

WILLOWS KITCHEN & WINE BAR

BREAKFAST MENU

SMALL PLATES

LEMON RICOTTA PANCAKES (V) 16
blueberry syrup

BRIOCHE FRENCH TOAST (V) 15
powder sugar | pure maple syrup

BASKET OF BREAD (V) 14
assorted muffins, danish's & flaky
croissants | jam

WILLOW'S PARFAIT (V, GFO) 14
vanilla yogurt | berries | candied pecans
honey toasted granola

SIDES 7

APPLEWOOD BACON

SAGE SAUSAGE

HAM

TWO EGGS

FRUIT

BAGEL & CREAM CHEESE

BREAKFAST POTATOES

TOAST OR BISCUITS

CLASSICS

TWO EGGS YOUR WAY* 17
breakfast potatoes | sage sausage
applewood bacon | grilled ham

CUSTOM OMELET * (GFO) 19
onions | peppers | teardrop tomatoes
cheddar | choice of: bacon | sausage
ham

EGGS BENEDICT* 21
canadian bacon or smoked salmon
poached eggs | hollandaise

BISCUITS & GRAVY 18
biscuits | sausage gravy | two eggs

BREAKFAST SANDWICH 19
applewood bacon or sage sausage
fried egg | hollandaise | breakfast potatoes

**ROASTED POTATO HASH + POACHED
EGGS (VG, VGO, GF) 16**
peppers | red onion | thyme cream

STEAK & EGGS* (GF) 28
10-ounce new york | two eggs
breakfast potatoes

BEVERAGES

coffee | decaf | hot tea 5

single espresso 4

double espresso 6

JUICE 5

orange | grapefruit | cranberry | apple
tomato

SPECIALTY COFFEE 7

latte | cappuccino | mocha

SODA 5

coca-cola products

HOUSE BLOODY MARY 14

vodka

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 FREE INGREDIENTS
(GFO)= GLUTEN FREE OPTION

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