

# DINNER MENU

## CHARCUTERIE

### MEAT

Beef Merguez Sausage  
Cured Pork Loin  
Chicken Ballotine  
Bacon, Egg & Cheese Terrine  
Hot Capicola  
Guanciale  
**3 Meats: \$15 6 Meats: \$25**  
Grain Mustard | Dilly Beans | Bread

### CHEESE

Red Dragon Mustard Cheddar  
Moody Blue  
Drunken Goat  
3 Chile Gouda  
**2 Cheeses: \$10 4 Cheeses: \$20**  
Local Raw Honey | Bread  
**Large (6 Meats / 4 Cheeses): \$40**

## — HAND CRAFTED — BURGERS

**Willow Burger**.....14  
Brioche | N.Y. Strip | Ribeye | 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



## — G O U R M E T — SANDWICHES

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

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

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

## S M PLATES

**Ahi Tuna & Salmon Crudo**.....15  
Edamame & Wasabi Purée | Tempura |  
Bok Choy Slaw | Radish Greens |  
Soy Vinaigrette | Fresno | Jalapeño

**Short Rib Poutine**.....10  
Pommes Frites | Bourbon Gravy | Sage |  
Rosemary | Thyme | Hot Giardiniera |  
Goat Cheese

**Broccoli & Cheddar Soup**.....6  
Smoked New York Sharp Cheddar |  
Bacon Compote | Turmeric Crème Fraîche

**Grilled Dorado Tacos**.....10  
Corriander Slaw | Lime | Cilantro |  
Chipotle Salsa | Avocado Purée

**Willow Bread**.....6  
Chef's Artisanal Breads | Honey 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

**Fried Brussels**.....8  
Miso Vinaigrette | Tahini Aioli | Scallion |  
Bonito Flake | Sesame

**Cornmeal Gnocchi**.....14  
Braised Short Rib | Cipollini Onion |  
Swiss Chard | Tomato-Chipotle Espuma

**Broiled Wild Mushrooms**.....8  
Hedgehog | Maitake | Oyster | Shitake |  
Crimini | Portobello | King Trumpet |  
Lemon | Thyme | Truffle | Sabayon

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

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

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

**Mussels**.....14  
*Puttanesca:*  
San Marzano Tomato | Caper | Anchovy  
*Green Curry:*  
Coconut | Lemongrass | Lime | Cilantro

## FRESH GREENS

**Baby Iceberg Wedge**.....9  
Candied Bacon | Oven Roasted Tomato |  
Pickled Onion | Blue Cheese | Onion Straws |  
Smoked Onion & Roasted Garlic Dressing

**Caesar Salad**.....8  
Egg | White Anchovies | Garlic Croutons |  
Parmesan Reggiano | Black Pepper

**Roasted Beet Salad**.....9  
Spinach | Arugula | Carrot Ribbons |  
Pine Nuts | Orange | Crumbled Goat Cheese |  
Champagne Vinaigrette

**Kale Salad**.....9  
Maple Balsamic | Pecan | Goat Cheese |  
Red Onion | Red Grapes

## FLATBREADS

**Salchicha**.....13  
Housemade Herb Sausage | Wild Mushrooms |  
Arrabiatta | Parmesan | Brie | Pepperoncini

**Pastrami**.....14  
Housemade Pastrami | Pickled Red Cabbage |  
Buttered Rye Crumble | Yellow Mustard |  
Swiss Cheese

## L G PLATES

**Filet "Oscar Style"**.....33  
Smoked Bone Marrow Butter |  
Buttered Crab | Parmesan Potato |  
Roasted Broccoli | Black Garlic Hollandaise

**Pork Shank**.....26  
Applewood Smoked | Heirloom Carrot |  
Pearl Onion | Celery Root | Sweet Potato |  
White Beans | Parsnip Purée | Rosemary Jus

**Eichner's Farm Chicken**.....24  
Wild Rice | Sage | Pecan | Cranberry |  
Red Curry Baby Carrots | Sour Onion Purée |  
Natural Reduction | Sweet Potato Straw

**Cider Brined Pork Chop**.....24  
Egg Noodle Haluśky | Brandy-Cider Demi |  
Apple-Fennel-Raisin Compote

**Scottish Salmon**.....25  
Winter Succotash | Pancetta | Pickled Onion |  
Brussels Sprout | Buttered Leek Emulsion |  
Mustard Potato Pancakes

**Steak & Frites**.....24  
Hanger Steak | Creamed Spinach |  
House Cut Fries | Bistro Salad | Béarnaise

**Prawns & Scallops**.....27  
Orange-Cranberry-Ginger Compote |  
Braised Swiss Chard | Potato Gaufrettes |  
Red Beet & Barley Risotto

**Pappardelle**.....22  
Wild Boar | Oven Roasted Tomato | Red Wine |  
Grilled Onion | Wild Mushroom | Pecorino |  
Pepperoncini

**Pansotti**.....20  
Spiced Butternut Squash | Toasted Pepitas |  
Cranberries | Confit Apple | Parmesan |  
Caramelized Onion | Brown Butter Cream

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