



## STARTERS

### 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~

### Willow Creek Classic Caesar 12~

Romaine, 5280 Parmigiano-Reggiano, Sourdough Croutons, House Dressing

Add Chicken 10~ Add Salmon 14~

Add NY Strip 28~ 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 NY Strip 28~ Add Shrimp 15~

### Shishito Peppers 12~

Charred Shishito Peppers, Pumpkin Seeds, 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

~ MIMOSA SPECIAL ~

~ MIMOSA ~ 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~

**\*20% GRATUITY ADDED TO PARTIES OF 5 OR MORE**

**\$6.00 SPLIT PLATE FEE ON SHARED ENTREES**

\*PLEASE NOTE THAT THERE IS A 3.5% 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 LINCOLN  
EXECUTIVE CHEF VINCENT VIGIL  
GENERAL MANAGER ROSE TOWERS  
FRONT HOUSE MANAGER KRISTEN CIOS**

\*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

## 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 Peppers, Onions, 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...

### Chicken Sandwich 19~

Grilled Red Bird Farms Chicken Breast, House Made Mozzarella, Bacon, Roasted Piquillo

Pepper, Romaine, Basil Aioli, 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, House Sourdough, Traditional

Accompaniments, Side Kale 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 Kale Salad 4~ Sub Gluten Free Bun 3~

### Pork Belly BLTA 18~

Braised Pork Belly, Lettuce, Tomato, Avocado, Brioche Bun, Harissa Aioli, Fries

Sub Caesar Salad 3~ Sub Truffle Fries 3~

Sub Kale Salad 4~ Sub Gluten Free Bun 3~

### Willow Creek Sausage Rigatoni 25~

Housemade Italian Sausage,

San Marzano Tomato,

5280 Parmigiano-Reggiano, Fresh Basil

Sub Gluten Free Pasta 4~