WALNUT + VINE

SEWICKLEY

SEASONAL INGREDIENTS THOUGHTFUL FOOD A MORE CONNECTED TABLE

SEASONAL SHAREABLE PLATES

WOOD-FIRED CABBAGE 14
Whole wedge blistered hard in the wood oven, smoked kielbasa vinaigrette, fermented apple, mustard seed, rye crumb

PEROGIE FONDUE veg 15
Brown-butter potato dumplings, caramelized onion, aged PA cheddar, chive oil, served bubbling

WILD MUSHROOM HALUSKI veg 18
Hand-cut cabbage noodles, local mushrooms, brown butter, black garlic, caraway, crispy onion

SMOKED STUFFED BANANA PEPPERS 14
Local sausage, whipped ricotta, tomato conserva, aged provolone, sourdough crumb. Finished in our wood-fired oven.

CAVIAR + POTATO PANCAKES 29
Extra-crisp latke-style potato cake, cultured cream, sturgeon roe, chive

VENISON TARTARE 24
PA venison, smoked egg yolk, fermented mustard, pickled mushroom, rye crisp

WOOD-ROASTED BONE MARROW 18
Parsley, pickled shallot, apple mostarda, grilled country bread
Tableside shot of Madeira or beef jus through the bone +5

BURNT ONION + TALEGGIO DIP veg 16
Wood-fired onions, taleggio, PA cheddar, thyme, house-made chips. French onion dip, taken seriously.
Add caviar +25

ROASTED DELICATA + BUCKWHEAT CHILI CRUNCH v 26
Delicata squash, buckwheat crunch, maple-chili glaze, sage

WEDDING SOUP DUMPLINGS 15
Chicken + pork dumplings, escarole, parmesan brodo, chili oil

FIRE-ROASTED CHIPPED HAM SLIDERS 25
Build your own on house-made Parker House rolls, warm smoked ham, burnt tomato-cider jam, sharp mustard, pickled cabbage

SEASONAL WOOD-FIRED PIZZAS

MARGHERITA veg 17
San Marzano, house-made mozzarella, basil

FUNGHI veg 18
Wild mushrooms, taleggio, thyme

HOT HONEY PEPPERONI 18
Mozzarella, Ezzo pepperoni, chili honey

PROSCIUTTO 19
Arugula, parmigiano, olive oil

BLOSSOM veg 28
Local squash blossoms, heirloom tomatoes, shaved black truffle

SEASONAL ENTRÉES

DAILY AND WEEKLY SELECTIONS

DAILY BIRD 34
Half roasted chicken with crispy skin and duck-fat fried potatoes

DAILY MEAT 46
Slow-marinated skirt steak with corn and peach salsa

DAILY FISH 45
Pan-seared scallops with blood orange gastrique and fennel salad

DAILY VEGAN / VEGETARIAN v 30
Miso-glazed grilled king oyster mushroom “scallops” with vegetable farrotto

DAILY HAND-CUT PASTA veg 32
Pasta alla checca: hand-cut pasta tossed with fresh heirloom tomatoes, house-made mozzarella, EVOO and basil

DAILY DESSERTS

OLIVE OIL CAKE 12
Citrus, mascarpone, seasonal fruit

DARK CHOCOLATE TART 13
Sea salt, crème fraîche

KEY LIME PIE 12
Ask your server

COFFEE

AMERICANO 7 **ESPRESSO** 7 **LATTE** 8

GOOD FOOD BRINGS GOOD PEOPLE TOGETHER

veg vegetarian · v vegan · Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

Walnut + Vine

Walnut + Vine was born from a simple observation: while the way people eat is changing, the desire to gather remains timeless.

As diners increasingly seek healthier lifestyles, smaller portions and higher-quality ingredients, we see an opportunity to return to the fundamentals: better ingredients, scratch cooking, seasonal menus and local sourcing.

Partnering with more than 30 local farms and producers, our menu is rooted in Western Pennsylvania's agricultural heritage and shaped by the diverse cultural influences that define our region.

Through a contemporary approach, we honor local ingredients while balancing tradition, seasonality and creativity.

More than a restaurant, Walnut + Vine is a gathering place where great food, thoughtful wines, live music and genuine hospitality bring people together around a shared table.

SEWICKLEY, PENNSYLVANIA · WALNUTANDVINE.COM