

DINNER MENU

CHARCUTERIE

MEAT

Fennel & Paprika Sausage
Szechuan Peppercorn Pork Loin
Dry Cured Pepperoni
Mesquite Pork Tenderloin
Chorizo Terrine
Brown Sugar Cured Pork Tenderloin
3 Meats: \$15 6 Meats: \$25
Grain Mustard / Dilly Beans / Bread

CHEESE

Beemster XO Gouda
Middlefield Cheddar
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

Yellowfin Crudo.....16

Watermelon | Radish | Kohlrabi | Sesame |
Mango Purée | Avocado Crema |
Cured Lemon Ponzu

Beet Carpaccio.....8

Chèvre Panna Cotta | Heirloom Tomato |
Marcona Almond | Lemon Oil

Gazpacho.....6

Roasted Pepper | Melon |
Grilled Sourdough

Braised Short Rib Tacos.....8

Bell Pepper & Cucumber Slaw | Arugula |
Pico de Gallo | Chipotle Sour Cream

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 Green Tomatoes.....6

Peach & Tomatillo Salsa |
Green Pepper & Horseradish Remoulade

Grilled Sweet Corn.....6

Charred Jalapeño & Scallion Aioli |
Cilantro | Lime | Feta Cheese

Wild Mushroom Crostini...8

Local Mushrooms | Fava Bean Pâté |
Brandy | Blueberry | Lemon | Sourdough

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 | Caper | Shallot |
Truffle Oil | Yolk | Sour Dough

Mussels.....14

Puttanesca:

San Marzano Tomato | Caper | Anchovy

Green Curry:

Coconut | Lemongrass | Lime | Cilantro

FRESH GREENS

Prosciutto & Date Salad.....9

Pickled Onion | Danish Bleu Cheese |
Brioche Croutons | Blackberry Dressing

Caesar Salad.....8

Egg | White Anchovies | Garlic Croutons |
Parmesan Reggiano | Black Pepper

Roasted Vegetable Salad.....9

Baby Carrot | Snap Peas | Bell Pepper |
Beets | Asparagus | Arugula | Toasted Pepitas |
Goat Cheese | Red Wine Vinaigrette

Grilled Peach Salad.....9

Petite Greens | Pecans | Red Onion |
Smoked Bleu Cheese | Peach Vinaigrette

FLATBREADS

Tomato & Mozzarella.....12

Heirloom Tomato | Fresh Mozzarella |
Basil Infused Olive Oil | Cracked Pepper

Prosciutto.....14

Lemon Ricotta | Grilled Peach | Arugula |
Pickled Red Onion | Orange Balsamic Glaze

L G PLATES

N.Y. Strip Steak.....32

Butter Poached Fingerling Potatoes |
Cherry Tomato | Fennel | Blood Orange Demi

Smoked Porchetta.....25

Crispy Polenta | Fava Bean | Pistachio |
Tomato Gastrique | Mint

Eichner's Farm Chicken.....22

Roasted Breast | Wild Rice |
Forest Mushrooms | Braised Leek |
Sherry Demi-Glace

Scottish Salmon.....25

Grain Salad | Dates | Grilled Scallion |
Kale Sprouts | Citrus Gremolata

Sea Bass.....27

Summer Squash | Pancetta | Leeks |
Saffron Risotto | Lemon Beurre Blanc

Scallop & Pork Belly.....28

Summer Squash | Roasted Cauliflower |
Cous Cous | Pea Purée |
Blackberry & Charred Pepper Coulis

Steak & Frites.....25

Hanger Steak | Bistro Salad |
House Cut Fries | Béarnaise | Bordealaïse

Pappardelle.....22

Lamb Shank Bolognese | Shaved Pecorino |
Cured Lamb Loin | Basil

Duo of Rabbit.....25

Braised Leg | Tenderloin Roulade |
Arugula Pesto | Parsnip | Baby Carrot |
Port Wine 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.