

Willow & Whisk

Breakfast • Lunch

TO SHARE

Mini Brioche French Toast

Cornflake crusted, cinnamon sugar dusted, strawberries and bananas, whipped cream cheese topping, maple syrup

Frittata Bites

Caramelized onions, fontina cheese, red pepper coulis

MAINS

Buttermilk Pancakes *Gluten Free +2*

Strawberries, bananas, maple syrup

Cinnamon Swirl Pancakes

Whipped cream cheese topping, candied pecans

Lemon Ricotta Pancakes

Lemon curd, blueberries, maple syrup

Raspberry Coulis Pancakes *Gluten Free +2*

White chocolate sauce, raspberries

**Served with a side of maple-dijon greens*

Cacio e Pepe Scramble*

Pecorino Romano, Parmesan, cracked black pepper, rustic sourdough

Add Prosciutto di Parma +6

Traditional Eggs Benedict*

Canadian bacon, hollandaise, house-made english muffin

Smoked Salmon Benedict*

Pastrami smoked salmon, red onion, hollandaise, house-made english muffin, everything seeds

Farmhouse Omelette*

Asparagus, grape tomatoes, shallots, fontina cheese, red pepper coulis. Side of toast

Whisk Omelette*

Bacon-onion jam, avocado, cheddar cheese. Side of toast

Egg White Omelette*

Sautéed spinach, slow roasted tomatoes, feta. Side of toast

Mushroom Thyme Omelette*

Cremeni mushrooms, sautéed onions, smoked gouda. Side of toast

Ranchero Scramble

Scrambled eggs, crispy tortilla, black beans, pico de gallo, mashed avocado, crema, queso fresco

SIDES

Applewood Smoked Bacon

House-Made Breakfast Sausage

House-Made Chicken Apple Sausage

Breakfast Potatoes

Patatas Bravas

Breakfast potatoes, roasted tomato aioli, paprika

13 Mini Lemon Ricotta Poppers

Blueberries, lemon curd

10

13

14 Brioche French Toast

Maple bourbon butter, spiced candied pecans, bananas, maple syrup

16

15

Strawberry Compote French Toast

Mascarpone whip, strawberries, mint

16

16

Greek Yogurt Bowl

House-made granola with sliced almonds, blueberries, kiwis, strawberries

16

16

Overnight Oats

Rollled oats, almond milk, chia seeds, fuji apple, cinnamon, nutmeg. Topped with dried cranberries, banana, walnuts

12

15

Avocado Toast*

Poached egg, pickled red onion, grape tomatoes, rustic sourdough

Add smoked salmon +6

15

16

So-Cal Breakfast Bowl

Sunny-side up egg, breakfast potatoes, black beans, pico de gallo, sharp Wisconsin cheddar, roasted tomato aioli. Served with rustic sourdough

15

18

Add avocado +2

Add breakfast sausage +3

Add chicken apple sausage +3.5

17

Tuscan Breakfast Bowl

Prosciutto di Parma, baby arugula, grape tomatoes, egg whites, feta, basil vinaigrette

17

17

Breakfast Classic

Two eggs any style. Choice of applewood smoked bacon or house-made breakfast sausage. Served with breakfast potatoes and a side of toast. Sub chicken apple sausage +1

15

18

Shakshuka

Poached eggs, Mediterranean plum tomato sauce, peppers, onions, feta. Served with rustic sourdough

15

17

Breakfast Burger

House-ground beef patty, over-easy egg, American cheese, house-made breakfast sausage, brown sugar ketchup, brioche bun. Served with breakfast potatoes

20

5

Fruit Bowl

5

6

Maple-Dijon Mixed Greens

4

7

Toast

White or 9-Grain. House-made English muffin or rustic sourdough +1

1.25

4

5

Side Salmon

Pastrami smoked salmon, red onion, tomato

9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A 3% merchant processing fee will be added to all checks paid by credit card.
A 20% gratuity is added for all groups of 5 or more.*



Gluten-Free



Vegan



Dairy-Free



Contains nuts

TO SHARE

Hummus

Toasted pita, cucumber, grape tomato, bell pepper

Crispy Brussels Sprouts

Crushed sea salt, lemon-parmesan dressing

MAINS

** Served with choice of fries, sweet potato fries, or maple-dijon greens*

Truffle-Padano fries +3, Beyond Burger substitute +4.5, Cup of soup +3

- **Willow Burger***
Sharp Wisconsin cheddar, avocado, red onion, butter lettuce, tomato, chipotle aioli, brioche bun
- **Crispy Shallot Burger***
Smoked gouda, crispy shallots, rosemary-garlic confit aioli, brioche bun
- **Black Garlic Burger***
Bacon-onion jam, arugula, manchego cheese, black garlic aioli, brioche bun
- **Quinoa-Bean Burger*** 
House-made black bean & quinoa veggie patty, butter lettuce, roasted tomato, red onion, home-made hummus, 9-grain bun
- **Chicken Caprese***
Grilled chicken*, fresh mozzarella, roma tomato, arugula, basil vinaigrette on toasted ciabatta
**Can be substituted for breaded chicken*
- **Goddess Chicken*** 
Breaded chicken cutlet*, avocado, pickled red onion, butter lettuce, green goddess dressing, toasted ciabatta
**Can be substituted for grilled chicken*
- **Truffle Chicken Salad Sandwich***
Rosemary-garlic confit aioli, arugula, red onion, brioche bun

SALADS

Add chicken +6, Add prosciutto di parma +6

Summer Berry Salad

Arugula, blackberries, strawberries, goat cheese, crushed pistachios, strawberry balsamic dressing

Kale Harvest

Massaged kale, shaved roasted brussels sprouts, Fuji apple, crispy shallots, blue cheese, maple-dijon dressing

Classic Cobb

Romaine hearts, grilled chicken, bacon, hard boiled egg, avocado, grape tomatoes, Danish blue cheese, green goddess dressing

SIDES

French Fries

Sweet Potato Fries

- 12 **Truffle-Padano Fries**
Truffled Grana Padano french fries, black garlic aioli
- 10
- 16 **So-Cal Crispy Chicken***
Breaded chicken cutlet*, sharp Wisconsin cheddar, avocado, pico de gallo, roasted tomato aioli, brioche bun
**Can be substituted for grilled chicken*
- 17 **Prosciutto Panini***
Prosciutto di Parma, fresh mozzarella, arugula, red pepper coulis, basil vinaigrette on pressed ciabatta
- 18 **Turkey Panini***
Sliced roasted turkey, Asian pear, fontina, arugula, strawberry-balsamic glaze, rustic sourdough
- 16 **Turkey Club***
Sliced roasted turkey, applewood smoked bacon, butter lettuce, tomato, red onion, basil-tarragon aioli, rosemary focaccia
- 16 **Grilled Cheese***
Bacon-onion jam, fontina, Wisconsin cheddar, slow roasted tomatoes, rustic sourdough
- 16 **BLT+*** 
Applewood smoked bacon, butter lettuce, tomato, sliced avocado, basil-tarragon aioli, rosemary focaccia
- 17 **Brussels Bowl**
Tri-colored quinoa, grilled chicken, crispy Brussels sprouts, pickled red onions, lemon parmesan dressing
- 15 **Roman Caesar**
Romaine hearts, garlic-anchovy breadcrumbs, Grana Padano, sourdough croutons, lemon parmesan dressing
- 16 **Arugula & Pear** 
Baby arugula, Asian pears, shaved Grana Padano Parmesan, toasted walnuts, balsamic-soy vinaigrette
- 20
- 4 **Maple-Dijon Mixed Greens**   
- 5 **Truffle-Padano Fries**

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COFFEE

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Regular/Decaf Coffee/Iced Coffee 3.75

Cold Brew 5.50

Nitro Cold Brew 6

White Chocolate Frappe 6.50

Organic Matcha Frappe 8

Gingerbread Latte 6

Gingerbread syrup, nutmeg

Peppermint Mocha Latte 6.50

Sage & Butterscotch Latte 6

Organic Pumpkin Spice Latte 6

Campfire S'More Latte 7

Marshmallow and Ghirardelli chocolate syrup, marshmallow whipped cream, garnished with crushed graham crackers

Oat & Honey Latte 6

Avery's honey-infused espresso, steamed Oatly oat milk

Maple Harvest Latte 5.75

Maple syrup, cardamon dusting

Salted Caramel Mocha Latte 6

Dressed with Maldon Sea Salt

Cappuccino / Latte 4.75

Vanilla, Caramel, Nutella, Rose, Lavender,
Sugar-Free Vanilla, Blueberry, Hazelnut +.50, Mocha +.75

Espresso Con Panna 3.25

Single shot of espresso topped with
house-made whipped cream

Ghirardelli Hot Chocolate 3.50

Vanilla, Caramel, Nutella, Hazelnut, Gingerbread,
Marshmallow, Peppermint, Butterscotch +.50

Organic Masala Chai Latte 5.75

Organic London Fog Latte 5.75

Organic Matcha Latte 5.75

Organic Japanese Green Tea Powder

Organic Golden Milk Chai Latte 5.75

Caffeine-Free, golden turmeric root with
zesty ginger, lemongrass and a crack of black pepper

Assorted Organic Teas 3

Brooklyn Breakfast, King Earl, Moroccan Mint,
Carroll Gardens, Jasmine Green, Turmeric & Ginger

Tea Misto 3.75

Steeped cup of organic tea topped
with a layer of velvety steamed milk

HOUSE-MADE MOCKTAILS

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Lem-Berry Spritzer 7

Fresh strawberry-blood orange puree,
fresh-squeezed lemonade topped with seltzer

Willojito 6

Lemon basil mock-jito, Rosejito +.50, Peachjito +.50

Zing Zang Bloody Mary 7

Fresh horseradish and crackled black pepper

Strawberry-Blood Orange Tonic 7

Fresh Strawberry puree, blood orange
juice, tonic, sprig of rosemary

Mini Mimosa Mixer Flight 12

Peach / Strawberry-Blood Orange / Paloma / OJ
Add a bottle of sparkling white 35

BEVERAGES

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Fresh-Squeezed Orange Juice 6

Apple / Cranberry / Grapefruit 2.75

Fresh-Squeezed Lemonade 4

Rose +1.50, Peach +1.50, Matcha +2.50

Fresh-Squeezed Limeade 5

Lavender +1.5

Organic Unsweetened Black Iced Tea 3.75

Iced Jasmine Green Tea 4.25

Arnold Palmer 4.25

Lemonade and organic unsweetened black tea

Milk/Chocolate Milk 3

Soda 2.75

Coke, Diet Coke, Sprite, Ginger Ale

Pitcher of Fresh-Squeezed Orange Juice 20