



~ DRINKS ~

- Hair of the dog**
- House Bloody Mary..... \$13**  
Ketel One, house made bloody mary mix, shrimp, crab, bacon
- Mimosa..... \$7**  
Orange juice, champagne
- Bellini.....\$7**  
Raspberry, peach or blueberry
- Nutty Irishman.....\$12**  
Frangelico, baileys, & jameson, choice of hot or iced coffee
- Spiked Blueberry Lemonade.....\$10**  
Skyy blueberry vodka, citrus vodka, blueberries, lemonade
- Sangria..... \$7**  
Red, White, or Spiced Apple
- Hot Toddy.....\$11**  
Jameson, lemon, cinnamon, clove, hot water
- Designated Driver**
- Coffee.....\$3**  
Hot or Iced
- Flavored Coffee.....\$4**  
Vanilla
- Juices .....\$3**

~ STARTERS ~

- Oysters Rockefeller .....\$9**  
Traditional rockefeller style
- Colossal Crab Cocktail.....\$9**
- Jumbo Shrimp Cocktail.....\$9**
- Tuna Tartare\* .....\$9**  
Sashimi grade tuna, sesame soy dressed served over guacamole and chips
- ½ Dozen Oysters\* ..... \$14**
- Dozen Oysters\* .....\$24**

~ SALADS ~

- House Salad.....\$7**  
Mixed greens with balsamic vinaigrette
- Caesar salad.....\$8**
- Blue Cheese Wedge.....\$11**  
Iceberg lettuce, bacon, tomato, frizzled onions, homemade blue cheese dressing

~ MAINS ~

All items served w/ a potato, vinaigrette dressed field greens & toast

Benedicts

Toasted english muffin, 2 poached eggs, brown butter hollandaise

- Lobster.....\$22**  
Poached lobster meat
- Crabcake.....\$18**  
Maryland style
- Oyster Rockefeller.....\$17**  
Rockefeller spinach mix and fried oysters
- Classic.....\$15**

Youell's Classics

- 3 Eggs Over Easy.....\$15**  
Smoked bacon, chorizo, toast
- Shrimp & Grits.....\$16**  
Coconut cream & brown butter grits with cheese and smoked bacon
- Pork Belly Ranchero.....\$15**  
Fried egg, black beans, jasmine rice, avocado salsa verde, queso fresco, fried cilantro
- Steak & Eggs.....\$19**  
6oz Strip steak, two eggs over easy, toast
- Creme Brulee French Toast.....\$13**  
Brown butter syrup, creme anglaise  
\*served with mixed fruit
- Avocado Toast.....\$14**  
Avocado, sunny side up egg, bacon, heirloom tomato, sourdough

Omelettes

- Lobster & Spinach.....\$19**  
Confit cherry tomatoes, peppers & onions.
- Sonora .....\$15**  
Spanish chorizo, bacon, roasted red peppers, caramelized onions, smoked gouda
- Garden .....\$12**  
broccoli, peppers, carmalized onions, white cheddar

Handhelds

All served with a side of french fries

- Bang Bang Shrimp Tacos.....\$12**  
3 flour tortillas, classic bang bang shrimp, zesty red cabbage slaw & lime cilantro sauce
- Pork Belly BLT.....\$15**  
Thinly sliced pork belly, arugula, sliced tomatoes, house made smoked mozzarella, pesto aioli
- Walnut Street Burger.....\$16**  
Bourbon bacon jam, smoked gouda, sliced tomato, house made pickles, crispy shallots & a fried egg
- Crab Cake Sandwich .....\$15**  
Maryland style crab cake, citrus aioli, spring mix
- Shrimp Po Boy.....\$14**  
Fried shrimp, sliced tomato, arugula, chipotle aioli
- Crab Roll .....\$15**  
Toasted bun, stuffed with a quarter pound of chilled crab

~ SIDES \$3.50 ~

Smoked Bacon Cheesy Grits Hollandaise Canadian Bacon

\*Consuming raw or undercooked foods has the potential to cause foodborne illness. All items that fall under this category will be marked by an asterisk by the item\*

"An 18% gratuity will be added for parties of 5 or more"

## MARTINIS

### Blood Orange \$10

Citrus vodka, blood orange vodka, fresh blood orange

### White Peach \$10

Peach vodka, triple sec, lime, white cranberry

### Espresso \$11

Vanilla vodka, kahlua, espresso

### Red Moon Manhattan \$12

Makers Mark, sweet vermouth, pinot noir float, bitters

### Green Tea Martini \$11

Jameson, Peach schnapps, house honey syrup, sour

### Youell's Elite \$15

Stoli elite vodka, brine, blue cheese stuffed olives

### The Sparkling Pear \$13

Grey Goose La Poire, elderflower liquor, champagne

## COCKTAILS

### House Recipe Sangria \$9

Choice of Red, White, or Spiced Apple

### Mango Mojito \$10

Mango rum, fresh mango, lime, mint, simple

### Gus's Old Fashioned \$13

Bulleit Bourbon, house honey syrup, bitters, luxardo cherries, orange

### Vanilla Pear Mule \$9

Vanilla vodka, pear vodka, lime, ginger beer

### Crown Apple Mule \$10

Crown Apple, lime, ginger beer

### Hendricks Cucumber Gimlet \$10

Hendricks gin, muddled cucumber, fresh lime, soda

### Sunset Margarita \$11

1800 Silver, Cointreau, sour, Gran Marnier float, salt

## WINE POURS

### -REDS-

#### PINOT NOIR

PROVERB-CA  
CASTLE ROCK- WILLAMETTE VALLEY  
ERATH-OR

#### CABERNET

PROVERB-CA  
SHOOTING STAR-LAKECOUNTY  
DAOU-PASOROBLES

#### MERLOT

NOBLE VINES MERLOT - LODI  
PROVERB MERLOT-CA  
HYATT VINYARDS - WA

### OTHER REDS

APOTHIC RED BLEND - CA  
ALAMOS MALBEC - ARGENTINA

### -WHITES-

#### PINOT GRIGIO

PROVERB-CA  
ALTO VENTO- ITALY

#### CHARDONNAY

PROVERB-CA  
WILLIAM HILL - CA  
LAGUNA RANCH - RRV  
BUTTER-CA

#### SAUVIGON BLANC

PROVERB-CA  
JOEL GOTT-CA  
KIM CRAWFORD - NZ

### OTHER WHITES

PROVERB ROSE-CA  
FLEUR DE MER ROSE - FRANCE  
VILLA SORANO RIESLING- ITALY  
PIO CESARE MOSCOTO - ITALY  
PIO PROCECCO - ITALY

## BEER OFFERINGS

### DRAFT BEER-\$4

MILLER LITE  
YUENGLING

### DRAFT BEER-\$7

FUNK - ROTATING TAP  
TROEGS-ROTATING TAP  
BLANCHE DE BRUXELLES  
STELLA ARTOIS  
PERONI  
SIERRA NEVADA PALE ALE  
BELLS TWO HEARTED IPA  
VICTORY-ROTATING TAP  
GOOSE ISLAND IPA  
GUINNESS  
SOUTHERN TIER  
PUMKING

### BY THE BOTTLE-\$5

HEINEKEN  
MICHELOB ULTRA  
HEINEKEN N/A  
COORS LIGHT  
ANGRY ORCHARD  
CORONA  
BUDLIGHT

## TODAY'S DESSERTS -\$8

### Pumpkin Cheesecake

Graham cracker crust, creamy pumpkin & cream cheese filling

### Classic Crème Brûlée

Traditional vanilla bean custard underneath brittle caramelized sugar (GF)

### Chocolate Peanut Butter Crunch

A sweet layer of peanut butter with a crunchy corn chex crust with a thick ganache top (GF)

### Blueberry Carrot Cake

Layered, frosted and filled with sweet lemon cream cheese frosting 2x Winner Best of Philadelphia

### Brown Butter Upside Down Cake

Served warm, topped with cinnamon ice cream and a brown butter caramel sauce

**Due to only being  
able to  
accommodate a  
50% capacity  
please respect our  
90 minute time  
limit**