

# DINNER MENU

## CHARCUTERIE

### MEAT

Herbes de Provence Pork Loin  
Merguez  
Dry Cured Pepperoni  
Lonzino  
Pork Sausage  
House Cured Pork Tenderloin  
**3 Meats: \$15 6 Meats: \$25**  
*Grain Mustard / Dilly Beans / Bread*

### CHEESE

Beemster XO Gouda  
Humboldt Fog  
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



## — 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

**Scallop Ceviche**.....15  
Smoked Chili Peppers | Citrus Oil | Pita

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

**Gazpacho**.....6  
Roasted Pepper | Melon |  
Grilled Sourdough

**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 & Kale**.....10  
Lemon & Mascarpone Aioli | Pecorino

**Grilled Sweet Corn**.....6  
Charred Jalapeño & Scallion Aioli |  
Cilantro | Lime | Feta Cheese

**Broiled Wild Mushrooms**.....8  
Maitake | Oyster | Shitake | Crimini |  
Portobello | Lemon | Herb 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 | 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

**Kale Salad**.....9  
Baby Kale | Grilled Peaches | 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.