

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 | Caper |
Shallot | Yolk | Sourdough

Fried Brussels.....8

Pecorino | Chili Flake | Confit Garlic Aioli

Potato & Leek Soup.....7

Fried Leeks | Greek Yogurt

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.