



BEGINNINGS

Garden Market Provisions 30~

3 Artisanal Cheeses, Grain Mustard, Seasonal Compote, Pickled Vegetables,
Marcona Almonds, Sourdough Crostini, Flatbread Crackers
Add Provisions Meat 8~ Add Gluten Free Crackers 2~

Shishito Peppers 12~

Charred Shishito Peppers, Lemon Zest, Pumpkin Seeds, Sea Salt, Harissa Aioli

Truffle Fries 12~

House Fries, White Truffle Oil, 5280 Parmigiano-Reggiano, Fresh Herbs
Add Side Basil Aioli 1~ Add Side Garlic Truffle Aioli 1~

Burrata 21~

Roasted Campari Tomatoes, Pistachio Pesto, Grilled Sourdough Bread

House Made Sourdough Bread Service 4~

Our 100-Year-Old Sourdough Starter, Baked To Perfection, Served With Olive Oil, Balsamic, Herb Blend

SALAD & SOUP

Willow Creek Classic Caesar 12~

Romaine, 5280 Parmigiano-Reggiano, Sourdough Herb Croutons, House Dressing
Add Chicken 10~ Add Salmon 14~ Add Cod 12~ Add Shrimp 15~

Beet Salad 16~

Roasted Red & Gold Beets, Arugula, Feta, Pistachios, Balsamic Vinaigrette
Add Chicken 10~ Add Salmon 14~ Add Cod 12~ Add Shrimp 15~

Organic Colorado Kale Salad 18~

Organic Colorado Kale, Chorizo, Cherry Tomatoes, Dried Fig, Apples, Grapefruit Segments,
Roasted Basil Granola, 5280 Parmigiano-Reggiano, Mint Basil Vinaigrette
Add Chicken 10~ Add Salmon 14~ Add Cod 12~ Add Shrimp 15~

Cup Soup Du Jour 10~

LUNCH ENTREES

Pork Belly BLTA 18~

Braised Pork Belly, Bacon, Lettuce, Tomato, Avocado, Harissa Aioli, Brioche Bun, Fries
Sub Truffle Fries 3~ Sub Caesar Salad 3~ Sub Cup of Soup 3~ Sub Kale Salad 4~

Fish & Chips 19~

Our Secret Beer Batter Recipe, House Made Herb Tartar Sauce, Slaw, Fries
Sub Truffle Fries 3~ Sub Caesar Salad 3~ Sub Cup of Soup 3~ Sub Kale Salad 4~

Willow Chicken Sandwich 18~

Marinated Chicken Breast, Bacon, Piquillo Pepper, Basil Aioli,
House Made Mozzarella, Brioche Bun, Fries
Sub Truffle Fries 3~ Sub Caesar Salad 3~ Sub Cup of Soup 3~ Sub Kale Salad 4~ Sub GF Bun 3~

*Willow Creek Burger 21~

Sharp White Cheddar Cheese, Bacon, Roasted Garlic Truffle Aioli, Caramelized Onion,
Lettuce, Tomato, Onion, Brioche Bun, House Fries
Sub Truffle Fries 3~ Sub Caesar Salad 3~ Sub Cup of Soup 3~ Sub Kale Salad 4~ Sub GF Bun 3~

Sausage Rigatoni 25~

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

*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 Condition

OWNER: KRISTOPHER LINCOLN
EXECUTIVE CHEF: VINCENT VIGIL
GENERAL MANAGER: ROSE TOWERS
FRONT OF HOUSE MANAGER: KRISTEN CIOS
PROVISIONS MANAGER: JEFF APRILL

*** 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE**
*** \$6.00 SPLIT PLATE CHARGE FOR ALL SHARED ENTREES**
*Please note that there is a 3.5% Surcharge for Credit Card
payments to cover the cost of this secure and convenient
payment service.
THANK YOU FOR SUPPORTING OUR FAMILY-OWNED BUSINESS!