

DINNER

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

SNACKS

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

APPETIZERS

Cucumber Ceviche	14
red onions, roasted hazelnuts, citrus, cilantro, jalapeño, watermelon radish and 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	
Three Cheese Macaroni	15
parmesan, cheddar, provolone, garlic breadcrumbs	
Beef Tartare*	19
cornichons, shallots and dijonaise with chips	
Bacon Cheddar Disco Fries	15
mornay sauce, scallions, pickled chiles	

SALADS

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

SANDWICHES

Charred Broccolini Melt	17
pickled onions, grape tomatoes, melted gruyère on toasted Cuban bread with a side salad	
Classic Chicken Salad Sandwich	17
diced onions and celery with sliced tomato, alfalfa sprouts, dijonaise and house pickles on toasted sourdough with potato chips	
Smash Cheeseburger	18
LTOP, American and comeback sauce on an English muffin with a pile of frites	
MAKE IT A DOUBLE	+2

ADD-ONS

Avocado	4	Bacon	6
Chicken Salad	7	Grilled Chicken	8
Cured Salmon	8	Shrimp	9

ENTRÉES

Roasted Carrots & Haloumi	24
baby kale, crispy quinoa, creamy tahini, toasted sunflower seeds, sliced onions, farro	
Seared Branzino	36
Israeli couscous salad with turmeric, onions, arugula, fennel and tomato caper vinaigrette	
Moules Frites	26
PEI mussels with white wine, lemon, butter, capers, garlic confit and grilled sourdough	
Chicken Schnitzel	24
panko-cruste butterflied breast with german mustard sauce, fresh 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	33
grilled coulotte with chimichurri	
Seared Broccolini	9
Roasted Mushrooms	10
Frites & Aioli	8

SIDES

DESSERT

Chocolate Pot De Crème	10
salty hazelnut praline with a dollop of chantilly	
Willa's Soft-Serve	
ICE CREAM	8
ROOTBEER FLOAT	10
AFFOGATO	8
AMARO-GATO	10
Chocolate Chip Cookie	5
COFFEE (KING STATE)	
Espresso	3
Americano	3
Cold Brew	4.5
TEA (RISHI ORGANIC)	
Iced Tea	3.5
Loose Leaf	6
BLACK / GREEN / WHITE / OOLONG / HERBAL	

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