

Willow & Whisk

Breakfast • Lunch

TO SHARE

Mini Brioche French Toast

Cornflake crusted, cinnamon sugar dusted, strawberries and bananas, whipped cream cheese topping, maple syrup

13

Frittata Bites

Caramelized onions, fontina cheese, red pepper coulis

12

Mini Lemon Ricotta Poppers

Blueberries, lemon curd

10

MAINS

Buttermilk Pancakes *Gluten Free +2*

Strawberries, bananas, maple syrup

14

Lemon Ricotta Pancakes

Lemon curd, blueberries

16

Raspberry Coulis Pancakes *Gluten Free +2*

White chocolate sauce, raspberries

16

Brioche French Toast

Orange-honey butter, raspberries, bananas, maple syrup

16

Overnight Oats

Rolled oats soaked overnight with almond milk, chia seeds, fuji apples, cinnamon & nutmeg. Topped with dried cranberries, bananas, & walnuts.

12

** 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

12

Traditional Eggs Benedict*

Canadian bacon, hollandaise, house-made english muffin

15

Smoked Salmon Benedict*

Pastrami smoked salmon, red onion, hollandaise, house-made english muffin, everything seeds

17

Farmhouse Omelette*

Asparagus, grape tomatoes, shallots, fontina cheese, red pepper coulis

16

Whisk Omelette*

Bacon-onion jam, avocado, cheddar cheese

16

Egg White Omelette*

Sauteed spinach, slow roasted tomatoes, feta

17

SIDES

Applewood Smoked Bacon

5

House-Made Breakfast Sausage

6

House-Made Chicken Apple Sausage

7

Breakfast Potatoes

4

Patatas Bravas

Home fries, roasted tomato aioli, paprika

5

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.

Avocado Toast*

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

Add smoked salmon +6

14

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 +1.5 Add breakfast sausage +3

Add chicken apple sausage +3.5

14

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

12

Shakshuka

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

14

Breakfast Burger

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

Maple-Dijon Mixed Greens

4

Toast

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

1.25

Side Salmon

Pastrami smoked salmon, red onion, tomato

9



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

16 Prosciutto Panini*

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

17

• Crispy Shallot Burger*

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

17

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

• Black Garlic Burger*

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

18

18 Turkey Panini*

Sliced roasted turkey, Asian pear, fontina, arugula, strawberry-balsamic glaze, rustic sourdough

16

• Black Bean Burger*

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

16

16 Turkey Club*

Sliced roasted turkey, applewood smoked bacon, butter lettuce, tomato, red onion, basil-tarragon aioli, rosemary focaccia

16

• Chicken Caprese*

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

16

16 Grilled Cheese*

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

15

• Goddess Chicken*

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

16

16 BLT+*

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

14

• Quinoa Bowl

• Tri-colored quinoa, avocado, baby watercress, corn salsa, black beans, red pepper coulis. *Add egg +1.5*

14

14 Brussels Bowl

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

16

SALADS

Add chicken +5, Add prosciutto di parma +6

Summer Berry Salad

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

15

Classic Cobb

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

17

Poached Kale Caesar

Marinated kale, poached egg, pickled red onion, everything seeds, lemon-parmesan dressing

13

Arugula & Pear

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

15

SIDES

French Fries

4

4 Maple-Dijon Mixed Greens

4

Sweet Potato Fries

5

5 Truffle-Padano Fries

7

COFFEE

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Regular/Decaf Coffee/Iced Coffee 3.75

Cold Brew 5.50

Nitro Cold Brew 6

Brooklyn Soda 5
Cold brew and Coca-Cola

White Chocolate Frappe 6.50

Organic Matcha Frappe 8

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 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

Pineapple Fig Punch 8

Dirty Pelican's organic blend of pineapple, fig, ginger, & raspberry with a splash of club soda

Blackberry Zest Punch 8

Dirty Pelican's organic blend of blackberry, lemon & ginger with a splash of club soda

Jalapeno Mockarita 9

Dirty Pelican's organic blend of lime, jalapeno & Himalayan sea salt

Dirty Pelican Organic Blends by the Bottle 35

Lem-Berry Spritzer 7

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

Willojito 6

Lemon basil mock-jito

Rosejito 6.50

Lemon rose basil mock-jito

Peachjito 6.50

Lemon Peach basil mock-jito

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 \$3, Elderflower Palmona /
Mango Passion Fruit / Strawberry-Blood Orange \$5

BEVERAGES

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Fresh-Squeezed Orange Juice 6

Apple / Cranberry / Grapefruit 2.75

Fresh-Squeezed Lemonade 4

Fresh-Squeezed Limeade 5

Organic Unsweetened Black Iced Tea 3.75

Arnold Palmer 4.25

Lemonade and organic unsweetened black tea

Lavender Limeade 5.50

Lavender syrup, fresh squeezed lime juice

Rose Lemonade 5.50

Rose syrup, fresh-squeezed lemon juice

Peach Lemonade 5.50

Peach syrup, fresh-squeezed lemon juice

Matcha Lemonade 6.50

Organic Matcha powder, fresh-squeezed lemon juice

Hibiscus Punch 5.50

Watermelon Slushy 6.50

Fresh watermelon, vanilla syrup

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