

BITES

DUCK FAT CRISPS \$6

JAR O' PICKLED VEGETABLES
(HOUSE-MADE) \$6

HUNK OF AGED CHEDDAR
grilled country bread \$8

SIDES

RAW KALE SALAD
pine nuts, parmesan \$8

THICK-CUT SMOKED BACON \$8

GRILLED SAUSAGE \$8

SMASHED FINGERLING HOME FRIES \$8

GRILLED GRAPEFRUIT, mint sugar \$8

BRUSSELS SPROUTS
sage brown butter & hazelnut \$8

Willow
ROAD

BRUNCH

SMALL PLATES

CHARRED BEAN SALAD, mustard seed, pepitas, smoked paprika \$12

TWENTY GREENS SALAD, herbs, pistachios, aged pecorino \$10

HONEY YOGURT PARFAIT, raspberry chia, granola \$8

CREAM OF WHEAT, hot butter rum raisins, cinnamon pecans \$10

FRESH FRUIT BOWL, chef's seasonal selection of market fruits \$10

WILLOW'S MAC N' CHEESE, sweet sausage, lemon, fennel pollen, parsley \$14

LARGE PLATES

MUSSELS A LA PLANCHA, kumquat drawn butter \$12

CAST IRON BAKED EGGS, chorizo, charred scallion, parmesan cream \$16

BRIOCHE FRENCH TOAST, banana-apple caramel, whipped sour cream \$15

SLOW-COOKED EGGS, steel cut oats, smoked bacon, maple hollandaise \$15

SEA BASS ESCABECHE PO BOY, cucumber, pickled shallots, lemon garlic aioli \$18

SPICED LAMB BURGER, aged cheddar, cilantro, sumac aioli, potato crisps \$18

