

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 | Asparagus | Onion | Olive Tapenade | Provolone | Pita

Lobster Rolls.....16

Celery | Red Onion | Lemon

Braised Short Rib Tacos.....10

Bell Pepper & Cucumber Slaw | Arugula | Pico de Gallo | Chipotle Sour Cream

Hot Chicken Sandwich.....11

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

Reuben.....11

Corned Beef | Sauerkraut | 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 | 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

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

Yellowfin Crudo.....16

Watermelon | Radish | Kohlrabi | Sesame | Mango Purée | Avocado Crema | Cured Lemon Ponzu

Sweet Corn Bisque.....6

Cumin Crème Fraîche

Willow Bread.....6

Chef's Artisanal Breads | Cinnamon Cream Cheese Butter

Pierogies.....10

Pearl Onion Gravy | Chive

Mussels.....12

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

L G PLATES

Roast Chicken.....14

Eichner's Farm Chicken Leg & Thigh | Ricotta Gnocchi | Charred Carrot & Fennel | Parsnip Purée | Queso Fresco | Hot Honey

Crab Cake.....16

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

Scottish Salmon.....15

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

Steak & Frites.....18

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

FLATBREADS

Prosciutto.....14

Lemon Ricotta | Pickled Red Onion | Arugula | 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.