

# BRUNCH

SATURDAYS & SUNDAYS 11 AM - 3:30 PM

## COCKTAILS

### WILLOW BLOODY 20

*savory, fresh, indulgent*

Ketel One vodka, house-made bloody mary, snow crab claw, bleu cheese olives

### MAPLE OLD FASHIONED 20

*rich and balanced*

WhistlePig Piggyback bourbon, WhistlePig maple syrup, orange bitters

### BUCKET OF BUBBLES 75

*crisp, lively, luxurious*

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

### LIMONCELLO SPRITZ 17

*bright, bubbly, refreshing*

limoncello, prosecco, club

## ENTREES

### BREAKFAST BURRITO 20

breakfast sausage, peppers, onions, scrambled egg, avocado, queso fresco, salsa macha, pickled red onions, cilantro

### WAFFLES 18

Belgian waffle, organic mixed berries, mascarpone whipped cream, maple syrup

### QUICHE 16

prosciutto, spinach, cheddar, farm eggs, flaky pie crust, dressed baby greens

### JERSEY BENEDICT 22 / GFA

pork roll, buttered English muffin, poached eggs, hollandaise, mixed greens

### BISCUITS & GRAVY 20

house-made buttermilk biscuits, bacon, cheesy egg souffle, sausage gravy

### BRUNCH TOTS 17 / GS

tallow fried tater tots, pastrami, peppers, onions, chives, poached egg, hollandaise

### PARFAIT BOWL 18 / GFA

Greek yogurt, organic fresh berries, granola, matcha, local honey, microgreens

### PORK ROLL EGG N' CHEESE 16 / GFA

crispy pork roll, buttered brioche, over easy eggs, yellow American cheese, French fries

## BARISTA

decaf available for all coffee options

### HOT OR ICED COFFEE 5

### CAPPUCCINO 8

### HOT OR ICED LATTE 8

### ESPRESSO 5

### DOUBLE ESPRESSO 8

### HOT TEA 6

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