



BEGINNINGS

Market Provisions 30~

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

Burratta 21~

Roasted Compari Tomatoes, Basil Pesto, Grilled Sourdough Toast

Shishito Peppers 21~

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~

House Made Sourdough Bread Service 5~

Our 100-Year-Old Sourdough Starter, Baked To Perfection, Served With Olive Oil, Balsamic, Herb Blend
Add Whipped Infused Butter 1~

SALAD & SOUP

Willow Creek Caesar 12~

Romaine, 5280 Parmigiano-Reggiano, Sourdough Herb Crouton, *Classic Caesar Dressing
Add Chicken 10~ *Add Salmon 14~ Add Cod 12~ Add Shrimp 15~

Palisade Peach and Roasted Corn Salad 18~

Organic Local Mixed Greens, Palisade Peaches, Roasted Corn, Cucumber,
Cherry Tomatoes, Feta, Candied Pecans, Mint Basil Vinaigrette
Add Chicken 10~ *Add Salmon 14~ Add Cod 12~ Add Shrimp 15~

Beet Salad 16~

Roasted Red & Gold Beets, Baby Carrots, Orange Segments, Micro Sorel, Arugula, Shaved
Fennel, Goat Cheese, Candied Pecans, Apple Cider Mint Vinaigrette
Add Chicken 10~ *Add Salmon 14~ Add Cod 12~ Add Shrimp 15~

Cup Soup Du Jour 10~

LUNCH ENTREES

Prosciutto & Brie Sandwich 22~

Shaved Prosciutto, Creamed Brie, Arugula, Tomato, Fig Jam, Grilled Sourdough, Fries 6
Sub Truffle Fries 3~ Sub Caesar Salad 3~ Sub Cup of Soup 3~ Sub Peach 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 Peach 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 Peach 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 Peach Salad 4~ Sub GF Bun 3~

Sausage Rigatoni 25~

Housemade Italian Sausage, San Marzano Tomato, 5280 Parmigiano-Reggiano, Fresh Basil
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
GENERAL MANAGER: ROSE TOWERS
FRONT OF HOUSE MANAGER: KRISTEN CIOS

* 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% surcharge for Credit Card payments to
cover the cost of this secure and convenient payment service.