



## 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~

### Burrata 21~

Caramelized Peach, Calabrese Pepper, Cilantro  
Gremolata, Aceto Balsamic, Grilled Sourdough

### 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~

### Strawberry Salad 18~

Radicchio, Watercress, Radish, Marcona  
Almond, Orange Segment, Shallot,  
Feta, Strawberry 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-Reggiano,  
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 ~  
~ STAWBERRY LIMONCELLO MIMOSA ~  
~ NON-ALCOHOLIC MOCKTAILS ~

### ADDITIONAL BRUNCH SIDE ITEMS

DAILY'S BACON 6~  
CRISPY HOME FRIES 5~  
TWO EGGS (YOUR STYLE) 6~  
SIDE OF FRUIT 8~  
SIDE CHOCOLATE PANCAKE 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 Fingerling Potato

### \*WC Eggs Benedict

2 Poached Eggs, English Muffin,  
Hollandaise, Crisp Fingerling 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 Fingerling Potato

### Veggie Omelette 21~

Seasonal Vegetable, Feta,  
Crisp Fingerling Potato

### \*Steak & Egg 30~

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

### Chocolate Marscapone Pancakes 22~

Three Chocolate Marscapone Pancakes,  
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 Watercress or Beet Salad 4~  
Sub Truffle Fries 3~ Sub Gluten Free Bun 3~

### Smoked Salmon Tartine 22~

Smoked Salmon, Lemon Dill Cream Cheese,  
Traditional Accompaniments, Grilled Brioche,  
Side Seasonal Salad

### Chicken Sandwich 18~

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

### Willow Sausage Rigatoni 25~

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