

DINNER MENU

CHARCUTERIE

MEAT

House Cured Pork Loin
Chicken Liver Pâté
Dry Cured Pepperoni
Pork Lomo
House Terrine
Smoked Pork Stick
3 Meats: \$15 6 Meats: \$25
Grain Mustard / Dilly Beans / Bread

CHEESE

Red Lion Cheddar
Tartufo Truffle
Cambozola
Porter Cheddar
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 | Caramelized 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

French Onion Soup.....6
Provolone | Parmesan Crostini

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

Crispy Artichoke.....10
Lemon & Mascarpone Aioli | Pecorino

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

Lobster Agnolotti.....30
Ricotta | Lemon | Shrimp | Cherry Tomato |
Asparagus | Kale | Pea Purée | Micro Radish |
Lobster Reduction

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

Coffee & Ancho Pork Loin.....25
Apple Brined | Dried Cherry Mole | Lime |
Carnitas Tamale | Charred Tomatillo Verde

Scottish Salmon.....25
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

Halibut.....30
Green Garlic Risotto | Grilled Asparagus |
Red & Yellow Pepper Coulis | Pea Tendrils

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

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