

DAYTIME

OPEN ALL DAY, MOST DAYS **Wed-Sun** » **Brunch** W-SU 9A-3P / **Happy Hour** W-SU 3-6P / **Dinner** W-SA 3-9P, SU 3-8P

Breakfast & Brunch SERVED UNTIL 3P

STARTERS

- Coconut Almond Granola & Greek Yogurt** 13
fresh berries and ginger syrup
- Potato Onion Latkes** 14
scallion dip, apple butter
- Baked Goods** 5 EA / 13 ALL
chocolate banana bread
cinnamon cruller
cheddar chive biscuit

SANDWICHES

- Avocado Toast** 15
sourdough, chili flakes and side salad
- Bacon Egg & Cheese Sandwich** 16
on Cuban toast with cheese grits
- Salmon* Bagel Sandwich** 22
scallion schmear, tomato, sprouts, onion and a pile of potato chips
- Croque Madame** 20
jambon de Paris on sourdough with melted gruyère and mornay, fried egg* and salad on the side

ADD-ONS

- Bacon** 6 **Sausage** 8 **Two Latkes** 7
- Cured Salmon** 8 **Cheese Grits** 8
- Avocado** 4 **Two Eggs** 5

PLATES

- Breakfast Plate** 22
2 eggs any style, meat or avocado, with cheese grits and brioche toast
- Mushroom Omelette** 23
melted gruyère and mornay sauce with side salad
- Nate's Plate** 25
house salmon gravlax*, avocado, 2 potato latkes, scrambled eggs, garlic aioli, herbs and onions
- Lemon Poppy French Toast** 17
sourdough with lemon curd, fresh berries and whipped ricotta
- Biscuits & Gravy** 23
sage sausage, grits and 2 sunny eggs*
- Huevos Rancheros** 21
corn tortillas with chorizo, avocado, potatoes, jalapeño cilantro crema, black beans and 2 sunny eggs*
- Steak & Eggs & Latkes** 34
grilled coulotte and chimichurri, 2 eggs any style and 2 potato latkes

Lunch SERVED FROM 11A-3P

SNACKS

- Potato Chips & Dip** 7
charred scallion crème fraîche
- Rosemary Focaccia** 9
whipped garlic confit butter
- Cured Castelvetro Olives** 9
citrus zest, chili flake, fennel pollen

APPETIZERS

- Cucumber Ceviche** 14
onions, roasted hazelnuts, citrus, cilantro, jalapeño, radish, chips
- Classic Chicken Soup** 9
herbs and vegetables with focaccia
- Ricotta Hazelnut Honey Toast** 14
aleppo chili on toasted sourdough
- Shrimp Cocktail** 17
cocktail sauce and lemon

- Beef Tartare*** 19
cornichons, shallots, dijonnaise, chips
- Bacon Cheddar Disco Fries** 15
mornay, scallions, pickled chiles

- Three Cheese Macaroni** 15
parmesan, cheddar, provolone, garlic breadcrumbs

SALADS

- House Salad** 15
greens, thin onions, crispy quinoa, sunflower seeds, herby green goddess
- Tahini Caesar** 17
romaine and kale with croutons and a mountain of grana padano
- Chicken Bacon Ranch Wedge** 19
tomatoes, onions, blue cheese, rustic croutons

SANDWICHES

- Charred Broccoli Melt** 17
pickled onions, tomatoes, gruyère on toasted Cuban bread and side salad
- Classic Chicken Salad Sandwich** 17
diced onions and celery with tomato, sprouts, dijonnaise and house pickles on sourdough with chips

- Smash Cheeseburger** 18
LTOP, American, comeback sauce on an English muffin, frites
MAKE IT A DOUBLE +2

ADD-ONS

- Avocado** 4 **Bacon** 5 **Shrimp** 9
- Chicken Salad** 7 **Grilled Chicken** 8

ENTRÉES

- Roasted Carrots & Haloumi** 24
kale, crispy quinoa, creamy tahini, farro, sunflower seeds, onions
- Chicken Schnitzel** 24
panko-crusted butterflied breast with german mustard sauce, lemon and a nice little side salad with tomatoes and onions
- Rotisserie Chicken Frites** 29
all natural Amish-raised, free-range half chicken slow-roasted on the spit with salsa verde and garlic aioli

- Steak Frites** 34
grilled coulotte with chimichurri

SIDES

- Seared Broccoli** 9
- Roasted Mushrooms** 10
- Frites & Aioli** 8

DRINKS »

CHEERS

WILLA YOU JOIN US? **Thursday Happy Hour** ALL DAY LONG ALL SUMMER LONG / **Sunday Supper** HALF OFF ALL BOTTLES OF WINE, HALF OFF FOR SERVICE INDUSTRY

SPRITZ TO START

Watermelon Refresher 14
ilegal mezcal, apricot, lemon, prosecco

Strawberry Aperol ON TAP 14 / 55
aperol, sparkling wine, soda, orange

Willa's OG Fix ON TAP 14 / 55
house vodka elderberry seltzer

House Sangria 14 / 55
vodka, lemon, pomegranate, blackberry, rosé

ICE COLD BEERS

Monopolio LAGER ON TAP 6

Wicked Weed SOUR 7

Michelob ULTRA 5

Green Bench 'SUNSHINE CITY' IPA 7

Miller HIGH LIFE 5

Florida Avenue 'MY BOY BLUE' WHEAT 6

BRUNCH FAVORITES

Mimosa 10
prosecco and oj

WillaBaldi 14
campari, oj, giffard pineapple

Green Machine
fresh green juice, green house vodka 15

Currently Lost
lost irish whiskey, king state espresso, black currant, lemon, orange bitters 15

Classic Bloody
vodka, house mix, pickles 13
WASH IT DOWN WITH A BEER BACK +3

Mini Mary shrimp cocktail, tajin 8

PICK-N-POUR COCKTAILS
WITH YOUR CHOICE OF SPIRIT

Grandfather Grocer 13
house tonic
GIN / VODKA / TEQUILA

Gingers Rule 14
house ginger beer, lime
VODKA / GIN / RUM

Negroni 15
campari, house vermouth
GIN / BOURBON / MEZCAL

Espresso Martini 17
coffee liqueur, ks espresso
VODKA / TEQUILA

WILLA'S HOUSE COCKTAILS

Cucumber Southside 15
hendrick's gin, lime, tonic

Clear Skies 16
clarified paper plane with jack daniel's rye, nonino, brovo #1, dairy wash*, lemon

Lavender Wallflower 14
new amsterdam gin, st-germain, tattersall blueberry, lime

The Olive Martini 16
belvedere with lillet and msg, olive oil, brine and bitters

Crimson Cannon 15
santa teresa rum, novo fogo cachaça, fernet menta, grenadine, lime

Parsley Pepper Margarita 16
camarena tequila, jalapeño, lava salt, lime

Sunset Margarita 15
herradura tequila, salted agave, citrus

Sign of the Thymes 16
ilegal mezcal, select aperitivo, herbs

Black Manhattan 18
jack daniel's triple mash, averna, china-china, barrel-aged 3-weeks

FINE WINES BY THE GLASS

House rosé / white / red 13
SPARKLING

Champagne 22
piper-heidsieck 'la cuvée brut' NV

Prosecco Brut 14
zardetto 'doc' VENETO IT NV

Prosecco Rosé 15
zardetto 'extra dry' VENETO IT NV

ROSÉ

Côtes de Provence 14
miraval 'studio' FR '20

WHITE

Sauvignon Blanc 16
fontenielle BORDEAUX FR '20

Chardonnay 17
normand 'bourgogne' BURGUNDY FR '21

RED

Pinot Noir 14
matthew fritz MONTERREY CA '21

Cabernet Sauvignon 16
gundlach bundschu SONOMA CA '21

ZERO-PROOFERS

Willa's Tonic ON TAP 6
lemongrass, lavender, citrus

Cool As A 7
cucumber, lime, tonic

Soft Sangria 9
pomegranate, cinnamon, tonic

Ginger Beer ON TAP 6
fresh ginger, citrus

Phony Negroni 11
giffard aperitif, amass riverine

Lil Parsley Pepper Margarita 11
seedlip garden 108 with jalapeño, lava salt, lime
LIKE THE HOUSE FAVORITE, W/O BOOZE