

DINNER

SNACKS

Focaccia

rosemary, roasted veggies, chimichurri for dipping

Potato Chips

house noochy seasoning

Toasted Almonds

marconas, citrus zest and fresh herbs

Cured Castelvetro Olives

citrus, chili and fennel pollen

Prosciutto Di Parma

aged 16-months, shaved newspaper-thin

Willa's Cheese

rotating cow's milk cheese

House Pickles

half-sour cucumbers, onions and 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 and 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

braised greens, roasted mushrooms, grains, avocado, pickles 18

Pappardelle

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

Seared Òra King Salmon

canellini beans, lardons, dijon, fresno chiles, melted leeks 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 and onions tossed in lemon vinaigrette

Seared Broccolini

chili and lemon

Braised Greens

confit garlic, apple cider vinegar

Coconut Squash

brown butter

Roasted Mushrooms

thyme, rosemary and garlic butter

Macaroni Au Gratin

gruyère, cheddar and 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

i-75 cathead bitter orange vodka, lemon, sparkling wine	14
Strawberry Spritz ON TAP aperol, sparkling wine, soda, orange	12 / 50
Willa's Other Fix ON TAP banyan tree vodka, amaro #1, fresh apple, florida honey	11 / 45
WILLA'S HOUSE COCKTAILS	
Reverse Vesper stoli elit vodka, cocchi americano, hendrick's gin, orange bitters, cheese-stuffed olives	17
Parsley Pepper Margarita espolón tequila, jalapeño, lava salt, lime	14
Fall Spice Dram maker's mark bourbon, leopold bros apple whiskey, allspice dram, fall spices	14
Hotel National santa teresa rum, stiggins' fancy pineapple, lime	12
Penicillin monkey shoulder whisky, ginger, lemon, egg white	15

PICK-N-POUR

cocktail customization with your choice of spirit	
Grandfather Grocer house tonic PICK: GIN / VODKA / TEQUILA	13
That One with the Carrot carrot, ginger, lime, hellfire bitters PICK: TEQUILA / MEZCAL	14
Gingers Rule house ginger beer, lime PICK: VODKA / GIN / RUM	13
Count Negroni campari, house vermouth blend, orange PICK: GIN / BOURBON	12

ZERO-PROOFERS

Willa's Tonic lemongrass, lavender, citrus	5
Soft Sangria pomegranate, cinnamon with house tonic	8
Ginger Beer fresh ginger with citrus	6
Limeade fresh lime, mint, cherry	5
ICE COLD BEERS	
Draught Monopolio CLARA LAGER	6
Monopolio IPA	7
Motorworks COFFEE PORTER	9
Cans & Bottles	
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	4

WINES BY THE GLASS

SPARKLING	
House Bubbles	10
WHITE	
House White ON TAP	10
Sauvignon Blanc salvard 'cheverny' <i>loire</i> FR '20	14
Pinot Grigio marco felluga 'mongris' <i>giulia</i> IT '19	12
Chardonnay joseph drouhin <i>burgundy</i> FR '19	13
ROSÉ	
House Rosé ON TAP	10
Pinot Noir Rosé blosser <i>willamette</i> OR '20	12
RED	
House Red ON TAP	10
Côtes-du-Rhône GSM st cosme FR '19	12
Pinot Noir fries 'duck pond' <i>willamette</i> OR '20	13
Cabernet Sauvignon annabella <i>napa</i> CA '19	14

BIG WILLA WINES

wine tastes best from a magnum	
SPARKLING	
François Montand 'brut' <i>jura</i> FR NV COLOMBARD, UGNI BLANC, CHARDONNAY	78
WHITE	
Graville Lacoste <i>bordeaux</i> FR '20 SEMILLON, SAUVIGNON BLANC	105
ROSÉ	
Corbières domaine fonsainte <i>bordeaux</i> FR '20 GRENACHE GRIS	98
RED	
Côte-de-Brouilly chanrion <i>beaujolais</i> FR '19 GAMAY	165

WILLA YOU JOIN US?

Happy Two Hours 5 to 7pm, Wednesday-Friday
Sunday Wine Night 1/2 half off any bottle