

Brunch Menu

SAMPLE MENU

Starters

POTATO-LEEK SOUP	
cup	\$5
bowl	\$7
WALDEN BITIKAR SALAD	
romaine, cauliflower, bacon, blue cheese	\$8
add grilled chicken	\$13
BLUE RIBBON CAFÉ BAGEL	
smoked salmon, cream cheese, pickled red onion and capers	\$9
SEASONAL FRUIT	
plain yogurt, mint	\$8

Main Course

EGGS BENEDICT	
canadian bacon, english muffin, hollandaise.....	\$12
TURKEY CLUB SANDWICH	
avocado, bacon, arugula.....	\$12
CHALLAH FRENCH TOAST SOUFFLÉ	
mascarpone cheese, bananas, ohio maple syrup	\$12
WALDEN SPA WRAP	
grilled marinated chicken, napa cabbage, cucumber salad.....	\$10
OPEN FACED OMELETTE	
mushrooms, spinach, local goat cheese.	\$12
GRILLED CHICKEN CAESAR SALAD	
traditional dressing, croutons	\$10
OHIO BEEF BURGER	
traditional garnish, crispy fries.....	\$10
add cheese.....	\$2

Sides

WALDEN GRANOLA.....	\$6
ASSORTED DRY CEREALS.....	\$6
HALF GRAPEFRUIT	\$2
COUNTRY HOME FRIES.....	\$3
SAUSAGE, BACON OR HAM	\$5
HOUSEMADE SCRAPPLE.....	\$5
WALDEN BAGEL.....	\$4
ANSON MILLS GRITS.....	\$2

Beverages

VALHRONA HOT CHOCOLATE	
hand whipped cream	\$4
FRESHLY GROUND COFFEE	\$3
FRESHLY SQUEEZED JUICE	
orange or grapefruit.....	\$4
FRESHLY SQUEEZED JUICE	
carrot or apple	\$6
SMOOTHIE OF THE DAY.....	\$7

Ice Cream & Sundaes

ONE SCOOP.....	\$3
TWO SCOOPS.....	\$5
SUNDAES.....	\$6
MILKSHAKES	\$6

Since the inception of Walden our mission has been to procure for our guests the finest indigenous, naturally raised foods. To that end, we have found that foods grown and raised organically are not only environmentally friendly... but they also just taste better! Specifically, meat suppliers to Walden use free-range or grass-fed pasture raising methods and all the meats that we serve are free of antibiotics, growth hormones or added chemicals. Our fish, if not local, is certified wild from the oceans or farmed in a sustainable manner.