

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

Strawberries, bananas, maple syrup

Cinnamon Swirl Pancakes

Whipped cream cheese topping, candied pecans

Lemon Ricotta Pancakes

Lemon curd, blueberries, maple syrup

Raspberry Coulis Pancakes

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

13

14 Brioche French Toast

Orange-honey butter, raspberries, bananas, maple syrup

15 Strawberry Compote French Toast

Mascarpone whip, strawberries, mint

16 Greek Yogurt Bowl

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

16 Overnight Oats

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

15 Avocado Toast*

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

Add smoked salmon +6

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

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 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

18 Shakshuka

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

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

5 Fruit Bowl

6 Maple-Dijon Mixed Greens

7 Toast

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

5 Side Salmon

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

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

- **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

Regular 3.75
Maya Blue Blend - whole bean, medium roast,
notes of chocolate, caramel, citrus

Decaf 3.75
Steady Beat - whole bean, medium roast,
notes of milk chocolate, brown sugar, citrus

ESPRESSO

Americano 4.00

Cortado 4.75

Cappuccino / Latte 5.00

Espresso Con Panna 3.50
Double shot of espresso, housemade whipped cream

Campfire S'mores Latte 7.00
Marshmallow and Ghirardelli chocolate syrup,
housemade whipped cream, crushed graham cracker

Oat and Honey Latte 6.00
Avery's honey-infused espresso, steamed oat milk

Maple Harvest Latte 5.75
Maple syrup, cardamom

Salted Caramel Mocha Latte 6.00
Ghirardelli chocolate syrup, caramel, maldon sea salt

ON TAP

Cold Brew 5.50
Maya Blue Blend cold-steeped for 24 hours

Nitro Cold Brew 6.00
Smooth & creamy texture with a frothy head

Iced Coffee 3.75
Maya Blue Blend

Iced Tea 3.75
Organic caffeinated, unsweetened black tea

FRAPPES

Ice blended frozen drinks topped with whipped cream

White Chocolate Mocha Frappe 6.50

Organic Matcha Frappe 8.00

Java Chip Frappe 7.00

Coffee Frappe 6.50

Caramel Coffee Frappe 7.00

**All frappes contain dairy*

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Flavor Add-ins +.50
Caramel, Vanilla, Sugar-Free Vanilla, Hazelnut, Marshmallow,
Rose, Lavender, Blueberry, Peach, Passionfruit, Strawberry,
Spicy Mango
Flavor Add-ins +.75
Ghirardelli Chocolate Sauce, Nutella
.....

TEA

Organic Tea Sachets 3.00

Brooklyn Breakfast Black tea-burnt umber, brisk, malt undertones

King Earl Black tea-dark burgundy, mellow citrus, fully body

Moroccan Mint Green tea-camphor fresh, minty

Jasmine Green Green tea-jasmine petal aroma

Ginger & Turmeric Herbal tea-saffron hues, lively spices, citrus

Carroll Gardens Herbal tea-golden shades, sweet aromas, honey hues

Masala Chai Latte 5.75
Organic chai concentrate, steamed milk, cardamom, ginger root

London Fog Latte 5.75
King Earl tea, steamed milk, vanilla syrup

Golden Milk Latte 5.75
Ginger & turmeric tea, steamed milk, turmeric spice dust

Organic Matcha Latte 5.75
Organic Japanese matcha powder, steamed milk

HOUSEMADE MOCKTAILS

Zero-proof, barista-crafted beverages

Lem-Berry Spritzer 7.00
Strawberry-blood orange puree, fresh-squeezed
lemonade, seltzer

Willojito 7.00
Lemon-basil mock-jito

Spicy Mangojito 7.00
Lemon-basil mock-jito, spicy mango syrup, tajin rim

Strawberry Blood Orange Tonic 7.00
Strawberry-blood orange puree, tonic, sprig of rosemary

Zing Zang Bloody Mary 7.00
Fresh horseradish, sea salt celery seed rim

BEVERAGES

Fresh-Squeezed Lemonade 4.00

Fresh-Squeezed Lavender Limeade 5.00

Matcha Lemonade 6.50
Organic Japanese matcha powder, fresh-squeezed lemonade

Iced Jasmine Green Tea 4.25

Passionfruit Jasmine Palmer 4.75
Fresh-squeezed lemonade, organic iced jasmine green tea

Fresh-Squeezed Orange Juice (Pitcher 20) 6.00

Apple / Cranberry / Grapefruit Juice 2.75

Coke / Diet Coke / Sprite / Ginger Ale 2.75

Ghirardelli Hot Chocolate 3.50

Ghirardelli Chocolate Milk 3.00

WINE BY THE BOTTLE

HALF BOTTLE

2021 Cabernet Sauvignon

A medium-bodied Cabernet Sauvignon with light tannins that feels smooth on the palate. This wine features layered flavors of red fruits, dark cherries and currants with hints of black pepper, smoky oak and a toasty finish.

24

What Exit White

You get the best of all three wines in this one.

The richness of Vidal Blanc, the fruity aromas of the Cayuga White, and the characters of stone fruits from the Chardonnay. Well balanced with just enough sweetness to make it a fun everyday wine.

20

What Exit Blush

Light and fruity, this semi-sweet blend of Chardonnay, Pinot Grigio, Sauvignon Blanc and Cabernet Sauvignon does not take life too seriously. With rich hints of strawberries and melons, it's a bit sweeter than a rosé, more like a White Zinfandel.

20

2023 Chardonnay

This all stainless steel Chardonnay is medium-bodied with a soft acidity, and highlights fruit flavors of peaches and pear with a clean, crisp finish.

22

FULL BOTTLE

Sparkling White

A sparkling variant of our award-winning Vidal Blanc. This wine is lightly sweet and crisp with an undertone of lemon and apricot.

35

Sparkling Rosé

Made from Chambourcin grapes, this off-dry Rosé has a crisp acidity with a clean finish.

35

Sparkling Peach

This summer addition to our Sparkling Wine list is made from 100% New Jersey peaches and highlights fresh fruit flavor. With 5% residual sugar, this sparkler finishes with a clean palate, and outstanding character of peaches freshly picked from the orchard.

35

Sparkling Blueberry

Sweet and refreshing, our Sparkling Blueberry wine is made of 100% NJ Blueberries.

35

Who is Old York Cellars?

Old York Cellars was founded on the vision to create world-class wines in New Jersey.

Nestled in the foothills of the Sourland Mountains in western New Jersey, Old York

Cellars offers a full winery experience, including guided wine tastings, food and wine pairings, weekend music, wine and comedy shows, private cabanas and large event seating. Today, we have been recognized as one of New Jersey's Best Wineries and winner of more than 30 National Wine Competitions.

PITCHERS

Strawberry Blood Orange Pitcher

Strawberry blood orange puree, choice of sparkling wine

45

Mimosa Pitcher

Fresh squeezed orange juice, choice of sparkling wine

45

Bellini Pitcher

Peach juice, peach puree, choice of sparkling wine

42

Paloma Pitcher

Grapefruit juice, elderflower syrup, choice of sparkling wine

42

FEATURED FLIGHT

Mixer Flight

Peach / Strawberry-Blood Orange / Paloma / OJ
Choice of Sparkling Wine

(Juice only 12) 47

