



## 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 + 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>hangover bowl</b> short rib + cheesy grits + onion + garlic + potatoes + egg	\$25
<b>WJ breakfast</b> two eggs + biscuit + cheesy grits + bacon + sausage	\$21



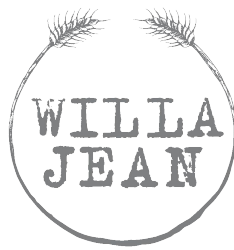
## sweet stuff

<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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## a little extra

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

## soups & salads

<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
<b>WJ mixed greens</b> avocado + tomato + cucumber + satsuma vinaigrette	\$10
+ fried chicken \$9   + blackened shrimp \$13	

## sandwiches

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

## lunch plates

<b>grain bowl</b> quinoa + farro + brown rice + seasonal vegetables + poached egg	\$18
<b>avocado toast</b> fresh cheese + tomato + pickled serrano + shallot + sunflower everything spice + poached egg	\$18
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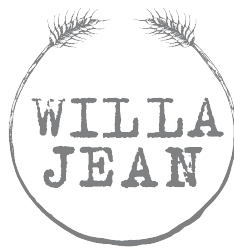
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fries	\$6

## soups & salads

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+ fried chicken \$9   + blackened shrimp \$13	

## sandwiches

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## brunch 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 + sunflower everything spice + poached egg	\$18
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<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>french toast</b> house made pullman loaf + creme brulee custard	\$16
+ fresh fruit + maple syrup	



## sweet stuff

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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	

## mimosas

by glass \$13 | by bottle \$48

cava + juice of choice  
orange  
pineapple  
cranberry  
grapefruit

**mimosa bar \$55**

four juices of choice + fruit garnishes

## beer

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

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## coffee

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

## iced or hot

latte	\$5.5
milk money latte	\$6.5
salted honey latte	\$6.5
brown sugar latte	\$6.5
fleur de espresso	\$7

## tea

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

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sub almond or oat milk	\$1
vanilla   chocolate flavor	\$1

## wine

<b>bubbles</b>	
cava	\$12   \$48
montmartre - france	
pinot noir	\$13   \$52
alma almacita - argentina	
<b>still rosé</b>	
pinot noir	\$12   \$48
famille perrin réserve - france	
<b>white</b>	
sauvignon blanc	\$12   \$48
prisma - chile	
pinot grigio	\$12   \$48
cembra - italy	
<b>red wine</b>	
pinot noir	\$13   \$52
le garenne - france	
nero d'avola	\$12   \$48
alto reale - italy	