

# 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 | Caramelized 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

**Cuban**.....12

Ham | Pork | Arugula | Swiss | Pickle | Horseradish Dijonnaise | 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

**B.L.T.**.....11

Pork Belly | Lettuce | Tomato | Fried Egg | Smoked Cheddar | Avocado Crema

**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**

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

Baby Carrot | Snap Peas | 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

**Prosciutto & Date Salad**.....9

Pickled Onion | Danish Bleu Cheese | Brioche Croutons | Blackberry Dressing

**Kale Salad**.....9

Baby Kale | Grilled Peaches | Pecans | Red Onion | Smoked Bleu Cheese | Peach Vinaigrette

**Caesar**.....9

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

**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

**Scallop Ceviche**.....15

Smoked Chili Peppers | Citrus Oil | Pita

**Gazpacho**.....6

Roasted Pepper | Melon | Grilled Sourdough

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

Chef's Artisanal Breads | Honey Butter

**Crispy Artichoke & Kale Sprouts**.....10

Lemon & Mascarpone Aioli | Pecorino

**Mussels**.....12

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

**L G PLATES**

**Roast Chicken**.....14

Eichner's Farm Chicken Leg & Thigh | Wild Rice & Mushroom Pilaf | Baby Carrot | Sherry Demi Glace

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

Grain Salad | Dates | Grilled Scallion | Baby Kale | Citrus Gremolata

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

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

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

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

**FLATBREADS**

**Prosciutto**.....14

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

**Tomato & Mozzarella**.....12

Heirloom Tomato | Fresh Mozzarella | Basil Infused Olive Oil | Cracked Pepper

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