



## 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~

### 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 NY Strip 28~ Add Shrimp 15~

### Shishito Peppers 12~

Charred Shishito Pepper, Pumpkin Seed, Lemon Zest, Sea Salt, Harissa Aioli

### Burratta 21~

Roasted Campari Tomatoes, Basil Pesto, Grilled Sourdough Toast

### Parmesan Herb Truffle Fries 12~

5280 Parmigiano-Reggiano, White Truffle Oil, Fresh Herbs

Add Side Basil Aioli Or Truffle Aioli 1~

#### FEATURED BRUNCH DRINKS

~ RED OR WHITE SANGRIA ~ MIMOSA ~

~ MIMOSA SPECIAL ~ MIMOSA TRIO ~

~ WC BLOODY MARY ~ BAKON 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 FRENCH TOAST 10~

\*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

**\*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

**OWNER KRISTOPHER & CURTIS LINCOLN**

**GENERAL MANAGER ROSE TOWERS**

**FRONT HOUSE MANAGER KRISTEN CIOS**

## 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

### French Toast 21~

House Made Sourdough French Toast, Cinnamon, Mixed Berry Compote, Bacon Or Ham, Two Eggs Any Style

## THINKING LUNCH...

### Prosciutto & Brie Sandwich 21~

Shaved Prosciutto, Creamed Brie, Arugula, Tomato, Fig Jam,

Grilled House Made Sourdough, Fries

Sub Caesar Salad 3~ Sub Truffle Fries 3~

Sub Peach Salad 4~ Sub Gluten Free Bun 3~

### Chicken Sandwich 19~

Grilled Red Bird Farms Chicken Breast, House Made Mozzarella, Bacon, Romaine, Roasted Piquillo Pepper, Basil Aioli, Fries

Sub Caesar Salad 3~ Sub Truffle Fries 3~

Sub Peach Salad 4~ Sub Gluten Free Bun 3~

### Smoked Salmon Tartine 22~

Cold Smoked Salmon, Lemon Dill Cream Cheese, Traditional Accompaniments,

Grilled House Made Sourdough, Green Salad

Sub Gluten Free Bread 3~

### \*Willow Creek Burger 21~

Sharp White Cheddar Cheese, Bacon, Roasted Garlic Truffle Aioli, Carmelized Onion, Lettuce, Tomato, Brioche Bun, Fries

Sub Caesar Salad 3~ Sub Truffle Fries 3~

Sub Peach 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~