

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

Pumpkin Pancakes

Pumpkin spice cream cheese topping, candied pecans, maple syrup

** 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*

Cremini 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** 10
Blueberries, lemon curd

12 **Pumpkin Spice Poppers**  10
Pumpkin spice cream cheese topping, candied pecans

14 **Lemon Ricotta Pancakes** 16
Lemon curd, blueberries, maple syrup


15 **Brioche French Toast**  16
Maple bourbon butter, spiced candied pecans, bananas, maple syrup

16 **Overnight Oats**     12
Rolled oats, almond milk, chia seeds, fuji apple, cinnamon, nutmeg. Topped with dried cranberries, banana, walnuts

12 **Avocado Toast***  14
Poached egg, pickled red onion, grape tomatoes, rustic sourdough
Add smoked salmon +6

15 **So-Cal Breakfast Bowl** 14
Sunny-side up egg, breakfast potatoes, black beans, pico de gallo, sharp Wisconsin cheddar, roasted tomato aioli. Served with rustic sourdough
Add avocado +2 Add breakfast sausage +3 Add chicken apple sausage +3.5

16 **Tuscan Breakfast Bowl**  16
Prosciutto di Parma, baby arugula, grape tomatoes, egg whites, feta, basil vinaigrette

16 **Breakfast Classic**  14
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

17 **Shakshuka** 14
Poached eggs, Mediterranean plum tomato sauce, peppers, onions, feta. Served with rustic sourdough

16 **Breakfast Burger** 17
House-ground beef patty, over-easy egg, American cheese, house-made breakfast sausage, brown sugar ketchup, brioche bun. Served with breakfast potatoes

5 **Fruit Bowl**    5

6 **Maple-Dijon Mixed Greens**    4

7 **Toast** 1.25
White or 9-Grain. House-made English muffin or rustic sourdough +1

5 **Side Salmon**   9
Pastrami smoked salmon, red onion, tomato

*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

Shishito Peppers

Blistered, crushed sea salt, chipotle aioli

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

Black Bean Burger*

House-made black bean & quinoa veggie patty, butter lettuce, roasted tomato, red onion, roasted red pepper 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

Spinach & Squash

Baby spinach, butternut squash, goat cheese, spiced candied pecans, dried cranberries, maple-dijon dressing

Kale Harvest

Massaged kale, shaved 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

SOUPS

Butternut Squash

Candied pecans, crispy sage

Bowl 12, Cup 7

SIDES

French Fries

Sweet Potato Fries

11 Truffle-Padano Fries

Truffled Grana Padano french fries, black garlic aioli

12

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

17 Prosciutto Panini*

Prosciutto di Parma, fresh mozzarella, arugula, red pepper coulis, basil vinaigrette on pressed ciabatta

17

18 Turkey Panini*

Sliced roasted turkey, Asian pear, fontina, arugula, strawberry-balsamic glaze, rustic sourdough

16

16 Turkey Club*

Sliced roasted turkey, applewood smoked bacon, butter lettuce, tomato, red onion, basil-tarragon aioli, rosemary focaccia

16

16 Grilled Cheese*

Fontina, Wisconsin cheddar, bacon-onion jam, slow roasted tomatoes, rustic sourdough

15

16 BLT+*

Applewood smoked bacon, butter lettuce, tomato, sliced avocado, basil-tarragon aioli, rosemary focaccia

14

17 Brussels Bowl

Tri-colored quinoa, grilled chicken, crispy Brussels sprouts, pickled red onions, lemon parmesan dressing

16

16 Roman Caesar

Romaine hearts, garlic-anchovy breadcrumbs, Grana Padano, sourdough croutons, lemon parmesan dressing

15

16 Arugula & Pear

Baby arugula, Asian pears, shaved Grana Padano Parmesan, toasted walnuts, balsamic-soy vinaigrette

15

19

Tomato Bisque

Sourdough croutons, shaved Grana Padano, basil

Bowl 12, Cup 7

4 Maple-Dijon Mixed Greens

4

5 Truffle-Padano Fries

7

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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

Arnold Palmer 4.25

Lemonade and organic unsweetened black tea

Milk/Chocolate Milk 3

Fountain Soda 2.75

Coke, Diet Coke, Sprite, Ginger Ale

Kids Fresh-Squeezed Orange Juice 4

Pitcher of Fresh-Squeezed Orange Juice 20