



## breakfast

### snacks

<b>banana bread</b>	\$12
whipped butter	
<b>monkey bread</b>	\$10
toffee sauce	
<b>cornbread</b>	\$12
whipped butter + poirier's cane syrup	
<b>crawfish dip</b>	\$16
cheese business + crostinis	
<b>home fries</b>	\$15
white cheddar cheese curds + onions + bacon lardons	
<b>potato latkes</b>	\$15
french onion dip	

### biscuit situation

<b>fried chicken + tabasco honey</b>	\$15
<b>bacon + egg + pimento cheese</b>	\$14
<b>grandma's sausage gravy</b>	\$14
<b>sausage + white cheddar + egg</b>	\$14
<b>biscuit + jam + butter</b>	\$6

### a little extra

two eggs	\$4
avocado	\$4
applewood smoked bacon	\$8
cane syrup sausage	\$6
grandma's sausage gravy	\$7

### breakfast plates

<b>grain bowl</b> quinoa + farro + brown rice + seasonal vegetables + poached egg	\$18
<b>WJ granola</b> greek yogurt + seasonal jam + seasonal fruit	\$15
<b>avocado toast</b> fresh cheese + tomato + pickled serrano + shallot + arugula + sunflower everything spice + poached egg	\$18
<b>beet cured salmon benedict</b> challah bread + spinach madeline + whipped hollandaise + poached egg	\$25
<b>WJ shrimp + grits</b> gulf shrimp + etouffee gravy + grits + poached egg	\$21
<b>huevos rancheros</b> creole black beans + salsa roja + salsa verde + two eggs + cotija cheese + avocado + corn tortillas	\$18
<b>hangover bowl</b> short rib + cheesy grits + onion + garlic + potatoes + egg	\$25
<b>WJ breakfast</b> two eggs + biscuit + cheesy grits + bacon + sausage	\$21
<b>crawfish omelette</b> tomato + caramelized onions + white cheddar + mixed greens	\$18



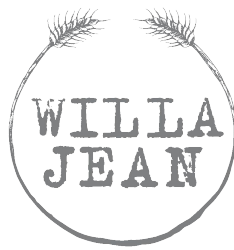
### sweet stuff

<b>banana puddin' cup</b> whipped cream nilla wafers	\$10
<b>southern coconut cake</b> vanilla puddin' toasted coconut	\$10
<b>cookies + milk*</b> warm chocolate chip cookies + vanilla milk + cookie dough	\$11

\*contains raw egg

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lunch

## snacks

banana bread	\$12
whipped butter	
monkey bread	\$10
toffee sauce	
cornbread	\$12
whipped butter +	
poirier's cane syrup	
crawfish dip	\$15
cheese business + crostinis	
home fries	\$15
white cheddar cheese curds +	
onions + bacon lardons	
potato latkes	\$15
french onion dip	

## biscuit situation

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bacon + egg + pimento cheese	\$14
grandma's sausage gravy	\$14
sausage + white cheddar + egg	\$14
biscuit + jam + butter	\$6

## a little extra

avocado	\$4
potato chips	\$4
fresh fruit	\$8
fries	\$6

## soups & salads

WJ soup of the day	\$15
blackened tuna salad 4oz tuna + baby kale + napa cabbage + crispy wontons + toasted almonds + cilantro chile vinaigrette + soy glaze	\$26
WJ chopped greens crispy chicken + pickled sweet peppers + roasted beets + lemon poppy dressing	\$18
WJ mixed greens avocado + tomato + cucumber + satsuma vinaigrette	\$10
+ fried chicken \$9   + blackened shrimp \$13	

## sandwiches

WJ burger two beef patties + american cheese + griddled onions + dijonnaise + hawaiian roll + potato chips	\$19
fried chicken sandwich brioche + WJ sauce + lettuce + potato chips	\$16

## lunch plates

grain bowl quinoa + farro + brown rice + seasonal vegetables + poached egg	\$18
avocado toast fresh cheese + tomato + pickled serrano + shallot + arugula + sunflower everything spice + poached egg	\$18
beet cured salmon benedict challah bread + spinach madeline + whipped hollandaise + poached egg	\$25
hangover bowl short rib + cheesy grits + onion + garlic + potatoes + egg	\$25
WJ shrimp + grits gulf shrimp + etouffee gravy + grits + poached egg	\$21
huevos rancheros creole black beans + salsa roja + salsa verde + two eggs + cotija cheese + avocado + corn tortillas	\$18



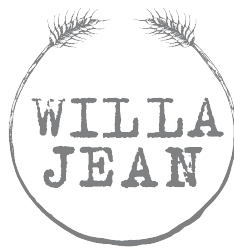
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brunch

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## soups & salads

<b>WJ soup of the day</b>	\$15
<b>blackened tuna salad</b> 4oz tuna + baby kale + napa cabbage + crispy wontons + toasted almonds + cilantro chile vinaigrette + soy glaze	\$26
<b>WJ chopped greens</b> crispy chicken + pickled sweet peppers + roasted beets + lemon poppy dressing	\$18
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+ fried chicken \$9   + blackened shrimp \$13	

## sandwiches

<b>WJ burger</b> two beef patties + american cheese + griddled onions + bacon + egg dijonaise + hawaiian roll + crispy potatoes	\$19
<b>fried chicken sandwich</b> brioche + WJ sauce + lettuce + potato chips	\$16

## brunch plates

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<b>WJ breakfast</b> two eggs + biscuit + cheesy grits + bacon + sausage	\$21
<b>huevos rancheros</b> creole black beans + salsa roja + salsa verde + two eggs + cotija cheese + avocado + corn tortillas	\$18
<b>french toast</b> house made pullman loaf + creme brulee custard + fresh fruit + maple syrup	\$16



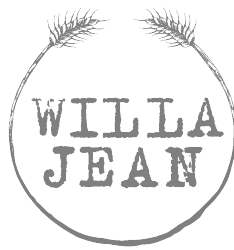
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## party drinks

<b>wj bloody mary</b>	<b>\$15</b>
vodka + willa jean mix + tajin rim + pickles	
<b>i gliterally cannot</b>	<b>\$13</b>
gin + lemon + bubbles + glitter	
<b>greyhound</b>	<b>\$14</b>
vodka + grapefruit + sparkling rosé	
<b>wj island hopper</b>	<b>\$15</b>
tequila + coconut water + triple sec + cucumber	
<b>jean &amp; juice</b>	<b>\$13</b>
gin + orange + vanilla	
<b>blueberry hill</b>	<b>\$13</b>
bourbon + lemon + blueberry + averna amaro	
<b>seasonal frozen</b>	<b>\$11</b>
festival lemonade or frosé	

## espresso martinis

<b>wj espresso martini</b>	<b>\$14</b>
vodka + espresso + kahlua	
<b>go willa, it's ya birthday</b>	<b>\$15</b>
vanilla vodka + espresso + white chocolate liqueur + rainbow sprinkle rim	
<b>i'll need a wake up call</b>	<b>\$15</b>
tequila + espresso + kahlua + shaved chocolate + orange zest	
<b>vodka d'eau lavender</b>	<b>\$15</b>
vodka + espresso + kahlua + lavender	

## wine

<b>bubbles</b>	
<b>cava</b>	<b>\$12   \$48</b>
cune cava - spain	
<b>pinot noir</b>	<b>\$13   \$52</b>
alma almacita - argentina	

<b>still rosé</b>	
<b>pinot noir</b>	<b>\$12   \$48</b>
famille perrin réserve - france	
<b>gamay</b>	<b>\$13   \$52</b>
louis jadot - france	

<b>white</b>	
<b>grillo</b>	<b>\$12   \$48</b>
vivri - italy	
<b>sauvignon blanc</b>	<b>\$12   \$48</b>
prisma - chile	
<b>pinot grigio</b>	<b>\$12   \$48</b>
cembra - italy	

<b>red wine</b>	
<b>cabernet sauvignon</b>	<b>\$13   \$52</b>
donini - italy	
<b>nero d'avola</b>	<b>\$12   \$48</b>
alto reale - italy	

## coffee

<b>hot coffee</b>	<b>\$3</b>
<b>macchiato</b>	<b>\$4</b>
<b>cortado</b>	<b>\$4.5</b>
<b>cold brew</b>	<b>\$4.5</b>
<b>espresso</b>	<b>\$4</b>
<b>americano</b>	<b>\$4.5</b>
<b>cappuccino</b>	<b>\$5</b>
<b>flat white</b>	<b>\$5</b>
<b>cafe au lait</b>	<b>\$4</b>

## iced or hot

<b>latte</b>	<b>\$5.5</b>
<b>milk money latte</b>	<b>\$6.5</b>
<b>salted honey latte</b>	<b>\$6.5</b>
<b>brown sugar latte</b>	<b>\$6.5</b>
<b>fleur de espresso</b>	<b>\$7</b>

## tea

<b>matcha latte</b>	<b>\$7</b>
iced or hot	
<b>turmeric latte</b>	<b>\$5.5</b>
iced or hot	
<b>chai latte</b>	<b>\$6.5</b>
iced or hot	
<b>hot tea</b>	<b>\$4.5</b>
earl grey	
333	
breakfast	
<b>iced jasmine peach tea</b>	<b>\$4.5</b>
<b>iced hibiscus tea</b>	<b>\$4.5</b>
<b>iced hibiscus lemonade</b>	<b>\$5.5</b>

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<b>sub almond or oat milk</b>	<b>\$1</b>
<b>vanilla   chocolate flavor</b>	<b>\$1</b>

## beer

<b>paradise park</b>	<b>\$6</b>
lager	
<b>pbr</b>	<b>\$6</b>
lager	

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