

DINNER

SNACKS

Focaccia

rosemary, roasted veggies, chimichurri for dipping

Potato Chips

house noochy seasoning

Toasted Almonds

marconas, citrus zest, fresh herbs

Cured Castelvetroano Olives

citrus, chili, fennel pollen

Prosciutto Di Parma

aged 16-months, newspaper-thin

Willa's Cheese

rotating cow's milk cheese

House Pickles

half-sour cucumbers, onions, fennel

Shrimp Cocktail

poached in court-bouillon with lemon and cocktail sauce

5 each / 3 for 14 / all for 35

APPETIZERS

Double Dip

roasted beet hummus and onion dip with veggie spread and za'atar pita chips 18

Whipped Ricotta Toast

Florida honey, roasted hazelnuts on sourdough 12

Beef Tartare

hand-chopped sirloin, cornichons, shallots, dijonnaise, chips 16

Fried Cedar Key Oysters

cornmeal, remoulade 14

SANDWICHES

Roasted Vegetable Melt

broccoli pesto, celery root, caramelized onions, peppers, provolone on house focaccia with dressed greens 15

Rotisserie Chicken Dip

pulled chicken, melted provolone on a warm baguette, served au jus with chips 16

Double Smash Cheeseburger

LTOP, American, comeback sauce on an English muffin with frites 17

SOUP & SALAD

Chicken Soup

house stock with celery, carrots and toast 9

House

mixed greens, crispy grains, a bounty of veggies with green goddess 13

Cold Vermicelli Noodle

jalapeño coco-crunch, cabbage, crispy shallots, toasted peanuts, edamame, miso vinaigrette 16

Fred's Roasted Chicken

pears, corn, haricot verts, lardons, blue cheese, tomatoes, onion, balsamic vinegar 19

Tahini Caesar

little gems and kale with a mountain of grana padano and rustic croutons 16

ADDITIONS

pulled rotisserie chicken 7
chicken salad 5
poached shrimp 6
seared Òra King salmon 9 / 17
grilled steak 9 / 17

PLATES

Rainbow Bowl

greens, grains, mushrooms, avocado, pickled veggies 18

Pappardelle

kabocha cream, broccolini, goat cheese, sage salt, pepitas 19

Seared Òra King Salmon

miso glaze, roasted carrots, snap peas, edamame 29

Moules Frites

mussels in white wine, dijon, calabrian chili, garlic confit, herbs with grilled sourdough 24

Fish-n-Chips

vodka and lager-battered white fish with malt vinegar, house pickles, gribiche, lemon and frites 23

Pork Schnitzel

panko-crust and fried with porchetta spices, lemon, greens, mustard sauce 25

Steak Frites

grilled USDA prime coulotte with chimichurri 28

BIG WILLA STYLE

Rotisserie Chicken

all natural, free-range half chicken slow-roasted on the spit, topped with salsa verde 20

VEGETABLES & SIDES

Nice Little Side Salad

greens, tomatoes, onions tossed in lemon vinaigrette

Seared Broccolini

chili, lemon

Braised Greens

confit garlic, apple cider vinegar

Coconut Squash

brown butter

Roasted Mushrooms

thyme, rosemary, garlic butter

Macaroni Au Gratin

gruyere, cheddar, provolone

Roasted Fingerling Potatoes

with chicken schmaltz and herbs

Frites

golden, thin and crispy with aioli

8 each / 3 for 19

CHEERS

SPRITZ TO START

Strawberry Aperol Spritz 12 / 50
sparkling wine, soda, orange on tap

Shandy 9
lager, sparkling, lemon cordial

Willa's Fix on tap 10 / 45
vodka, cocchi bianco, elderberry,
hibiscus, blueberries, lemon

PICK-N-POUR

cocktail customization with your choice of spirit

Grandfather Grocer 13
house tonic
pick: gin, rum or tequila

Gingers Rule 13
house ginger beer, lime
pick: vodka, gin or rum

Mad Scientist 12
bubbles, crème de cassis, lemon
pick: vodka, gin or brandy

Manhattan 14
house vermouth blend, cherry
pick: rye, rum or reposado

Negroni 12
campari, house vermouth blend
pick: gin, bourbon

WILLA'S HOUSE COCKTAILS

Reverse Vesper 17
stoli elit vodka, cocchi americano,
hendrick's gin, orange bitters,
cheese-stuffed olives

Hotel National 12
santa teresa rum, stiggins'
fancy pineapple, lime

Parsley Pepper Margarita 13
tequila, jalapeño, lava salt, lime

Bourbon Peach Smash 13
russell's 10yr, contratto
aperitif, mint, lemon

ZERO-PROOFERS

Willa's Tonic 5
lemongrass, lavender,
citrus, cinchona bark

Summer Tonic 6
fresh peaches, lemon

Ginger Beer 6
fresh pressed with citrus

Limeade 5
ginger, mint, cherry

ICE COLD BEERS

Draught
Monopolio Clara LAGER 5
Coppertail Free Dive IPA 6
Florida Ave Passion WHEAT 7

Cans & Bottles
Stiegl GRAPEFRUIT RADLER 5
Michelob ULTRA 4
Captain Lawrence KÖLSCH 7
Beck's N/A 5
Shacksbury CIDER 7
Swamp Head BIG NOSE IPA 7
Duvel BELGIAN ALE 9
Bud HEAVY 3

WINES BY THE GLASS

SPARKLING

House Bubbles 10

WHITE

House White on tap 10

Pinot Grigio 11
marco felluga 'mongris'
collio, friuli-venezia giulia, IT 2019

Chardonnay 13
drouhin, mâcon-villages
burgundy, FR 2017

Sauvignon Blanc 14
domaine du salvard
cheverny, loire, FR 2020

Chenin Blanc 12
château de valmer
vouvray, loire, FR 2018

ROSÉ & ORANGE (SKIN CONTACT)

House Rosé on tap 10

Pinot Noir Rosé 12
sokol blossom
willamette, OR 2020

RED

House Red on tap 10

Gamay 12
lapierre 'raisins gaulois'
beaujolais, FR 2019

Pinot Noir 13
fries family 'duck pond'
willamette, OR 2017

Malbec 11
clos la coutale 'vin de pays'
cahors, FR 2019

Cabernet Sauvignon 14
annabella
napa, CA 2019

WINE TASTES BEST OUT OF A MAGNUM

Sémillon, Sauv Bl WHITE 97
graville lacoste
graves, bordeaux, FR 2020

Gamay RED 120
nicole chanrion 'cote-de-brouilly'
beaujolais, FR 2019

Grenache Gris ROSÉ 98
domaine fonsainte
languedoc, FR 2018