

# 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

### Mini Lemon Ricotta Poppers

Blueberries, lemon curd

## MAINS

### Buttermilk Pancakes *Gluten Free +2*

Strawberries, bananas, maple syrup

### Cinnamon Swirl Pancakes

Whipped cream cheese topping, candied pecans

### Lemon Ricotta Pancakes

Lemon curd, blueberries, maple syrup

*\* 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

### Smoked Salmon Omelette\*

Pastrami smoked salmon, lemon dill cream cheese, roma tomatoes, red onion, fried capers. Side of toast

## SIDES

### Applewood Smoked Bacon

### House-Made Breakfast Sausage

### House-Made Chicken Apple Sausage

### Breakfast Potatoes

### Patatas Bravas

Home fries, roasted tomato aioli, paprika

Our concept and menu was created with two key ingredients - family and great food. At Willow & Whisk, we're taking a new approach to your breakfast and lunch favorites. With every meal, we're dedicated to fresh ingredients and an elevated culinary experience. Whether it's your first cup of coffee in the morning or your salad at lunch, we've put thought and soul into every bite.

### Brioche French Toast

Maple bourbon butter, spiced candied pecans, bananas, maple syrup

### Overnight Oats

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

### Ranchero Scramble

Scrambled eggs, crispy tortilla, black beans, pico de gallo, mashed avocado, crema, queso fresco

### Avocado Toast\*

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

*Add smoked salmon +6*

### 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*

### 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

### Shakshuka

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

### Breakfast Burger

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

### Fruit Bowl

### Maple-Dijon Mixed Greens

### Toast

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

### 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

### Shishito Peppers

Blistered, crushed sea salt, chipotle aioli

11

### Crispy Brussels Sprouts

Crushed sea salt, lemon-parmesan dressing

10

### Truffle-Padano Fries

Truffled Grana Padano french fries, black garlic aioli

12

## MAINS

*\* Served with choice of fries, sweet potato fries, or maple-dijon greens  
Truffle-Padano fries +3, Cup of soup +3  
Beyond Burger substitute +4.5*

### Willow Burger\*

Sharp Wisconsin cheddar, avocado, red onion, butter lettuce, tomato, chipotle aioli, brioche bun

16

### Crispy Shallot Burger\*

Smoked gouda, crispy shallots, rosemary-garlic confit aioli, brioche bun

17

### Black Garlic Burger\*

Bacon-onion jam, arugula, Manchego cheese, black garlic aioli, brioche bun

18

### Black Bean Burger\*

House-made black bean & quinoa veggie patty, butter lettuce, roasted tomato, red onion, roasted red pepper hummus, 9-grain bun

16

### Chicken Caprese\*

Grilled chicken\*, fresh mozzarella, roma tomato, arugula, basil vinaigrette on toasted ciabatta  
*\*Can be substituted for breaded chicken*

16

### Goddess Chicken\*

Breaded chicken cutlet\*, avocado, pickled red onion, butter lettuce, green goddess dressing, toasted ciabatta  
*\*Can be substituted for grilled chicken*

16

## SALADS

*Add chicken +6, Add prosciutto di parma +6*

### Kale & Quinoa

Warm cremini mushrooms, goat cheese crumbles, chili vinaigrette

16

### Classic Cobb

Romaine hearts, grilled chicken, bacon, hard boiled egg, avocado, grape tomatoes, Danish blue cheese, green goddess dressing

19

## SOUPS

### Butternut Squash

Candied pecans, crispy sage

Bowl 12, Cup 7

## SIDES

### French Fries

4

### Sweet Potato Fries

5

### Prosciutto Panini\*

Prosciutto di Parma, fresh mozzarella, arugula, red pepper coulis, basil vinaigrette on pressed ciabatta

17

### 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

### 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\*

Fontina, Wisconsin cheddar, bacon-onion jam, slow roasted tomatoes, rustic sourdough

15

### BLT+\*

Applewood smoked bacon, butter lettuce, tomato, sliced avocado, basil-tarragon aioli, rosemary focaccia

14

### Brussels Bowl

Tri-colored quinoa, grilled chicken, crispy Brussels sprouts, pickled red onions, lemon parmesan dressing

16

### Roman Caesar

Garlic-anchovy breadcrumbs, Grana Padano, sourdough croutons, lemon parmesan dressing

15

### Arugula & Pear

Baby arugula, Asian pears, shaved Grana Padano Parmesan, toasted walnuts, balsamic-soy vinaigrette

15

### Tomato Bisque

Sourdough croutons, shaved Grana Padano, basil

Bowl 12, Cup 7

### Maple-Dijon Mixed Greens

4

### Truffle-Padano Fries

5

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

**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, Peach, 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.

Add Chardonnay or Rosé +8

## **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 Mixers**

Lemonade / Limeade / Grapefruit / Cran-Apple \$2,  
Fresh-squeezed OJ / Paloma \$3, Strawberry-Blood Orange / Peach \$5

## **Mini Mimosa Mixer Flight 12**

Peach / Strawberry-Blood Orange / Paloma / OJ

# 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**

## **Arnold Palmer 4.25**

Lemonade and organic unsweetened black tea

## **Milk/Chocolate Milk 3**

## **Fountain Soda 2.75**

Coke, Diet Coke, Sprite, Ginger Ale

## **Kids Fresh-Squeezed Orange Juice 4**

## **Pitcher of Fresh-Squeezed Orange Juice 20**

# WINE

*by Ripe Life Wines*

## WINE COCKTAILS

### Willow Wine Cooler 14

Lemon, basil, unoaked chardonnay spritzer

### Pineapple Mule 15

Pineapple, orange, lime, ginger beer, unoaked chardonnay

### Lem-Berry Wine Spritzer 15

Fresh strawberry-blood orange puree, fresh-squeezed lemonade, unoaked chardonnay, topped with seltzer

## PITCHERS

### Mimosa Pitcher 45

Fresh squeezed orange juice with a bottle of blanc de blanc

### Bellini Pitcher 42

Peach juice and peach puree with a bottle of blanc de blanc

### Paloma Pitcher 42

Grapefruit juice, elderflower syrup with a bottle of blanc de blanc

## WINE BY THE BOTTLE

### The Clambake 2022 Unoaked Chardonnay

\$38 750ml / \$14 187ml

This Chardonnay has a medium-light body - NOT your typical buttery chardonnay at all - but ends with a bright, clean, refreshing finish. Tasting notes include lemon citrus, green apple and white flowers on the nose.

### The Clambake 2022 Limited Edition Rosé

\$38 750ml / \$14 187ml

Made from Pinot Noir grapes that are picked underripe, this Rosé is bone dry and has notes of white nectarine, wild strawberries, and grapefruit peel.

### The Fisherman's Red 2021 Pinot Noir

\$38 750ml

Very light body for a Pinot Noir. Low tannin, mellow and very fruit forward: flavors like cherry jolly ranchers, plums, orange peel, a little earthy mushroom note balanced by a light oak and vanilla bean. Served chilled.

### Moules Blanc de Blanc 2021 Sparkling Wine

\$38 750ml

Bright and light, a very beautiful creamy body of pin needle size bubbles (due to the fact it's made in the champagne method and not large vats). Notes of lemon juice, green apple lemon peel, and a touch of brioche. Zippy and clean and elegant!

## **Who is Ripe Life Wines?**

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Ripe Life's mission is to hand-craft honest wines that live up to expert standards, but also appeal to everyday consumers. They are committed to making craft wines that bespeak of their native varietal and vineyard.

They focus on producing utterly beautiful wine consistent only as it pertains to varietal style, quality, and the cuisine with which it is intended to pair. Their mission holds them accountable to sourcing the best fruit and implementing the best practices possible – behaving like artisans rather than manufacturers.

**“Ask about how you can  
take our wine home with you!”**