasted tomatoes, avocado, dijon aioli	15
CALIFORNIA CLUB avocado, beets, sprouts, shaved carrot, heirloom tomato green hummus, toasted wheat	14
FRENCH HAM & CHEESE shaved jambon de Paris, comte, plum jam, country mustard, cornichon, arugula, baguette	18

WALLY'S CLASSICS

HALIBUT almond crusted Alaskan halibut, stuffed squash blossom, golden chanterelles, brentwood corn veloute	34
DIVER SCALLOP seared diver scallop, New Zealand spinach, coconut arborio rice, crispy heirloom carrot, vadouvan curry	38
NY STEAK FRITES dry age 9oz NY strip, glazed cipollini onion, béarnaise sauce, pommes frites	45
WALLY BURGER wagyu beef, Old Amsterdam gouda, heirloom tomato, caramelized onions, Wally's sauce, organic greens, pommes frites	28
TRUFFLE LENTILS ragout of French green lentils, english peas, truffle butter, shaved truffle	27

PIZZETTA & PASTA

BUFALINA PIZZETTA tomato sauce, buffalo mozzarella, sweet pickled chili, basil	19
TRUFFLE PIZZETTA porcini truffle purée, truffle oil, buffalo mozzarella, arugula	22
SALAMI PICANTE PIZZETTA dry cured spicy salami, pamplona chorizo, castelvetrano olive, buffalo mozzarella, tomato sauce	22
AU FROMAGE PIZZETTA mozzarella, tomato sauce	19
SQUASH BLOSSOM PIZZETTA buffalo mozzarella, market squash blossoms, roasted cherry tomato, basil pesto	21
TRUFFLE SPAGHETTI housemade spaghetti, black truffle cream, aged parmesan, shaved black truffle	32

SIDE DISHES

TRUFFLE POMMES FRITES grated parmesan, shaved truffle	22	ROASTED CORN brentwood sweet corn, baby sweet peppers, French feta	19
TWICE-FRIED SMASHED FINGERLING POTATOES truffle salt	15	GRILLED BROCCOLINI toasted garlic, burnt lemon	16
MARKET VEGETABLES mixed farmer's market vegetables, opal basil, petite herbs, shaved vegetables	17	MOROCCAN CAULIFLOWER pan-roasted mixed cauliflower, ras el hanout, preserved lemon purée, almonds, sultanas	22

General Manager: Mina Jones
Executive Chef: Ryan Kluver
Chef de Cuisine: Alan Martinez