



# LUNCH

## SOUP & SALADS

<b>SOUP OF MOMENT</b>	5	<b>SOUP AND SALAD</b>	10
<b>BEET</b> Goat cheese, pumpkin seeds, yogurt, radish	7/10	<b>ICEBERG</b> Bacon, gorgonzola, green goddess dressing	7/10
<b>ARUGULA</b> Fennel, heirloom carrot, parmesan, vincotto vinaigrette	7/10	<b>COBB</b> Roasted chicken, avocado, bacon, blue cheese, grape tomato	14

## SANDWICHES

<b>FRIED CHICKEN</b> Green apple slaw, maple mayo	8
<b>WILLISTEAD BURGER</b> What a big mac should be	8
<b>B.L.T</b> House smoked pork belly, lettuce, tomato, maple mayo	8
<b>BEEF TONGUE SLIDERS</b> Crisp beef tongue on warm mini pretzle buns, dressed like a mac!	9
<b>DUCK CONFIT REUBEN</b> Swiss, kraut, thousand island, pickle	9
<b>LAMB BURGER</b> Tzatziki, tomato, onion	8
<b>FRIED FISH</b> Sauce gribiche, lettuce, cheese, pickle	8
<b>OCTO TACO</b> 2 warm corn tortillas filled with hoisin glazed grilled octopus, green apple slaw, cucumber dressing, radish	7
<b>SANDWICH ADD ONS</b> Frites with black truffle aioli   Willistead slaw Soup   Small garden salad	4

## SNACKS & SHARING

<b>CAULIFLOWER FRITTERS</b> Feta, yogurt, pomegranate	9
<b>ROCKY MOUNTAIN OYSTERS</b> Hot garlic mustard	12
<b>RED VELVET DEVILED EGGS</b> Crispy fried, beet infused whites, creamy cool yolk	9
<b>PICKEREL CHEEKS</b> Panfried, Willistead tartar, whitefish caviar, slaw, purple potato frites	9
<b>OCTOPUS</b> Hoisin glazed pork belly, warm purple potato salad, cucumber sauce	18
<b>LOCAL CHEESE</b> Selection from Thornloe cheese, Thornloe, Ontario crostini, spreads and smears 2 PC - 12 • 4 PC - 20	12/20
<b>WILD GAME CHARCUTERIE</b> Crostini, spreads and smears 2 PC - 14 • 4 PC - 25	14/25

THE WILLISTEAD WOULD LIKE TO THANK OUR LOCAL PROVIDERS AND SUPPLIERS

<b>WAGNER ORCHARDS</b> LAKESHORE, ON	<b>THORNLOE CHEESE</b> THORNLOE, ON	<b>EWE DELL FARMS</b> WOODSLEE, ON	<b>LOOP FISHERIES</b> WHEATLEY, ON
<b>ROOTHAM FARMS</b> GUELPH, ON	<b>BLACK ANGUS FARMS</b> MISSISSAUGA, ON	<b>TAYLOR FISH FARMS</b> WHEATLEY, ON	<b>BRADNER FARMS</b> RUTHVEN, ON



# DINNER

## SOUP & SALADS

<b>SOUP OF MOMENT</b>	5
<b>BEET</b> Goat cheese, pumpkin seeds, yogurt, radish	7/10
<b>ARUGULA</b> Fennel, heirloom carrot, parmesan, vincotto vinaigrette	7/10
<b>ICEBERG</b> Bacon, gorgonzola, green goddess dressing	7/10
<b>COBB</b> Roasted chicken, avocado, bacon, blue cheese, grape tomato	14

## SHARING BOARDS

<b>ROASTED BONE MARROW</b> Fresh bread, red pepper jam, roasted garlic cloves	16
<b>LOCAL CHEESE</b> Selection from Thornloe cheese, Thornloe, Ontario crostini, spreads and smears 2 PC - 12 • 4 PC - 20	12/20
<b>WILD GAME CHARCUTERIE</b> Crostini, spreads and smears. 2 PC-14 • 4 PC-25	14/25
<b>SEA-CUTERIE BOARD</b> Trio of fish or seafood tasting, ask about today's selection. Market price	-

## SNACKS & SHARING

<b>FRESH BREAD</b>	3
<b>CAULIFLOWER FRITTERS</b> Feta, yogurt, pomegranate	9
<b>RED VELVET DEVILED EGGS</b> Crispy fried, beet infused whites, creamy cool yolk	9
<b>OCTOPUS</b> Hoisin glazed pork belly, warm purple potato salad, cucumber sauce	18
<b>PORK BELLY</b> Crisp bites, orchard fruit chutney, apple slaw, maple labne, foie gras torchon	9
<b>LAMB BURGER</b> Tzatziki, tomato, onion	8
<b>HAND CUT FRITES</b> Black truffle aioli	5

<b>BEEF TONGUE SLIDERS</b> Warm pretzel buns, dressed like a mac	12
<b>ROCKY MOUNTAIN OYSTERS</b> Hot garlic mustard	12
<b>PICKEREL CHEEKS</b> Panfried, Willistead tartar, whitefish caviar, slaw, purple potato frites	9
<b>WARM RABBIT TERRINE</b> Grilled bread, pickled vegetable relish, caramelized onions, poached egg, arugula salad	13
<b>WILLISTEAD BURGER</b> What a big mac should be	8
<b>FRIED CHICKEN SANDWICH</b> Green apple slaw, maple mayo	8

THE WILLISTEAD WOULD LIKE TO THANK OUR LOCAL PROVIDERS AND SUPPLIERS

<b>WAGNER ORCHARDS</b> LAKESHORE, ON	<b>THORNLOE CHEESE</b> THORNLOE, ON	<b>EWE DELL FARMS</b> WOODSLEE, ON	<b>LOOP FISHERIES</b> WHEATLEY, ON
<b>ROOTHAM FARMS</b> GUELPH, ON	<b>BLACK ANGUS FARMS</b> MISSISSAUGA, ON	<b>TAYLOR FISH FARMS</b> WHEATLEY, ON	<b>BRADNER FARMS</b> RUTHVEN, ON



## SAMPLE ENTRÉE MENU

**Beef Paprikash** – red cabbage, sweet onions, egg noodles **18**

**Rack of Lamb** – sweet potato & carrot gnocchi, fried sage brown butter,  
honey kissed heirloom carrots **24**

**Grilled Salmon** – avocado crème, romaine heart, mango dressing **18**

**Fish & Chips** – walkerville lager battered fresh local pickerel, frites, sauce gribiche **14**

**Coconut Curry Chicken Bowl** – marinated breast and thigh, rice noodles, garlic vegetables,  
curry coconut broth **21**

**Grilled Vegetable Pave** – layers of grilled vegetables, goat cheese, sundried tomatoes  
with mushroom truffle cream **15**

**Black Bean & Sweet Potato Shepherd's Pie** – layers of sautéed vegetables,  
black beans and sweet potato mash **15**

**Seared Blackened Tuna Sharing Plate** – dragon fruit salsa, herb and pineapple puree,  
chipotle grilled pineapple **14**

*All of our dishes are house made using locally sourced ingredients whenever possible. Our menu will change often depending on the season, supplies and creative whim.*



<b>White Wines</b>	<b>Glass</b>	<b>Bottle</b>
Jackson - Triggs Chardonnay ( <i>Niagara</i> )	5.5	22
Viewpointe Pinot Grigio ( <i>Essex County</i> )	6.5	25
Muscedere Sauvignon Blanc ( <i>Essex County</i> )	7	28
Sprucewood Riesling ( <i>Essex County</i> )	7.5	30
Ruffino Pinot Grigio ( <i>Italy</i> )	7.5	30
Vintage Ink Rite of Passage Chardonnay ( <i>Niagara</i> )		40
 <b>Rosé</b>		
Muscedere Rosé ( <i>Essex County</i> )	7	28
 <b>Red Wines</b>		
Jackson - Triggs Shiraz ( <i>Niagara</i> )	5.5	22
Cono Sur Bicicleta Pinot Noir ( <i>Chile</i> )	6.5	25
CREW Merlot ( <i>Essex County</i> )	7	28
Woodbridge Cabernet Sauvignon ( <i>California</i> )	7.5	30
Viewpointe Cabernet Franc ( <i>Essex County</i> )	7.5	30
Trapiche Reserve Malbec ( <i>Argentina</i> )	7.5	30
Red Guitar Old Vine Tempranillo ( <i>Spain</i> )	8.5	40
Smoking Loon Old Vine Zinfandel ( <i>California</i> )	8.5	40
Beringer Founders Estate Cabernet Sauvignon ( <i>California</i> )		45
 <b>WINE BY THE GLASS PRESERVED WITH ARGON GAS</b>		
<b>Old World</b>		
E. Guigal Côtes du Rhône ( <i>France</i> )	9.5	45
Zonin Valpolicella Ripasso Superiore ( <i>Italy</i> )	9.5	45
Beronia Reserva Rioja Tempranillo ( <i>Spain</i> )	9.5	45
 <b>New World</b>		
Columbia Crest H3 Cabernet Sauvignon ( <i>Washington</i> )	9.5	45
Small Gully The Formula Robert's Shiraz ( <i>Australia</i> )	9.5	45
Kim Crawford Pinot Noir ( <i>New Zealand</i> )	9.5	45
 <b>Local</b>		
Cooper's Hawk Cabernet Merlot ( <i>Essex County</i> )	8.5	40
Muscedere Cabernet Franc ( <i>Essex County</i> )	9.5	45

## CLASSIC CRAFT COCKTAILS

**The Willistead Caesar** - housemade clamato, your choice of spirit **7**  
**Margarita** - Hornitos tequila, triple sec, fresh squeezed lime juice (remember the Walkermole) **7**  
**Julep** - Jim Beam bourbon, simple syrup, fresh mint leaves **7**  
**Mojito** - White rum, pineapple honey syrup, fresh squeezed lime juice, mint leaves **7**  
**Daiquiri** - White rum, simple syrup, fresh squeezed lime juice **7**  
**Boulevardier** - Canadian Club 100% rye, campari, sweet vermouth **9**  
**Dark & Stormy** - Appleton Estates rum, falernum, fresh squeezed lime juice, ginger beer **9**  
**Old Fashioned** - Jim Beam bourbon, simple syrup, bitters **9**  
**The Willistead Manhattan** - Jim Beam bourbon, sweet vermouth, amarena cherry syrup, cherry bitters **9**  
**Pimms Special** - Bombay Sapphire gin, Pimms liqueur, simple syrup, lemonade, soda **9**  
**Sazerac** - Sazerac rye, absinthe, bitters **13**

## WILLISTEAD SIGNATURE CRAFT COCKTAILS

**Girly Drink** - Ketel One vodka, cassis, apricot brandy, soda **9**  
**Rye Buck** - Canadian Club 100% rye, fresh squeezed lime juice, ginger beer **9**  
**St. Germaine** - Ketel One vodka, elderflower liqueur, grapefruit bitters **9**  
**Pasado de Moda (Mexican Old Fashioned)** - Hornitos tequila, agave nectar, bitters **11**  
**Lady Marmalade** - Pinnacle vodka, cointreau, fresh squeezed lemon juice, simple syrup, marmalade, orange bitters **11**  
**Smoky Sour** - Canadian Club rye, fresh squeezed lemon juice, cinnamon syrup, black tea syrup, egg white **11**  
**Bourbon Moustache** - Jim Beam bourbon, apricot brandy, lemon juice, cinnamon honey syrup, egg white **11**  
**Brooklyn** - Canadian Club 100% rye, dry vermouth, cherry liqueur, bitters **11**  
**Cucumber Elderflower Collins** - Hendricks gin, elderflower liqueur, fresh squeezed lemon juice, simple syrup, cucumber **11**  
**St. Shandy** - Saint of Circumstance draft beer, ginger beer, grapefruit bitters **6**

## WHISKEY BAR

<u>BOURBON</u>		<u>RYE</u>	<u>SCOTCH</u>
Red Stag 5	Elijah Craig 7	Wiser's Legacy 5	Johnny Walker Red 5.5
Jim Beam 6	Makers Mark 7	Crown Royal 6	Johnny Walker Black 7
Jim Beam Black 6	Woodford Reserve 7.5	Forty Creek 6	Glenfiddich 12 Year 7
Buffalo Trace 6	Knob Creek Single Barrel 8	Wild Turkey 6	Highland Park 10 Year 10
Devils Cut 6	Eagle Rare Bourbon 9	CC Small Batch 7	Macallan Amber 19
Wild Turkey Bourbon 6	Blantons 10	CC 100% Rye 7	Macallan Sienna 34
Knob Creek 6.5	Beer Barrel Bourbon 11	Crown Royal Black 7	Highland Park 18 Year 35
Bulliet 7	Basil Haydens 13	Pike Creek 8	
		Lot 40 100% Rye 8	<u>IRISH WHISKEY</u>
		Sazerac 10.5	Jameson 6.5
			2 Gingers 7

## BEER - BOTTLES

Coors Light 5  
Keiths 5  
Corona 5.5  
Heineken 5.5  
Strongbow Cider 6.75  
Guinness 6.50

## BEER - DRAFT

Motor Craft Weekly Selections (Windsor) 6  
Walkerville Brewery Honest Lager (Windsor) 6  
Walkerville Brewery IPA (Windsor) 6  
Saint of Circumstance (Hamilton) 6  
Maclean's Pale Ale (Hanover) 6  
Pabst Blue Ribbon 3.55