

DINNER MENU

CHARCUTERIE

MEAT

Prosciutto
Cured Pork Tenderloin
Dry Chorizo
Abruzzese Sausage
Beer Cheese Sausage
House Terrine
3 Meats: \$15 6 Meats: \$25
Grain Mustard / Dilly Beans / Bread

CHEESE

Beemster XO Gouda
Cambozola
Sage Derby
Porter Cheddar
2 Cheeses: \$10 4 Cheeses: \$20
Clover 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

Sweet Corn Bisque.....6
Cumin Crème Fraîche

Braised Short Rib Tacos.....8
Bell Pepper & Cucumber Slaw | Arugula |
Pico de Gallo | Chipotle Sour Cream

Willow Bread.....5
Chef's Artisanal Breads |
Cinnamon Cream Cheese 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

Pierogies.....8
Pearl Onion Gravy | Chive

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

Bread Pudding.....10
Mushroom | Goat Cheese | Duck Confit |
Pickled Pearl Onion | Duck Jus

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

Hot Chicken.....10
Eichner Farm's Chicken | Pickle |
Hot Chili Sauce | 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
Red Curry:
Coconut | Lemongrass | Lime | Cilantro

FRESH GREENS

Prosciutto & Date Salad.....9
Pickled Onion | Danish Bleu Cheese |
Brioche Croutons | Blackberry Dressing

Panzanella Salad.....8
Smoked Cherry Tomato | Fresh Mozzarella |
Fried Capers | Petite Greens | Focaccia |
Charred Lemon & Basil Vinaigrette

Roasted Vegetable Salad.....9
Baby Carrot | Snap Peas | Bell Pepper |
Beets | Asparagus | Arugula | Toasted Pepitas |
Goat Cheese | Red Wine Vinaigrette

Thai Squash Salad.....9
Butternut Squash | Carrot | Green Bean |
Daikon | Arugula | Cilantro | Lime | Peanut

FLATBREADS

Tomato & Mozzarella.....12
Heirloom Tomato | Fresh Mozzarella |
Basil Infused Olive Oil | Cracked Pepper

Prosciutto.....14
Lemon Ricotta | Pickled Red Onion |
Arugula | Orange Balsamic Glaze

L G PLATES

N.Y. Strip Steak.....32
Butter Poached Fingerling Potatoes |
Broccolini | Blood Orange Demi

Pork Chop.....25
Creamy Polenta | Braised Collard Greens |
Bourbon BBQ | Cider Reduction

Eichner's Farm Chicken.....22
Ricotta Gnocchi | Charred Carrot & Fennel |
Parsnip Purée | Queso Fresco | Hot Honey

Scottish Salmon.....25
Grain Salad | Dates | Grilled Scallion |
Kale Sprouts | Citrus Gremolata

Sea Bass.....27
Coconut Red Curry | Mango Chutney |
Sticky Rice | Baby Bok Choy

Scallop & Pork Belly.....28
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

Duck Breast.....29
Creamed Farro | Roasted Squash | Pepitas |
Haricot Vert | Port 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.