

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
poached egg - hollandaise - greens

LARGE PLATES

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

STEAK 18
over easy eggs - hollandaise - confit potato

SHORT RIB HASH 13
poached eggs - hollandaise - greens - confit potato

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

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

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

BISCUITS 12
chorizo gravy - sunny side up eggs - greens

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
fresh fruit	4
bacon	4
sausage	4
challah	2
biscuit	3
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