



## BREAKFAST

### PIATTI

#### AVOCADO BOWL

avocado, blistered tomatoes, prosciutto di parma (24 Mos.), arugula, hen's egg, whole wheat batard 22

#### STONE FRUIT PARFAIT

greek yogurt, stone fruit, almond streusel, spiced honey 16

#### OATMEAL

berries, walnuts, toasted coconut, mint 16

#### ITALIAN SAUSAGE HASH

crispy potatoes, dijon, arugula, hen's egg, herbs 19

#### WILLOW BREAKFAST

2 eggs, bacon or sausage, crispy fingerling potatoes, toast 18

#### LEMON RICOTTA PANCAKE

seasonal fruit compote, chantilly whipped cream 18

#### HEN EGG FRITTATA

blistered tomatoes, cauliflower, arugula, basil 14

### CONTORNI

#### ACME CINNAMON ROLL 7

#### BACON

applewood smoked 6

#### SMASHED FINGERLING POTATOES

herbs, parmigiano reggiano 6

#### FRESH SEASONAL FRUIT 10

#### EGG 3<sup>EACH</sup>

#### ACME TOAST

sourdough or wheat 4

### BEVANDE

#### COFFEE

5

#### LATTE / CAPPUCINO

6

#### JUICE

apple - orange - cranberry 5

#### HOT TEA

earl grey black tea 5

green dragon green tea 5

chamomile citrus (decaf) 5

*Executive Chef Russell Middleton*

For your convenience a 20% gratuity will be added for parties of six or more

\*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.