

# BRUNCH



## SMALL PLATES

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

SMOKED SALMON 12  
citrus mascarpone - cucumber - red onion - dill - greens -  
toasted challah

CRAB CAKE 15  
slow poached egg - brown butter hollandaise - greens

EICHNER'S FARM FRIED CHICKEN 12  
cheddar grits - jalapeño apple cider gastrique - green tomato

## LARGE PLATES

WILLOW BREAKFAST 12  
over easy eggs - confit potato - challah - bacon *ors* sausage

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

PASTRAMI HASH 13  
slow poached eggs - brown butter hollandaise - confit potato

CINNAMON APPLE FRENCH TOAST 12  
challah - vanilla cream - whipped butter - bacon *ors* sausage

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

BENEDICT 14  
slow poached eggs - bacon - brie - seared tomato - challah -  
confit potato - brown butter hollandaise

BISCUITS 12  
chorizo gravy - sunny side up eggs - arugula

SHRIMP & GRITS 18  
bacon - poached egg - cheddar grits

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

REUBEN 15  
house pastrami - sauerkraut - thousand island - over easy egg -  
marble rye - confit potato

## 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
cage free eggs	4
bacon	4
sausage	4
challah	2
fresh fruit	4
confit potato	4

Executive Chef - Aaron Allen  
Sous Chef - Brett Sanders

not all ingredients are listed - please inform your server if you have any dietary restrictions or food allergies  
a 20% gratuity is included for parties of 10 or more  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness