

# 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 *Gluten Free +2*

Whipped cream cheese topping, candied pecans

### Lemon Ricotta Pancakes

Lemon curd, blueberries, maple syrup

### Raspberry Coulis Pancakes *Gluten Free +2*

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\*

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

13 **Brioche French Toast** 16  
Orange-honey butter, raspberries, bananas, maple syrup


14 **Strawberry Compote French Toast** 16  
Mascarpone whip, strawberries, mint

15 **Greek Yogurt Bowl**   16  
House-made granola with sliced almonds, blueberries, kiwis, strawberries

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

16 **Avocado Toast\***  15  
Poached egg, pickled red onion, grape tomatoes, rustic sourdough  
*Add smoked salmon +6*




15 **So-Cal Breakfast Bowl** 15  
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**  17  
Prosciutto di Parma, baby arugula, grape tomatoes, egg whites, feta, basil vinaigrette

17 **Breakfast Classic**  15  
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** 15  
Poached eggs, Mediterranean plum tomato sauce, peppers, onions, feta. Served with rustic sourdough

18 **Breakfast Burger** 20  
House-ground beef patty, over-easy egg, American cheese, house-made breakfast sausage, brown sugar ketchup, brioche bun. Served with breakfast potatoes

17 **Fruit Bowl**    5

5 **Maple-Dijon Mixed Greens**    4

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

7 **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.*

## 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 12
- 10
- 16 **So-Cal Crispy Chicken\*** 17  
Breaded chicken cutlet\*, sharp Wisconsin cheddar, avocado, pico de gallo, roasted tomato aioli, brioche bun  
*\* Can be substituted for grilled chicken*
- 17 **Prosciutto Panini\*** 17  
Prosciutto di Parma, fresh mozzarella, arugula, red pepper coulis, basil vinaigrette on pressed ciabatta
- 18 **Turkey Panini\*** 16  
Sliced roasted turkey, Asian pear, fontina, arugula, strawberry-balsamic glaze, rustic sourdough
- 16 **Turkey Club\*** 16  
Sliced roasted turkey, applewood smoked bacon, butter lettuce, tomato, red onion, basil-tarragon aioli, rosemary focaccia
- 16 **Grilled Cheese\*** 15  
Bacon-onion jam, fontina, Wisconsin cheddar, slow roasted tomatoes, rustic sourdough
- 16 **BLT+\***  14  
Applewood smoked bacon, butter lettuce, tomato, sliced avocado, basil-tarragon aioli, rosemary focaccia
- 17 **Brussels Bowl** 16  
Tri-colored quinoa, grilled chicken, crispy Brussels sprouts, pickled red onions, lemon parmesan dressing
- 15 **Roman Caesar** 15  
Romaine hearts, garlic-anchovy breadcrumbs, Grana Padano, sourdough croutons, lemon parmesan dressing
- 16 **Arugula & Pear**  15  
Baby arugula, Asian pears, shaved Grana Padano Parmesan, toasted walnuts, balsamic-soy vinaigrette
- 20
- 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

## Iced Jasmine Green Tea 4.25

## Arnold Palmer 4.25

Lemonade and organic unsweetened black tea

## Milk/Chocolate Milk 3

## Soda 2.75

Coke, Diet Coke, Sprite, Ginger Ale

## Pitcher of Fresh-Squeezed Orange Juice 20