

{ s m a l l p l a t e s }

huckleberry acai bowl

peanut butter powder/house granola/banana/mixed berries/local honey/toasted coconut 16.

avocado toast

peasant levain/avocado/feta/pistachio-almond dukkah/radish/sprouts 12.
add two poached eggs 5.

steel cut oatmeal

plain with milk/brown sugar 8.
deluxe with berry compote/maple syrup/flax seed/pecan crumble 12.

breakfast sandwich

sourdough/bacon/grilled tomato/avocado/fried egg/bacon jam 12.

beignets

fresh and hot/tossed in powdered sugar/huckleberry cream cheese frosting 12.

{ b r e a k f a s t }

huckleberry pancakes

northwest huckleberries/vanilla butter/vermont maple 17.

garden skillet

seasonal vegetables/potatoes/two poached eggs/herb pistou/biscuit 16.

northwest bagel

cucumber/red onion/capers/gerard & dominique smoked lox/cream cheese 18.

macrina challah french toast

candied pecans/vanilla butter/ apple smoked bacon/seasonal fruit compote 19.

chef rick's house made biscuits and gravy*

bacon-sausage gravy/two local free-range eggs any style/roasted potatoes 17.
add fried chicken fillet 6.

dungeness crab cakes or smoked salmon lox benedict*

poached eggs/chard/hollandaise/roasted potatoes/english muffin 24.

huevos rancheros*

crispy corn tortillas/chorizo/two eggs/cotija/black beans/pico de gallo/crema/tomato-chile salsa 19.

breakfast burrito

scrambled eggs/potato/tomato/onion/chard/avocado/cilantro/pepper jack cheese/mango verde 14.
add chorizo 4. add bacon 4. add pork or chicken sausage 4.

cascade breakfast*

choice of two eggs any style/ choice of ham/pork sausage/bacon/chicken sausage
choice of toast/english muffin/biscuit 16.

{ lunch }

grand marnier prawns

mixed greens/mandarin oranges/lemongrass vinaigrette/sesame seeds 22.

dungeness crab & bacon prawn cobb*

oregon blue cheese/hard poached egg/tomato/avocado-champagne vinaigrette 18./25.

chef b's lamb burger*

red wine onions/goat cheese/baby arugula/aïoli/brioche bun/french fries 18.

beef burger*

white cheddar/whiskey onions/thick cut bacon/black pepper aïoli/brioche bun/french fries 18.

mac & cheese

tillamook white cheddar/topped with brioche bread crumbs 13.
add bacon 3. add truffle oil 4. add crab 10. add lobster 15.

thai quinoa bowl

red onion/broccoli/cabbage/carrots/edamame/cilantro/spicy peanut sauce 15.
add grilled chicken 6. add grilled prawns 8. add crab 10.

{ cocktails }

willows bloody mary

tito's vodka/house made bloody mary mix
celery/pickled asparagus/pickled green beans 13.

sasquatch mary

blue spirits pepper vodka/celery/house made
bloody mary mix/peppered bacon/beef
stick/pepper jack 15.

mimosa

cava/choose your juice
(orange/grapefruit/pomegranate/cranberry) 11.

gin & juice

tanqueray 10 gin/evolution fresh organic sweet
green juice with ginger 15.

hibiscus margarita

hibiscus orange infused tequila/combiér
housemade sour 15.

willows mule

tito's vodka/lime/ginger beer 15.

There is a \$6 charge for any split orders. One check for parties of 6 or more.

*Washington State Department of Health would like us to inform you that consuming raw or undercooked foods may pose a health risk