

DINNER MENU

CHARCUTERIE

MEAT

Red Pepper Sausage
Duck Rillette
Dry Chorizo
Capicola
Prosciutto
Soppressata
3 Meats: \$15 6 Meats: \$25
Grain Mustard | Pickled Veg | Bread

CHEESE

Stilton
Port Salut
Manchego
Irish Porter 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



— G O U R M E T — SANDWICHES

Grilled Chicken Sandwich.....10
Roasted Red Pepper Pesto | Mozzarella |
Spinach | Orange Balsamic | 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

Chicken Gumbo.....7
Andouille Sausage | Okra

Shrimp Tacos.....12
Wonton Shell | Rice Wine Cole Slaw |
Spicy Shrimp Sauce

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

Beans & Greens.....10
Sweet Sausage | White Beans | Escarole |
Pecorino | Chili Flake

Mac & Cheese.....10
Tasso Ham | Caramelized Onion |
White Cheddar

Fried Artichoke.....9
Miso Vinaigrette | Sesame Seed | Nori

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

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

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

Mussels.....14
Diavolo
Chorizo | Charred Tomato |
Fennel | Pepperoncini
Green 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 | Haricot Vert |
Daikon | Arugula | Cilantro | Lime | Peanut

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

Citrus Salad.....12
Beet Cured Salmon | Blood Orange | Fennel |
Arugula | Dill Vinaigrette

FLATBREADS

B.L.T......12
White & Smoked Cheddar | Bacon | Tomato |
Hot Fried Onion Straws | Mixed Greens |
Roasted Shallot Dressing

Spinach & Artichoke.....13
Pickled Red Onion | Marinated Chickpeas

L G PLATES

6 oz. Filet.....32
Poached Fingerling Potatoes | Cauliflower |
Chimichurri | Bone Marrow Butter

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

Eichner's Farm Chicken.....22
Jerk Rub | Rice Pilaf | Braised Greens |
Chickpeas | Pineapple Chutney

Scottish Salmon.....25
Green Curry | Pickled Carrot | Bok Choy |
Edamame | Lime | Cilantro

Bronzino.....27
Corn & Crab Chowder | Biscuit Crouton

Pork Chop.....25
Warm German Potato Salad | Beer Blanc |
Apple & Fennel Kraut

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

Crab Cakes.....28
Haricot Vert | Aioli | Cucumber | Arugula |
Red Onion | Chesapeake Vinaigrette

Braised Lamb Shank.....26
Creamy Polenta | Swiss Chard |
Toasted Almond Crumble | Lamb Jus

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