

# BRUNCH

## PÂTISSERIE

**Cruller** cinnamon sugar  
**Zucchini Muffin** whipped butter  
**Bagel** plain or everything  
**Biscuit** cheddar & chive

4 each / all for 14

## APPETIZERS

**Granola & Yogurt**  
peach ginger syrup,  
macarated berries 9

**Potato Onion Latkes**  
charred scallion crème fraîche  
and apple butter 10

**Poutine**  
frites, sunny egg, cheese curds,  
red-eye gravy, scallions 11

**Whipped Ricotta Toast**  
with apple butter  
on sourdough 13

**Bagel Board**  
salmon gravlax, whitefish salad,  
tomato, olives, onion, cornichons,  
caper berries, lemon 19

## SALADS

**House**  
mixed greens, crispy grains,  
with green goddess 13

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

**Fred's Roasted Chicken**  
pears, corn, haricot verts, lardons,  
blue cheese, tomatoes, onion,  
balsamic vinegar 19

**Burrata, Melon & Prosciutto**  
mint, vinegar, croutons 19

## SANDWICHES

**Croque Monsieur**  
gruyere, mornay, jambon de paris,  
sourdough, side salad 16  
MAKE IT A MADAMME +2

**Pork Belly Double Smash Burger**  
American cheese, sunny egg,  
comeback sauce, frites, pickles  
on an English muffin 18

## BRUNCH

**Tomatillo Shakshuka**  
sunny eggs, cilantro, cotija,  
brioche 16

**Omelette Classique**  
roasted mixed mushrooms,  
melted gruyère with  
nice little side salad 18

**Huevos Rancheros**  
chorizo, sunny eggs,  
corn tortillas, beans, potatoes,  
jalapeño cilantro crema,  
avocado, pico de gallo 20

**Pork Belly & Chili Cheese Grits**  
sunny eggs, braised greens,  
red-eye gravy, brioche 17

**Steak Frites & Eggs**  
grilled USDA prime coulotte,  
sunny eggs, chimichurri 29

## BIG WILLA STYLE

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**Café Breakfast**  
two eggs, nice little side salad,  
choice of meat or avocado,  
choice of potatoes or grits,  
pico de gallo, brioche 19

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

**Rainbow Bowl**  
greens, grains, mushrooms,  
avocado, pickled veggies,  
pico de gallo 18

**Fall Pancakes**  
fresh granny smith apples,  
roasted chopped peanuts with  
salted caramel 15

**French Toast**  
macarated berries, honey citrus  
syrup, brown butter almonds,  
pastry cream 17

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

## VEGETABLES & SIDES

**Braised Greens**  
confit garlic, apple cider vinegar

**Roasted Fingerling Potatoes**  
with chicken schmaltz and herbs

**Frites**  
golden, thin and crispy with aioli

**Roasted Mushrooms**  
thyme, rosemary, garlic butter

**Macaroni Au Gratin**  
gruyère, cheddar, provolone

**Chili Cheese Grits**  
mozzarella, cheddar, cream, corn

8 each / 3 for 19

## ADD-ONS

half avocado 5  
brioche toast 3  
two eggs any way 4  
house salmon gravlax 8  
seared Ōra King salmon 9  
whitefish salad 6  
pulled rotisserie chicken 7  
chicken salad 6  
jambon de paris 7  
sage fennel sausage 6  
pork belly bacon 6  
grilled steak 9

# CHEERS

## COFFEE (WILLA'S LOVES KING STATE)

<b>Espresso</b>	3
<b>Cortado</b>	4
<b>Cappuccino</b>	4.5
<b>Latte</b>	5
<b>Drip</b>	3
<b>Iced Coffee</b>	4
ALT MILK / VANILLA / CHOCOLATE	1

## SPRITZ TO START

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

<b>Willa's Other Fix</b> ON TAP	11 / 45
banyan tree vodka, amaro #1, fresh apple, florida honey	

<b>Mimosa</b>	10
oj, sparkling wine	

## BRUNCH COCKTAILS

<b>Spicy Michelada</b>	6
monopolio clara, house sauce, lime	

<b>Good Long Island</b>	12
vodka, gin, tequila, black tea cordial	

<b>Cucumber Southside</b>	12
hendrick's gin, chartreuse, lime	

<b>Iced Chai Irish Coffee</b>	11
proper 12, cold brew, chai, oat milk	

<b>Rosé Sangria</b>	10 / 45
grey goose, fresh fruit, curacao	

<b>Parsley Pepper Margarita</b>	13
tequila, jalapeño, lava salt, lime	

## BLOODY WILLA

<b>Classic Mary</b>	11
vodka, house mix, tomato, pickles	

WASH IT DOWN WITH A BEER BACK	2
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## ZERO-PROOFERS

<b>Green Juice</b>	8
apple, pineapple, parsley, kale, spinach, celery, ginger	

<b>Willa's Tonic</b>	5
lemongrass, lavender, citrus, cinchona bark	

<b>Soft Sangria</b>	8
pomegranate, cinnamon with house tonic	

<b>Ginger Beer</b>	6
fresh ginger with citrus	

<b>Limeade</b>	5
fresh lime, mint, cherry	

## ICE COLD BEERS

<b>Draught</b>	
Monopolio Clara LAGER	5
Monopolio IPA	7
Motorworks COFFEE PORTER	9

<b>Cans &amp; Bottles</b>	
Stiegl GRAPEFRUIT RADLER	5
Michelob ULTRA	4
Beck's N/A	5
Swamp Head BIG NOSE IPA	7
King State PUMPKIN ALE	7
Duvel BELGIAN ALE	9
Bud HEAVY	3

## WINES BY THE GLASS

### SPARKLING

<b>House Bubbles</b>	10
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WHITE	
<b>House White</b> ON TAP	10

<b>Sauvignon Blanc</b>	14
salvard 'cheverny' <i>loire</i> FR '20	

<b>Pinot Grigio</b>	12
marco felluga 'mongris' <i>giulia</i> IT '19	

<b>Chardonnay</b>	13
joseph drouhin <i>burgundy</i> FR '17	

### ROSÉ

<b>House Rosé</b> ON TAP	10
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<b>Pinot Noir Rosé</b>	12
blosser <i>willamette</i> OR '20	

### RED

<b>House Red</b> ON TAP	10
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<b>Côtes-du-Rhône</b> GSM	12
st cosme <i>FR</i> '19	

<b>Pinot Noir</b>	13
fries 'duck pond' <i>willamette</i> OR '20	

<b>Cabernet Sauvignon</b>	14
annabella <i>napa</i> CA '19	

## BIG WILLA WINES

wine tastes best from a magnum

### SPARKLING

<b>François Montand</b>	78
'brut' <i>jura</i> FR NV	
COLOMBARD, UGNI BLANC, CHARDONNAY	

### WHITE

<b>Graville Lacoste</b>	105
<i>bordeaux</i> FR '20	
SEMILLON, SAUVIGNON BLANC	

### ROSÉ

<b>Corbières</b>	98
domaine fonsainte <i>bordeaux</i> FR '20	
GRENACHE GRIS	

### RED

<b>Côte-de-Brouilly</b>	165
chanrion <i>beaujolais</i> FR '19	
GAMAY	

## WILLA YOU JOIN US?

**Happy Hour**  
5 to 7pm, Wednesday-Friday

**Sunday Wine Night**  
1/2 half off any bottle