

BRUNCH



SMALL PLATES

GARDEN SALAD 8
artisan greens - chef's selection of seasonal fruit, nuts, and cheese - chive vinaigrette

SMOKED SALMON 12
artisan greens - granola crumble - whipped feta - preserved lemon

LARGE PLATES

THE WILLOW 12
over easy eggs - confit potato - challah - bacon *or* sausage

STEAK 18
over easy eggs - brown butter hollandaise - confit potato

SHORT RIB HASH 13
braised short rib - poached eggs - brown butter hollandaise - confit potato

BERRY TORTE 12
sweet cinnamon cake - chantilly cream - bacon *or* sausage

OMELET 10
gruyère - fine herbs - confit potato
chef's featured omelet +4

BENEDICT 18
crab cake - poached eggs - bacon - brown butter hollandaise - confit potato

MORNING BURGER 15
over easy egg - bacon - gruyère - confit potato - brioche

BISCUITS 12
sausage gravy - sunny side up eggs - arugula

SHRIMP & GRITS 18
cheddar maple grits - bacon

COCKTAILS

MIMOSA 8
fresh orange juice - bubbles

BELLINI 8
seasonal purée - bubbles

CORPSE REVIVER NO. 2 10
gin - lillet - cointreau - lemon - green chartreuse

BLOODY MARY 8
local vodka - house mix - garnish

ADD TO ANY DISH

hanger steak	12
chicken	7
shrimp	12
cage free eggs	4
bacon	4
sausage	4
challah	2
fresh fruit	4
confit potato	4

Executive Chef - Aaron Allen
Sous Chef - Brett Sanders

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.