

Online pricing may vary. We are fantastic cooks but terrible with computers. So online menus may not be up to date.



WILL & CO.
CAFE

*6B court Street
Plymouth, Ma
02360
1(774)773-9732*

*Gratuity may be added to parties 5 or more
Sorry, we do not split checks
A \$2 service charge will be applied to each split card
Please inform your server of allergies prior to ordering*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness

Coffee

All our coffee beans are USDA Organic

Cozy Coffee

Bottomless Mug (hot) 4

Wonderbrew (medium)

Witches Brew (dark)

Sugar Cookie

S'mores

Jamaican me Crazy

Double Chocolate

French Vanilla

Decaf

Chocolate Delight 4.75

Half hot chocolate half coffee

Topped with whip cream

Chilly Coffee

Nitro 5

Nitro infused cold brew

Cold brew 5

Colombia cold brew

Or flavored vanilla

Flavored Iced Coffee 4

Wonderbrew (medium)

Witches Brew (dark)

Sugar Cookie

S'mores

Jamaican me Crazy

Double Chocolate

French vanilla

Decaf

Creative Coffee

White Walker 5

White mocha topped with cold brew

Cinnsation 5

Cold brew with almond milk, cinnamon, sugar, and caramel

Campfire 5

S'mores coffee shaken with caramel, chocolate, vanilla sugar and whip cream

The Rock 5

French vanilla coffee with caramel, whip cream, and chocolate rocks

Not Coffee

Flavored Red Bull 5.50

Organic Iced matcha 4.75

A delicious blend of organic matcha, cane sugar, and almond milk

Kombucha on Tap 5.00

Raw organic fermented tea. Served over ice

Spiced chai 4.75

Hot or iced made with almond milk

Soda 3.50

Coke, Diet coke, Ginger Ale, Root Beer, Pink Lemonade, Dr.Pepper

Small juice 2

Large juice 4.25

Apple, Cranberry, Orange, Grapefruit, V8

Small milk 2

Large milk 4.25

Whole, Chocolate, Almond, Oat

Hot Chocolate 4.25

House blend of three chocolates with whip cream and chocolate syrup

Raspberry Lime Rickey 4.75

Soda water, ginger ale, raspberry, and lime

Pomegranate Green Iced Tea 4.75

Unsweet Iced Tea 3.50

Cape & Island Teas 4 Local hand crafted tea

Morning Light (Breakfast blend black tea)

Barefoot Blend (white tea strawberry kiwi)

Island Zen (jasmine green tea)

Renew (herbal blend caffeine free)

Bonfire Chai (black tea with cinnamon and spice)

Golden Hour (turmeric tea)

Republic of Tea 3.50

Black Tea:

Irish breakfast, British breakfast, Earl Greyer, British

Breakfast decaf, Blood Orange, and Blueberry

Green Tea:

Honey Ginseng, Pomegranate, Acai, People's Green

Herbal:

Chamomile Lemon, Ginseng Peppermint

2020 Eliminator 4.75

A refreshing drink with an immune booster of elderberry, echinacea, vitamin c, and vitamin d

Espresso

Double 3.50

Cappuccino 5.00

Latte 5.00

Red Eye 3.50

Carmelizer 5.50

a double shot with oat milk

caramel, and vanilla

Add Ons:

extra shot 1.00

flavor pump .50

Breakfast

Grandpa's Red Flannel Hash: 16

Grandpa Tom's secret corned beef hash recipe served with two poached eggs, cornbread, home fries, and baked beans.

Mayflower Benedict: MP

Wild caught lobster meat sautéed in garlic butter sauce paired with grilled steak tips on a croissant with two poached eggs. Drizzled with hollandaise sauce and served with home fries and beans.

Benedict 15

House made specialty hollandaise sauce drizzled over two poached eggs, Canadian bacon, and a buttery flaky croissant. Served with home fries and baked beans.

Southern Bell with a Twist: 16

Two fried green tomatoes with our avocado spread, Canadian bacon, and two poached eggs. Drizzled with hollandaise. Served with home fries and baked beans.

Hash Brown Benedict: 15

Two fried hash browns topped with sausage, poached eggs, and hollandaise. Vegetarian option by substituting sliced tomatoes for the sausage. Served with corn bread and baked beans

Steak and Eggs: MP

Angus grass fed marinated beef tips with two eggs your way, choice of toast, home fries, and baked beans.

Farmhouse: 14

Traditional two eggs your way with your choice of meat, corn bread, home fries, and baked beans.

Waffle: 13

Belgian waffle topped with strawberries, butter, and powdered sugar with your choice of meat.

Wildflower Pancake: 14

Don't miss the best pancake in town. Our famous monster sized fluffy pancake. Option to add in for 1.00 each: blueberries, bananas, apples, strawberries, or chocolate chips. Served with your choice of meat.

Cinnamon Swirl Pancake: 15

A magical creation where fried dough meets cinnamon bun stuffed in one of our fluffy pancakes. Served with your choice of meat.

Protein Pancake: 15

Who says pancakes can't be good for you? Try our healthy protein packed pancake. Served with choice of meat.(1.00 add ins)

Lost Bread (french toast): 14

Choose any three slices of our fresh home made bread: white, honey oatmeal, or cornbread and lose yourself in the flavors of our delicious French toast. Served with your choice of meat.

Mema's French Toast: 15

A decadent cinnamon sugar swirl bread served French toast style and topped with icing. Served with your choice of meat.

Gluten Free French Toast: 15

Gluten free bread French toast style. With your choice of meat.

Jason's Breakfast: 16

When you just can't decide. Why choose... Two eggs your way, choice of meat, home fries, and a side pancake, waffle, or French toast

Breakfast

Avocado Toast 13

Two slices of our fresh baked honey oatmeal toast with an avocado spread. Topped with two over easy eggs and served with a cup of fruit.

Caprese Avocado Toast 13

Two slices of honey oatmeal toast with our avocado spread. Topped with RAW spinach, fresh mozzarella, parmesan cheese, tomatoes, basil, and balsamic glaze on top.

Scurvy Fighter 12

A scoop of vanilla greek yogurt topped with fresh fruit and sprinkled with granola.

Croissant Sandwich 13

Ham, over hard egg, and swiss cheese on a croissant. Served with a cup of fruit and home fries.

Florentine 15

Marinated portobello mushroom sautéed with spinach, garlic, cheese, and onion with two poached eggs nestled on top drizzled with hollandaise served with home fries and beans.

Buddha Bowl 15

Quinoa placed on top of our avocado spread that's posed over nourishing sautéed vegetables and a bed of home fries. Served with two eggs poached. (Make it VEGAN substitute the eggs for our baked beans)

Million Dollar Bacon 8

Hand cut bacon in thick slices slow roasted in the oven to the point of caramelization in brown sugar with a kick of heat. This bacon is both spicy and sweet. (Not a lean bacon)

NO substitutions for baked beans

Quiche: 14

Delectable flaky crust filled with melty cheese and egg served with corn bread and fresh fruit. Ask for option of the day.

Chickens on Strike 11

Don't like eggs? A cup of fruit, choice of toast, and home fries.

Zone: 14

Get in the zone with three egg whites scrambled, cup of fruit, canadian bacon, and a slice of oat toast.

Omelet 16

A three egg omelet with your choice of cheese and two add ins: american, cheddar, swiss, feta, goat, dairy free, onion, tomato, mushroom, spinach, olive, broccoli, pepper, jalapeño, bacon, turkey bacon, canadian bacon, sausage, chicken sausage, or linguica. (additional items add 1.00) Served with home fries, corn bread, and baked beans. (add 1.00 for egg whites)

A La Carte

Uncle Jack's Sugar Shack syrup: 2

1 Egg: 2.00 Egg white: 2.50

Toast: 3.50

Corn Bread: (1 slice) 2.00

Cinnamon Bread: (1 slice) 2.00

Gluten Free Toast: 4.00

Meat: 4.00

Home fries: 4.00

Baked Beans: cup 1.25 crock 3

Hash: 9

Fruit: Cup:5 Bowl:8

Small Pancake: 6 (.50 for add ins)

Small Protein: 7 (.50 for add ins)

Small Cinnamon Swirl: 7

Slice French Toast: 3.50

Slice Gluten Free French Toast: 4.00

Hollandaise: 2.00

Lunch:

starting at 11:00 on weekdays 11:30 weekends

Starters

Basket of Fries 7

Basket of Sweet potato Fries 7

Mozzarella Sticks 10

Served with marinara

Boneless Chicken Tender Platter 13

Chicken tenders served with fries (Tossed in: BBQ or Buffalo add 1.00)

Soup

(Seasonal) cup or bowl ask your server what the soup is today

Salads

Garden 12

Mixed greens topped with tomato, onion, and our vegetable medley

Caesar 12

Crisp romaine lettuce tossed in caesar dressing with parmesan cheese and croutons

Greek 13

Mixed greens topped with tomato, onion, vegetable medley, feta, and olives

Dressing: Ranch, Blue Cheese, Honey Mustard, Zinfandel, Greek, Caesar

Specialty Salads

Bog Salad 14

Dried cranberries, feta cheese, spiced pecans, and our fresh vegetable medley on a bed of mixed greens. Served with our homemade cranberry vinaigrette

Spinach Salad 14

Raw spinach topped with bacon, red onion, apples, sliced almonds, and sweet and sour brown sugar dressing.

Salad Toppers:

Chicken Salad, Grilled Chicken, vegan burger 7

Steak tips MP

Lunch: starting at 11:00

Sandwiches

All sandwiches and roll ups served with chips, fries, or sweet potato fries and pickles with choice of bread. Substitute fruit additional 3

- Lobster Grilled Cheese** **MP**
Lobster meat grilled in between two slices of our fresh baked bread with a trio of cheeses (American, Swiss, and garlic boursin)
- Emily's Grilled Cheese** **10**
A traditional grilled cheese sandwich
add tomato 1/ bacon 2
- Chicken Salad** **13**
Fresh all white meat chicken salad
- Cape Cod Chicken Salad** **14**
Our chicken salad topped with cranberries, and candied pecans.
- Waldorf chicken Salad** **14**
Our chicken salad topped with raisins, almonds, and apples.
- Pilgrim** **15**
Hand carved turkey, warm apple cornbread stuffing, cranberry sauce, mayonnaise, and lettuce.
- BLT** **13**
Smoked apple wood bacon, lettuce, tomato, and mayonnaise.
- California BLT** **14**
Turkey-bacon, avocado spread, sweet red onion, lettuce, and tomato.
- Jordan's BLT** **15**
Fried green tomatoes, million dollar bacon, lettuce, and mayonnaise.

Rollups

- Buffalo Chicken** **14**
Grilled buffalo chicken with cheddar cheese and lettuce. Served with blue cheese.
- Southwestern** **14**
Marinated grilled chicken, raw spinach, salsa, cheddar cheese, and sour cream.
- Quinoa Greek** **14**
All our fresh vegetables, green leaf lettuce, feta, olives, quinoa, and zinfandel dressing.
- Caesar Roll** **14**
Grilled chicken, romaine, caesar dressing, and parmesan cheese.

From the Grill

- Dr. Joe's Burger.** **16**
Just what the doctor ordered. 30 generation grass fed organic beef from Plymouth's own Dr. Clauss's farm in NY. A 7 ounce burger on bulkier roll lettuce, tomato, and onion
(add cheese 1/bacon 2)
- Vegetarian Burger** **15**
Chipotle black bean and sweet potato burger with lettuce, tomato, and onion on a bulky roll
- Hot Honey Chicken** **16**
Grilled chicken breast on a bulky roll with lettuce, tomato, onion, and drizzled with hot honey (add cheese 1)

Bread: white, honey oatmeal, roll up, croissant

