



Show Your Lunch Receipt & Get 10% Off Your Provisions Market Purchase!

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~

Truffle Fries 12~

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

Caprese 16~

Heirloom Tomatoes, Fresh Basil, Balsamic Reduction, House Made Mozzarella

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

Organic Colorado Greens Salad 18~

Organic Colorado Greens, Sugar Snap Peas, Cherry Tomatoes, Dried Fig,
Green Apples, Marcona Almonds, Willow Creek Honey Lemon Vinaigrette
Add Chicken 10~ Add Salmon 14~ Add Cod 12~ Add Shrimp 15~

Cup Soup Du Jour 10~

LUNCH ENTREES

Mama's Pulled Carolina BBQ Pork Sandwich 18~

Whole Grain Mustard, WC Slaw, Pickles, Brioche Bun, Fries
Sub Truffle Fries 3~ Sub Caesar Salad 3~ Sub Cup of Soup 3~ Sub Greens Salad 4~

Fish & Chips 19~

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

Willow Chicken Sandwich 17~

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 Greens Salad 4~

*Willow Creek Burger 21~

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

Sausage Rigatoni 25~

Housemade Italian Sausage, San Marzano Tomato, 5280 Parmigiano-Reggiano,
Fresh Basil Chiffonnade

*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