

DINNER MENU

CHARCUTERIE

MEAT

Duck Prosciutto
Cured Pork Tenderloin
Dry Chorizo
Abruzzese Sausage
Smoked Paprika Sausage
Duck Liver Pâté
3 Meats: \$15 6 Meats: \$25
Grain Mustard / Pickled Veg / Bread

CHEESE

Stilton
Fontina
Gloucester Cheddar
Red Spruce Cheddar
2 Cheeses: \$10 4 Cheeses: \$20
Clover Honey / Bread
Large (6 Meats / 4 Cheeses): \$40

— HAND CRAFTED — BURGERS

Willow Burger.....14
Brioche | Short Rib | Chuck
*(Accompanied With Your Choice of
One Cheese and Two Toppings)*

Cheese: Roquefort
Gruyère
Sharp Cheddar

Toppings: Bacon Whiskey Jam
Grilled Onions
Forest Mushrooms
Crispy Pork Belly

Add Additional Toppings For \$1.50 Each



— GOURMET — SANDWICHES

Grilled Chicken Sandwich.....10
Grilled Vegetables | Chimichurri |
Provolone | Olive Oil Bread

French Dip.....14
Brisket | Hot Giardiniera | Grain Mustard |
Provolone | Caramelized Onion Jus |
Baguette

**All Sandwiches Served With
House Cut Garlic and Herb Fries*

S M PLATES

Beet Carpaccio.....8
Goat Cheese | Heirloom Tomato |
Marcona Almond | Lemon Oil

Carrot Ginger Soup.....7
Coconut | Ginger Snap

Braised Short Rib Tacos.....8
Compressed Bell Pepper | Arugula |
Pico de Gallo | Chipotle Sour Cream

Willow Bread.....5
Chef's Artisanal Breads |
Roasted Garlic Butter

Lettuce Wraps.....8
Roasted Pork | Bibb Lettuce |
Carrot & Cucumber Slaw | Spicy Aioli

Deviled Eggs.....5
Truffle | Smoked Paprika

Crab Cake.....14
Aioli | Cucumber | Arugula | Red Onion |
Chesapeake Vinaigrette

Pierogies.....8
Caramelized Onion Gravy | Chive

Fried Brussels.....8
Pecorino | Chili Flake | Confit Garlic Aioli

Bread Pudding.....10
Mushroom | Goat Cheese | Duck Confit |
Pickled Onion | Duck Jus

Lobster Roll Bites.....16
Celery | Red Onion | Lemon | House Chips

Hot Chicken.....10
Eichner Farm's Chicken | Pickle |
Hot Chili Sauce | Buttermilk Biscuit |
Honey Thyme Butter

Beef Tartare.....8
Marrow Butter | Caper | Shallot |
Truffle Oil | Yolk | Sour Dough

Mussels.....14
Diavolo
Smoked Chorizo | Charred Tomato |
Fennel | Peppercornini
Red Curry
Coconut | Lemongrass | Lime | Cilantro

FRESH GREENS

Panzanella Salad.....8
Smoked Cherry Tomato | Fresh Mozzarella |
Fried Capers | Petite Greens | Focaccia |
Charred Lemon & Basil Vinaigrette

Roasted Vegetable Salad.....9
Heirloom Carrot | Haricot Vert | Bell Pepper |
Beets | Asparagus | Arugula | Toasted Pepitas |
Goat Cheese | Red Wine Vinaigrette

Thai Squash Salad.....9
Butternut Squash | Carrot | Green Bean |
Daikon | Arugula | Cilantro | Lime | Peanut

Caesar Salad.....8
Petite Greens | Parmesan | Hard Boiled Egg |
Focaccia Crouton

FLATBREADS

Chicken & Brie.....13
Smoked Brie Cream | Spinach |
Hot Pickled Mushroom

Prosciutto.....14
Lemon Ricotta | Pickled Red Onion |
Arugula | Orange Balsamic Glaze

L G PLATES

6 oz. Filet.....32
Butter Poached Fingerling Potatoes |
Cauliflower | Roasted Mushroom | Pickled Beet |
Chimichurri | Bone Marrow Butter

Ravioli.....25
Ricotta | Wild Boar Ragu | Pecorino | Basil

Eichner's Farm Chicken.....22
Ricotta Gnocchi | Charred Carrot & Fennel |
Parsnip Purée | Queso Fresco | Hot Honey

Scottish Salmon.....25
Bacon White Bean Purée | Five Bean Salad |
Arugula | Rosemary Balsamic Vinaigrette

Bronzino.....27
Orzo | Grape Tomato | Artichoke | Caponata |
Ginger-Mint Beurre Blanc

Shrimp & Pork Belly Pho.....28
Egg Noodles | Ginger Fumet | Five Minute Egg |
Carrot | Basil | Mint

Steak & Frites.....25
Hanger Steak | Creamed Spinach | Bistro Salad |
House Cut Fries | Béarnaise | Bordealaïse

Pork Chop.....25
Sweet Potato Purée | Swiss Chard |
Bourbon Apple Chutney | Cider Reduction

Duck Breast.....29
Creamed Barley | Roasted Squash | Pepitas |
Haricot Vert | Port Reduction

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.