

SNACKBAR B·Q

SnackBar-BQ, our sister restaurant, is an award winning BBQ, tapas, & craft beer haven. Come visit us downtown!



Local EPIC Essex Pelee Island Coast Wines are served here



Walkerville was the home of bootlegging during the American prohibition



Local Wagner Orchards Apple Cider on tap here

The Willistead

LUNCH

SOUPS & SHARES

- CHEF'S CREATION \$5 TOMATO BREAD \$6
- ALE & ONION \$7 MUSHROOM BREAD \$6
- KITCHEN BREAD \$3

CAULIFLOWER FRITTERS.....\$10
Feta, pear and curry sauce, pomegranate molasses, radish, spiced yogurt

SWEET PEA AND POTATO PEROGIES.....\$12
Sweated purple cabbage, minted sour cream

BLISTERED SHISHITO PEPPERS..... \$8
Sea salt, lemon aioli

FRESH MUSSELS.....\$12
Ask about today's sauce style

SMOKED SCALLOP DIP.....\$13
Baked, topped with herbed panko crumbs and black olive relish, crostini

WAGNER FARMS FRIED PEPPERETTES..... \$8
Garlic mustard, pickled vegetables

FRITES.....\$5
Roasted Garlic Aioli

TEMPURA SEA ASPARAGUS..... \$8
Sea salt, malt vinegar dust, lemon aioli

FIELDS & GREENS

ARUGULA..... Sm \$7 | Lg \$10
Green apple, dehydrated strawberries, Gorgonzola, pumpkin seeds, red onion, sherry vinaigrette)

BEET SALAD.....Sm \$7 | Lg \$10
Poached red beets, arugula, dill, pumpkin seeds, pickled onion, pressed yogurt, goat cheese, vincotto dressing

COBB SALAD.....\$18
Goat cheese, cherry tomatoes, avocado, house bacon, roasted supreme breast of chicken, egg

ROASTED KALETTE CAESAR..... Sm \$4 | Lg \$5
House Caesar dressing, Parmesan, bacon, croutons

ICEBERG WEDGE..... Sm \$4 | Lg \$5
Bacon bits, Gorgonzola, red onion, croutons, egg, green goddess dressing

HEIRLOOM TOMATO ROAST.....\$12
Fresh mozzarella, basil, sea salt, balsamic, lavender honey

HEIRLOOM CARROTS.....\$8
Sautéed, fried, pickled, Harissa, red pepper hummus, mint

FARMER'S GRILLED CHEESE.....\$9
Cherry tomatoes, red onion, Kalamata olive tapenade, bar olives, greens and herbs, red wine dressing, kitchen bread

SANDWICHES & SUCH

MEAT FREE BURGER.....\$8
Red pepper hummus, arugula, smashed avocado, pico de gallo

GRILLED EGGPLANT.....\$9
Romesco, Fried Mozzarella, Parmesan, Arugula

EAST COAST LOBSTER ROLL.....\$12
Rolled in capers, dill, red onions and mayo, poppyseed bun

FRIED CHICKEN.....\$8
Buttermilk soaked, crispy fried, maple dijonnaise, lettuce, green apple

WILLISTEAD BURGER.....\$8
What a Big Mac should be

LAMB BURGER.....\$8
Fresh ground local lamb, red onion, tzatziki, tomatoes, parsley, feta, lettuce

BISON BURGER.....\$10
Greens, red pepper jelly, horseradish cheddar, caramelized onions

STEAK SANDWICH.....\$10
Marinated grilled petite tender, sliced thin, garlic mayo, Gorgonzola, greens, caramelized onion, roasted red pepper

THE BTLC.....\$9
House bacon, tomato, lettuce, fried mozzarella, maple mayo

BEEF TONGUE REUBEN.....\$8
Corned beef tongue, thin sliced, sauerkraut, Swiss, Russian dressing, pickles

VENISON HOT DOG.....\$8
Venison dog studded with jalapeños and cheddar, topped with kraut, slaw, pickles, Russian dressing, celery salt

WILLISTEAD CLUB SANDWICH.....\$11
Grilled marble rye, Swiss, roasted chicken, house smoked bacon, lettuce, tomato, garlic mayo

BREAKFAST SANDWICH.....\$7
Fried egg, smoked bacon, cheddar, maple mayo

Gluten Free buns are available for an extra \$0.75.

COCKTAILS

SHAKEN 2OZ \$10

BLUEBERRY SMASH
Bourbon, lemon juice, blueberry brown sugar syrup, ginger beer, mint

GREEN TEA MOJITO
Rum, lime juice, mint simple syrup, green tea, soda water

WILLISTEAD CAESAR
Vodka, homemade caesar mix, meat & veggie skewer

JUST KEEP SWIMMING
Vodka, saw blanc, lemon and watermelon juice, simple syrup, soda

OMG&T
Gin, lime juice, orange syrup, tonic

STRAWBERRY BASIL MARGARITA
Tequila, triple sec, strawberry basil syrup, lime juice, salt

THE SAINT
Bourbon, lillet blanc, lemon juice, raw ginger syrup, grapefruit bitter

RHUBARB BLUSH
Gin, aperol (orange aperitif), lime juice, rhubarb bitters, orange

DARK & STORMY
Rum, lime juice, falernum (almond syrup), ginger beer

SHOTS! 1OZ \$6 | 5 FOR \$25

DIRTY BURT
Spiced rum, butterscotch, ginger

LEMON DROP
Chilled vodka, sugar, lemon

BARTENDER'S HANDSHAKE
Fernet branca, falernum

MINI-MARGS
Tequila, triple sec, salt, sugar, lime

LIQUOR FORWARD 2.25OZ \$11

MANHATTAN
Rye, Dolin red vermouth, cherry bitters, amarena cherry

TRUMP CARD
Tequila, St. Germain elderflower liqueur, lime, orange bitter, ginger beer, candied orange

BRONX
Gin, Dolin red and white vermouths, orange juice

OLD FASHIONED
Bourbon, simple syrup, Angostura bitters, candied orange

ST. GERMAINE
Vodka, St. Germain elderflower liqueur, grapefruit bitters

TALL & SKINNY 2OZ \$13

SINGAPORE SLING HENDRICK'S
Gin, luxardo cherry liqueur, pineapple juice, lime juice, Peychaud's and Angostura bitters, amarena cherry, pineapple, homemade grenadine

JUST BOUGHT A YACHT
Grey Goose vodka, lime juice, watermelon juice, ginger beer

CHARDONNAY COVER UP
Chardonnay, aperol, orange bitters, lemon

CUCUMBER COLLINS
Hendrick's gin, St. Germain, lemon juice, raw cucumber syrup

WARD FOUR
Lot 40 Canadian whiskey, lemon & orange juice, simple syrup, egg whites, amarena cherry

SANGRIA
Tempranillo & brandy & lemon & orange & strawberry, topped with soda



"There is no sincerer love than the love of food."
- George Bernard Shaw



Restaurants operated by James Renaud or Mark Boscarriol have won 4 of the 8 Battle of the Hors d'oeuvre!



Walkerville Brewery Collaboration voted Best Beer in Windsor...by us.

MORE DRINKS ON REVERSE



Walkerville Collegiate Institute officially opened its doors to the public on September 2, 1922



The Willistead is filled with local artifacts from Hiram Walkers. From the light fixtures to the crates, you are surrounded by local history

ALL PARTIES OVER 6 AND SPLIT BILLS MAY RESULT IN AN AUTOMATIC 20% GRATUITY ADDED TO BILL.

