



BEGINNINGS

Market Provisions 30~

3 Artisanal Cheeses, Grain Mustard, Seasonal Compote, House Pickled Vegetables, Fresh Fruit, Marcona Almonds, Sourdough Crostini, Crackers

Add Provisions Meat 8~ Add Gluten Free Crackers 2~

Burrata 21~

Gremolata, Calabrese Peppers, Caramelized Marinated Peaches, Vinegar, Grilled Bread

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~ *Add NY Strip 28~

Strawberry Watercress Salad 18~

Radicchio, Watercress, Fresh Strawberries, Radish, Marcona Almond,

Orange Segment, Shallot, Pomegranate Seeds, Feta, Strawberry Vinaigrette

Add Chicken 10~ *Add Salmon 14~ Add Cod 12~ Add Shrimp 15~ *Add NY Strip 28~

Beet Salad 16~

Frisee, Arugula, Heirloom Carrot, Orange Segments, Candied Pecan,

Goat Cheese, Apple Cider Vinaigrette

Add Chicken 10~ *Add Salmon 14~ Add Cod 12~ Add Shrimp 15~ *Add NY Strip 28~

Cup Soup Du Jour 10~

LUNCH ENTREES

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 Truffle Fries 3~ Sub Caesar Salad 3~ Sub Cup of Soup 3~ Sub Strawberry or Beet 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 Strawberry or Beet Salad 4~

Willow Chicken Sandwich 18~

Marinated Chicken Breast, Ham, Sliced Apple, House Made Mozzarella,

Arugula, Basil Aioli, Grilled Sourdough, Fries

Sub Truffle Fries 3~ Sub Caesar Salad 3~ Sub Cup of Soup 3~ Sub Strawberry or Beet Salad 4~

Sub GF Bun 3~

*Willow Creek Burger 21~

Sharp White Cheddar Cheese, Bacon, Caramelized Onion, Lettuce, Tomato,

Roasted Garlic Truffle Aioli, Brioche Bun, House Fries

Sub Truffle Fries 3~ Sub Caesar Salad 3~ Sub Cup of Soup 3~ Sub Strawberry or Beet 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
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.