

WILLOWS

KITCHEN | WINEBAR

- BREAKFAST -

SWEET START

LEMON RICOTTA PANCAKES (V) 15
blueberry syrup

BRIOCHE FRENCH TOAST (V) 15
powdered sugar + aged maple syrup

BASKET OF BREAD FOR THE TABLE (V) 12
fresh baked muffin + fruit and cheese danish
+ flaky croissants + jams and jellies

WILLOWS PARFAIT (V, GFO) 14
vanilla yogurt + fresh berries + granola
+ candied pecans

SIGNATURES

BREAKFAST SANDWICH 18
bacon or sausage patty + brioche bun
+ fried egg + cheese + hollandaise
+ hash browns

CROQUE MONSIEUR* 18
brioche bread + shaved ham + gruyere cheese
+ bechamel sauce + fried egg
+ hash browns

**YAVAPAI SWEET
POTATO (VG, VGO, GF) 16**
coriander roasted sweet potato + rainbow
peppers + herb cream + red potato + onion
+ poached eggs

SHRIMP AND POLENTA* (GF) 20
jumbo shrimp + pimento polenta
+ sausage gravy + scallions

SMOKED SALMON PLATTER* (GFO) 21
smoked salmon + bagel + tomato
capers + pickled onion + basil cream cheese
+ arugula + lemon + fresh fruit

STEAK AND EGGS* 24
8 oz ribeye + eggs any way + hash browns

CLASSICS

TWO EGGS ANY WAY* 17
two eggs any way + hash browns
+ choice of bacon + sausage + ham

CUSTOM OMELET* (GFO) 18
ham + onions + peppers + cheddar
+ goat cheese + spinach + bacon
+ mushroom

EGGS BENEDICT* 18
canadian bacon or smoked salmon
+ poached eggs + hollandaise

BISCUITS AND GRAVY* 18
fresh baked biscuits + sausage gravy
+ 2 eggs any way

SIDES 7

SAUSAGE LINKS

BACON

COTTAGE CHEESE

2 EGGS

SIDE TOAST

SIDE BISCUIT

FRESH FRUIT

BAGEL AND CREAM CHEESE

BEVERAGES

COFFEE + DECAF + HOT TEA 5

SINGLE ESPRESSO 4

DOUBLE ESPRESSO 6

SPECIALITY COFFEE 7
latte + cappuccino + mocha

JUICE 5
orange + grapefruit + cranberry
apple + tomato

SODA 5
coca-cola products

HOUSE BLOODY MARY 14
vodka + bloody mary mix

MIMOSA 14
prosecco + orange juice

IRISH COFFEE 14
irish whiskey + coffee + whipped cream

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for food-borne illness.

(V)= VEGETARIAN (VG)= VEGAN (VO)= VEGETARIAN OPTION (VGO)= VEGAN OPTION
(GF)= MADE WITH GLUTEN FREINDLY INGREDIENTS (GFO)= GLUTEN FRIENDLY OPTION

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. Our meals with no intentionally added gluten are designed for the person who wishes to avoid gluten for other purposes ~ outside of Celiac disease or a sensitivity to gluten that may cause harm"