

One Willow

BRUNCH

SATURDAY & SUNDAYS 11 AM to 3:30 PM

WILLOW BLOODY MARY 20

briny, savory, indulgent

Vodka, house-made Bloody Mary, snow
crab claw, bleu cheese olives

LIQUID GOLD 18

bold, indulgent, energetic

Coffee rum, espresso, espresso liqueur, house-
made salted caramel

BUCKET OF BUBBLES 75

crisp, lively, luxurious

3 Chandon Sparkling Rosé splits &
2 Moët & Chandon Imperial Brut splits
make it all Moët 25

FOOD

NUTELLA FRENCH TOAST 24

Nutella stuffed French brioche bread, mixed berries, banana
maple butter, whipped mascarpone

PORK ROLL, JAM & CHEESE 22

Croissant bun, pork roll, fried farm egg,
house-made mixed berry compote,
melted triple cream Brie, arugula, French fries

PASTRAMI, BACON, EGG & CHEESE 24

Brooklyn pastrami, bacon, fried farm egg,
Cooper sharp American cheese, hash brown, toasted
brioche, French fries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Non-cash adjustment 2.99%

20% gratuity may be added to parties of 6 or more.

\$3 split charge for salads. \$6 split charge for all entrees.

GF: Gluten Free

GS: Gluten Sensitive

GFA: Gluten Free Available

V: Vegan

DFA: Dairy Free Available

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HAPPY HOUR

WEDNESDAY - FRIDAY 4PM TO 6PM & ALL DAY SUNDAY
available at the bar & surrounding high tops
not applicable during holidays

WEDNESDAYS

RAW BAR NIGHT

**\$1.50 EAST COAST HOUSE OYSTERS &
\$1 LITTLE NECK CLAMS**

4PM - 9PM, available at the bar & indoor dining room
Limit 12 Oysters & 12 Clams per person

THURSDAYS

TIDES & VINES

**AN EVENING OF COASTAL FLAVORS & CURATED WINES -
FEATURING HALF-PRICED BOTTLES & GLASS POURS**

SUNDAYS

ALL DAY HAPPY HOUR

ENJOY DISCOUNTED SMALL PLATES & EXCLUSIVE BEVERAGE SPECIALS
available at the bar & surrounding high tops