

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 | Capers |
Shallot | Yolk | Sourdough

Ahi Tuna & Salmon Crudo.....15

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

Beef & Grains Soup.....6

Farro | Lentil | Barley | Celery Root |
Carrot | Herb Salad

Willow Bread.....6

Chef's Artisanal Breads | Honey Butter

Crispy Artichoke.....10

Lemon & Mascarpone Aioli | Pecorino

Mussels.....12

Puttanesca:

San Marzano Tomato | Capers | Anchovy
Green Curry:

Coconut | Lemongrass | Lime | Cilantro

L G PLATES

Lobster Agnolotti.....22

Ricotta | Lemon | Shrimp | Cherry Tomato |
Asparagus | Kale | Pea Purée | Micro Radish |
Lobster Reduction

Scottish Salmon.....14

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

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.