

# TO START...

# **Market Provisions 30~**

3 Artisanal Cheeses, Grain Mustard, Seasonal Compote, Pickled Vegetable, Marcona Almonds, Sourdough Crostini

Add Provisions Meat 8~ Gluten Free Crackers 2~

# Willow Creek Caesar 12~

Romaine, 5280 Parmigiano-Reggiano, Sourdough Crouton, \*House Caesar Dressing

> Add Chicken 10~ \*Add Salmon 14~ \*Add NY Strip 28~ Add Shrimp 15~

# Charred Kale Salad 18~

Brussel Sprouts, Pomegranate, Marcona Almond, Bacon, Apple, Feta, Mint Basil Vinaigrette

> Add Chicken 10~ \*Add Salmon 14~ \*Add NY Strip 28~ Add Shrimp 15~

# Roasted Beet Salad 18~

Red & Gold Beets, Local Mixed Greens, Frisee, Heirloom Carrot, Orange, Candied Pecans, Feta Cheese, Apple Cider Vinaigrette Add Chicken 10~ \*Add Salmon 14~ \*Add NY Strip 28~ Add Shrimp 15~

# Parmesan Herb Truffle Fries 12~

5280 Parmigiano-Regiano, White Truffle Oil, Fresh Herbs

> Add Side Basil Aioli 1~ Add Side Truffle Aioli 1~

#### FEATURED BRUNCH DRINKS

~ RED SANGRIA ~ MIMOSA ~ ~ MIMOSA SPECIAL ~ MIMOSA TRIO ~ ~ WC BLOODY MARY ~

#### ADDITIONAL BRUNCH SIDE ITEMS

CHOCOLATE CROISSANT 5~ DAILY'S BACON 6~ CRISPY HOME FRIES 5~ TWO EGGS (YOUR STYLE) 6~ SIDE OF FRUIT 8~ SIDE PANCAKES 10~

\*20% GRATUITY ADDED TO PARTIES 5 OR MORE \$6.00 SPLIT PLATE FEE ON SHARED ENTREES \*PLEASE NOTE THAT THERE IS A 3% SERVICE FEE FOR CREDIT CARD CHARGES TO COVER THE COST OF THIS SECURE & CONVENIENT PAYMENT SERVICE. NO FEE FOR CASH & DEBIT CARD TRANSACTIONS

\*These Items May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions

# THINKING BREAKFAST...

#### \*The Classical 17~

Two Farm Fresh Eggs Any Style, Bacon **Or** Ham, Crisp Smashed Potato

### **\*WC Eggs Benedict**

2 Poached Eggs, English Muffin, Hollandaise, Crisp Smashed Potato Veggie Benedict 18~ Ham Benedict 19~ Bacon Benedict 19~ Smoked Salmon Benedict 21~

# Denver Omelette 19~

Ham, Red Bell Pepper, Onion, Cheddar Cheese, Crisp Smashed Potato

# \*Steak & Egg 30~

New York Strip, Hollandaise, Fried Egg, Crisp Smashed Potato

### Lemon Marscapone Pancakes 22~

Three Lemon Marscopone Pancakes, Candied Pecans, Mixed Berry Compote, Bacon **Or** Ham, Two Eggs Any Style

# **THINKING LUNCH...**

### Buffalo Chicken Caesar Wrap 20~

Grilled or Breaded Chicken Breast, Romaine, 5280 Parmigiano-Reggiano, Sourdough Herb Crouton, WC Buffalo Sauce, \*Classic Caesar Dressing, Spinach Wrap, Fries Sub Caesar Salad 3~ Sub Truffle Fries 3~ Sub Kale Salad 4~ Sub Gluten Free Bun 3~

# Chicken Sandwich 18~

Marinated Chicken Breast, Ham, Sliced Apple, House Made Mozzerella, Arugula, Basil Aioli, Grilled Sourdough, Fries Sub Caesar Salad 3~ Sub Truffle Fries 3~ Sub Kale Salad 4~ Sub Gluten Free Bun 3~

# Smoked Salmon Tartine 22~

Cold Smoked Salmon, Lemon Dill Cream Cheese, Traditional Accompaniments, Grilled House Made Sourdough, Quinoa Salad **Sub Gluten Free Bread 3~** 

#### \*Willow Creek Burger 21~

Sharp White Cheddar Cheese, Bacon, Garlic Truffle Aioli, Carmelized Onion, Lettuce, Tomato, Brioche Bun, Fries Sub Caesar Salad 3~ Sub Truffle Fries 3~ Sub Kale Salad 4~ Sub Gluten Free Bun 3~

# Willow Sausage Rigatoni 25~

Housemade Italian Sausage, San Marzano Tomato, 5280 Parmigiano-Reggiano, Fresh Basil **Sub Gluten Free Pasta 4**~