

WILLY

RESTAURANT & BAR

NICK'S**EGGS**

Two Eggs any Style 9.00

served with your choice of sausage or bacon with our own brunch potatoes and toast: choose white, wheat or rye

Create your own Omelet 11.00

(choose three)

Tomato, mushrooms, grilled vegetables or broccoli Cheddar, Swiss, or Provolone Ham, bacon or smoked salmon Served with toast and brunch potatoes

EGGS BENEDICT

Classic Eggs Benedict 12.00

Fresh Hollandaise over poached eggs and Canadian bacon on toasted English muffin with brunch potatoes

Florentine Eggs 13.00

Poached eggs, fresh Hollandaise & sautéed spinach served with brunch potatoes

Mexican Eggs Benedict 14.00

Poached eggs & chipotle Hollandaise, crisp bacon, guacamole and salsa fresca over corn tortillas with brunch potatoes.

Chesapeake Benedict 17.00

Lump Crabcakes, poached eggs, fresh Hollandaise, served with brunch potatoes

GRIDDLE

Classic French Toast 8.00

Thick sliced Challah bread, battered & grilled served with fresh strawberries, crème fraiche & 100% pure maple syrup.

Buttermilk Pancakes 9.00

Four fresh, hot pancakes served with 100% pure maple syrup. Choose; Blueberry, Banana, Strawberry or Chocolate Chip

THE SUNDAY TIMES

Smoked Salmon Bagel Plate 12.00

Plain toasted bagel with cream cheese, capers, red onion & sliced tomato.

BRUNCH SIDES

Applewood Smoked Bacon 5.00

Smoked Breakfast Sausage Links 5.00

Hand Cut French Fries 6.00

Sweet Potato Fries 7.00

Brunch Potatoes 4.00

Browned red skinned potatoes & frizzled onions

Fresh Fruit Cup 7.00

SPIRITED BEVERAGES

Spicy Bloody Mary

House made mix with Absolut Peppar, or if you prefer; a Virgin Mary

Bellini

Prosecco and peach juice

Mimosa

Orange juice and sparkling wine

Cranberry Mimosa Fizz

Cranberry juice and sparkling wine

COFFEE, TEA & CAPPUCCINO

Sumatra Roast house coffee

Harney & Sons Teas

Cappuccino & Espresso

START

Tempura Green Beans 13.00

Cucumber wasabi & soy dipping sauces

House Salad 8.00

Caesar Salad 9.00

Spinach Salad 10.00

With roasted pear & fennel | balsamic vinaigrette

French Onion Soup 8.00

With crouton and gruyère cheese

BURGERS & SANDWICHES

Served with hand cut fries or a house salad

Black Angus Burger 15.00

Portabello Burger 15.00

Avocado mayonnaise and mozzarella cheese

Veggie Burger 14.00

House made served with pepper jack cheese

Smoked Turkey Reuben 14.00

On grilled rye with cole slaw & Russian dressing

Grilled Chicken, Apple & Bacon 14.00

With brie on whole wheat toast

Pulled Pork 14.00

Our own Slow roasted pork butt, pulled apart and mixed with tangy barbecue sauce served on soft brioche with cole slaw and frizzled onions

MAIN PLATE SALADS

Goat Cheese & Fig 19.00

Goat cheese crouton, roasted beets, apricots, figs, herb vinaigrette

Grilled Chicken Cobb 18.00

Mixed greens, avocado, bacon, egg, blue cheese, herb vinaigrette

BBQ Chopped Chicken Salad 18.00

Chopped iceberg lettuce, avocado, jack cheese, black & white beans, tortilla crisps, ranch dressing

Seared Salmon Salad 22.00

Glazed walnuts & sherry-shallot & bacon vinaigrette

Wasabi-Crusted Tuna 24.00

Waterchestnuts, carrots, pickled ginger, peppers, chile-lime vinaigrette, wakame

Crispy Chicken Club Salad 18.00

Cucumber, tomato, beets, romaine, shaved parmesan, bacon, onion, ranch dressing

Black & Blue Steak Salad 20.00

Seasoned seared sirloin, portabella mushroom, blue cheese, beets, balsamic vinaigrette

Black Angus Burger Salad 15.00

Over house salad with cucumber, tomato, carrots black & white beans house vinaigrette

HEARTIER FARE

Fish 'n Chips 18.00

With house tartar sauce and malt vinegar

Vegetable Gratin 18.00

Mixed vegetables in béchamel & gruyère cheese

Chicken Pot Pie 18.00

A creamy mix of tender chicken, peas and carrots baked in flaky pastry

