

LUNCH MENU

— HAND CRAFTED —
BURGERS



— G O U R M E T —
SANDWICHES

Willow Burger.....14

Brioche | N.Y. Strip | Ribeye | Chuck

(Accompanied With Your Choice Of One Cheese and Two Toppings)

Add Additional Toppings For \$1.50 Each:

Cheese: Roquefort
Gruyère
Sharp Cheddar

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

French Dip.....14

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

Vegetarian Wrap.....11

Grilled Portobello | Red Pepper | Zucchini | Onion | Olive Tapenade | Provolone | Pita

Lobster Rolls.....16

Celery | Red Onion | Lemon

Grilled Dorado Tacos.....10

Corriander Slaw | Lime | Cilantro | Chipotle Salsa | Avocado Purée | Flour Tortilla

Hot Chicken Sandwich.....11

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

Classic Reuben.....10

Corned Beef | Sauerkraut | Gruyère | Thousand Island | Marble Rye

Catfish Reuben.....14

Blackened | Red Cabbage Slaw | Gruyère | Thousand Island | Marble Rye

Kentucky Hot Brown.....13

Smoked Turkey Breast | Bacon | Tomato | Parmesan Mornay | Sourdough

Capicola & Egg Sandwich.....11

House Capicola | Fried Egg | Provolone | Hot Sauce Hash Cake | Mayo | Tomato

Grilled Chicken Sandwich.....10

Grilled Vegetables | Chimichurri | Provolone | Olive Oil Bread

All Sandwiches Served With Your Choice Of:

Garlic & Herb French Fries, Willow Green Side Salad, Seasonal Vegetables or Miso Green Beans

FRESH GREENS

Baby Iceberg Wedge.....9

Candied Bacon | Oven Roasted Tomato | Pickled Onion | Onion Straws | Blue Cheese | Smoked Onion & Roasted Garlic Dressing

Caesar.....9

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

Roasted Beet Salad.....9

Spinach | Arugula | Carrot Ribbons | Pine Nuts | Orange | Goat Cheese | Champagne Vinaigrette

Steak Salad.....16

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

Chicken Kale Salad.....15

Pecan | Chevre | Red Onion | Red Grapes | Maple Balsamic

Greens Salad.....7

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

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

Ahi Tuna & Salmon Crudo....15

Edamame & Wasabi Purée | Tempura | Bok Choy Slaw | Radish Greens | Soy Vinaigrette | Fresno | Jalapeño

Broccoli & Cheddar Soup.....6

Smoked New York Sharp Cheddar | Bacon Compote | Turmeric Crème Fraiche

Willow Bread.....6

Chef's Artisanal Breads | Honey Butter

Fried Brussels.....8

Miso Vinaigrette | Tahini Aioli | Scallion | Bonito Flake | Sesame

Mussels.....12

Puttanesca:
San Marzano Tomato | Caper | Anchovy
Green Curry:
Coconut | Lemongrass | Lime | Cilantro

L G PLATES

Pansotti.....15

Spiced Butternut Squash | Toasted Pepitas | Dried Cranberries | Confit Apple | Parmesan | Caramelized Onion | Brown Butter Cream

Scottish Salmon.....14

Winter Succotash | Pancetta | Pickled Onion | Brussels Sprout | Buttered Leek Emulsion | Mustard Potato Pancakes

Crab Cake.....16

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

Steak & Frites.....18

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

Pork Schnitzel.....14

Egg Noodle Halušky | Brandy-Cider Demi | Apple-Fennel-Raisin Compote

FLATBREADS

Salchicha.....13

Housemade Herb Sausage | Wild Mushrooms | Arrabiatta | Parmesan | Brie | Pepperoncini

Pastrami.....14

Housemade Pastrami | Yellow Mustard | Pickled Red Cabbage | Swiss Cheese | Buttered Rye Crumble

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