

# 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

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

White chocolate sauce, raspberries

### 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

### 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

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.

13		
12		
10		
14	<b>Brioche French Toast</b>	16
	Orange-honey butter, raspberries, bananas, maple syrup	
16	<b>Strawberry Compote French Toast</b>	16
	Mascarpone whip, fresh strawberries, mint	
16	<b>Overnight Oats</b>	12
	Rolled oats, almond milk, chia seeds, fuji apple, cinnamon, nutmeg. Topped with dried cranberries, banana, walnuts	
12	<b>Avocado Toast*</b>	14
	Poached egg, pickled red onion, grape tomatoes, rustic sourdough	
	<i>Add smoked salmon +6</i>	
15	<b>So-Cal Breakfast Bowl</b>	14
	Sunny-side up egg, breakfast potatoes, black beans, pico de gallo, sharp Wisconsin cheddar, roasted tomato aioli. Served with rustic sourdough	
17	<i>Add avocado +2   Add breakfast sausage +3</i>	
	<i>Add chicken apple sausage +3.5</i>	
16	<b>Tuscan Breakfast Bowl</b>	16
	Prosciutto di Parma, baby arugula, grape tomatoes, egg whites, feta, basil vinaigrette	
16	<b>Breakfast Classic</b>	14
	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	<b>Shakshuka</b>	14
	Poached eggs, Mediterranean plum tomato sauce, peppers, onions, feta. Served with rustic sourdough	
16	<b>Breakfast Burger</b>	17
	House-ground beef patty, over-easy egg, American cheese, house-made breakfast sausage, brown sugar ketchup, brioche bun. Served with breakfast potatoes	
5	<b>Fruit Bowl</b>	5
6	<b>Maple-Dijon Mixed Greens</b>	4
7	<b>Toast</b>	1.25
	White or 9-Grain. House-made English muffin or rustic sourdough +1	
5	<b>Side Salmon</b>	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.

 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, 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*

## Summer Berry Salad

Arugula, blackberries, strawberries, goat cheese, crushed pistachios, strawberry balsamic dressing

15

## 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

# 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

## Maple-Dijon Mixed Greens

4

## Truffle-Padano Fries

5

7

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