

# LUNCH MENU

— HAND CRAFTED —  
BURGERS



— G O U R M E T —  
SANDWICHES

**Willow Burger**.....14

Brioche | Short Rib | Chuck  
(Accompanied With Your Choice Of  
One Cheese and Two Toppings)

Add Additional Toppings For \$1.50 Each:

**Cheese:** Roquefort  
Swiss  
Sharp Cheddar

**Toppings:** Bacon Whiskey Jam  
Grilled Onions  
Forest Mushrooms  
Crispy Pork Belly

**French Dip**.....14

Brisket | Hot Giardiniera | Grain Mustard |  
Provolone | Caramelized Onion Jus |  
Baguette

**Vegetarian Wrap**.....11

Grilled Portobello | Red Pepper | Asparagus |  
Onion | Olive Tapenade | Provolone |  
Garlic Pesto Wrap

**Lobster Rolls**.....16

Celery | Red Onion | Lemon

**Braised Short Rib Tacos**.....10

Compressed Bell Pepper | Arugula |  
Pico de Gallo | Chipotle Sour Cream

**Reuben**.....11

Corned Beef | Sauerkraut | Swiss Cheese |  
Thousand Island | Marble Rye

**Rachel**.....13

Smoked Turkey Breast | Swiss Cheese |  
Kimchee Coleslaw | Thousand Island |  
Marble Rye

**Grilled Chicken Sandwich**.....10

Grilled Vegetables | Chimichurri |  
Provolone | Olive Oil Bread

**Hot Chicken Sandwich**.....11

Lettuce | Honey Mayo | Hot Chili Sauce |  
Pickle | Brioche

**All Sandwiches Served With Your Choice Of:**  
*Garlic & Herb French Fries, Willow Green Side Salad,  
Seasonal Vegetables or Kimchee Coleslaw*

**FRESH  
GREENS**

**Roasted Vegetable Salad**.....9

Heirloom Carrot | Green Bean | Bell Pepper |  
Beets | Asparagus | Arugula | Toasted Pepitas |  
Goat Cheese | Red Wine Vinaigrette

**Greens Salad**.....7

English Cucumber | Red Peppers |  
Roma Tomato | Feta Cheese |  
Red Wine Vinaigrette

**Caesar Salad**.....8

Petite Greens | Parmesan | Hard Boiled Egg |  
Focaccia Crouton

**Thai Squash Salad**.....9

Butternut Squash | Carrot | Green Bean |  
Daikon | Arugula | Cilantro | Lime | Peanut

**Panzanella Salad**.....8

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

**Steak Salad**.....16

Hanger Steak | Arcadian Greens |  
English Cucumber | Roma Tomato |  
Red Onion | French Fries | Cheddar |  
Smoked Onion Dressing

Add to anything on the menu:

Chicken \$7 | Shrimp \$9 |  
Crab Cake \$14 | Scottish Salmon \$9 |  
Hanger Steak \$12

**S  
M PLATES**

**Charcuterie**.....15

House Cured Meats | Artisan Cheeses |  
Pickled Vegetables | Grain Mustard | Toast

**Lettuce Wraps**.....8

Roasted Pork | Bibb Lettuce |  
Carrot & Cucumber Slaw | Spicy Aioli

**Beef Tartare**.....8

Marrow Butter | Truffle Oil | Capers |  
Shallot | Yolk | Sourdough

**Fried Brussels**.....8

Pecorino | Chili Flake | Confit Garlic Aioli

**Carrot Ginger Soup**.....7

Coconut | Ginger Snap

**Willow Bread**.....6

Chef's Artisanal Breads |  
Roasted Garlic Butter

**Pierogies**.....8

Caramelized Onion Gravy | Chive

**Mussels**.....12

*Diavolo:*  
Smoked Chorizo | Charred Tomato |  
Fennel | Pepperoncini  
*Red Curry:*  
Coconut | Lemongrass | Lime | Cilantro

**L  
G PLATES**

**Ravioli**.....14

Ricotta | Wild Boar Ragu | Pecorino | Basil

**Crab Cake**.....16

Arugula | Cucumber | Red Onion |  
Chesapeake Vinaigrette | Aioli | Asparagus

**Scottish Salmon**.....15

Bacon White Bean Purée | Five Bean Salad |  
Arugula | Rosemary Balsamic Vinaigrette

**Steak & Frites**.....18

Hanger Steak | Bordelaise | Bistro Salad |  
House Cut Garlic & Herb French Fries

**FLATBREADS**

**Prosciutto**.....14

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

**Chicken & Brie**.....13

Smoked Brie Cream | Spinach |  
Hot Pickled Mushroom

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