

COCKTAILS

Classics

Whiskey Sour Cherry 10

Jack Daniels

House-Made Sours

Cherry Froth

Conneaut Cocktail 10

Stoli Raz

Stoli O

Fresh Lemonade

Cranberry Juice & Sprite

Spiced "Old Fashioned" 11

Jim Beam

Spiced Ginger Simple Syrup

Orange & Cherry Bitters

Campari

Brandy Soaked Cherries

Orange Peel

Something Different

"Root Beer" 13

Lucid Absinthe

Jägermeister

Root

Brown Sugar

Cherry Ice Cube

Boca Picante 12

Cabo Wabo Silver

Mango

Lime

Chili Syrup

Sea Salt

Bitterman's Hellfire Habanero

Gin & Juice 12

Bluecoat Gin

Muddled Orange

St. Germain

Lillet Blanc

Prosecco

Grilled Flatbreads

Willow's Signature Dish!

*An addictive mix of top quality, artisan crafted ingredients
grilled atop a crispy shell*

*Enjoy any Flatbread in a smaller size for only \$11
Perfect as a middle course or appetizer for one*

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| The Willow (V) | 19.5 |
| <i>Wild Mushrooms, Lemon, Thyme, Fontina, Parmesan & White Truffle Essence</i> | |
| The Barbeque Chicken | 19.5 |
| <i>Smoked Chicken Breast, Barbeque Sauce, Smoked Mozzarella, Cheddar, Pickled Red Onions and Scallions</i> | |
| The Lady | 20.5 |
| <i>Creamy Leeks, Parmesan Cheese, Smoked Goat's Cheese, Nueske's Bacon, Rosemary & Sherry Vinegar</i> | |
| The Margarita (V) or add Large Cut Pepperoni | 18.5/20.5 |
| <i>Garlic Tomato Sauce, Parmesan, Pecorino, Fontina, Basil & Scallions</i> | |
| The Calamari Ali Olio | 20.5 |
| <i>Calamari, Savory Pesto, Fontina, Roasted Tomato, Parsley & Lemon</i> | |
| The "Drunken" Duck | 20.5 |
| <i>Port & Juniper Spiced Duck Sausage, Fennel Pesto, Gruyere Cheese, Fresh Thyme, Roasted Tomato, Shaved Fennel & Arugula Salad</i> | |
| The Brooklyn | 20.5 |
| <i>Italian Sausage Meat Balls, Roasted Red Pepper Pesto, Provolone & Fontina Cheeses, Green Olives & Caramelized Onions</i> | |

Appetizers

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| Haystack of Fried Local Spring Onions <i>Spicy Soy-Ginger Dipping Sauce</i> | 5.5 |
| *Scottish Smoked Salmon with Potato Latkes <i>Horseradish Cream, Minced Beets, Cucumber & Dill</i> | 11.5 |
| *Crispy Tempura Fried Jumbo Lump Crab "Cake" & Soft-Shell Crab <i>Corn pancake, Ragout of Corn, Tomato, Bacon, & Snap Peas with Corn Butter</i> | 17.5 |
| *Butter Poached Lobster Tail & Lobster Ravioli <i>Creamy Fennel Gratin, Savory & Sherry Lobster Sauce</i> | 18.5 |
| Calamari Fricassee <i>Mushrooms, Potato Gnocchi, Savory, Preserved Lemon, Veal Glaze & Toasted Baguette</i> | 10.5 |
| *Jumbo Shrimp with Crispy Quinoa & Goat Cheese Cakes <i>"Almost Raw" Broccoli Salad with Chickpeas, Feta, Preserved Lemon, Sunflower Seeds & Lemon Dressing</i> | 12.5 |

Soups

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| Smoked Tomato & Roasted Red Pepper Bisque (V) <i>Basil Chiffonade & Basil Oil</i> | 8.5 |
| Mushroom Bisque <i>Chives & Basil Oil</i> | 8.5 |
| Soup of the Day | 8.5 |

Salads

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| Organic Mixed Greens with Oranges & Hearts of Palm (V) <i>Sherry Vinaigrette, Shaved Manchego Cheese & Spiced Almonds</i> | 8.5 |
| *Willow Caesar Salad <i>Croutons, Imported White Anchovies, Smoked Gouda & Lemon</i> | 9 |
| Local Arugula Salad <i>Kalamata Olives, Capers, Oven Dried Tomatoes & Balsamic Parmesan Dressing</i> | 7.5 |
| Spring Asparagus Salad <i>Yukon Gold Potatoes, Endive, Goat's Cheese, Deviled Egg, Micro Greens & Lemon Dressing</i> | 10.5 |

An 18% Gratuity will be added to parties of 6 or larger (V) is for vegetarian, but may contain dairy

Entrées

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| *Seared Bay Boat Scallops & Creamy Orzo Risotto <i>Grilled Shiitake Mushrooms, Spring Vegetables, Asparagus, Sugar Snap Pea Emulsion & Crispy Ramps</i> | 31 |
| *Roasted Norwegian Salmon <i>Herbed Wild Rice, Tri Color Fingerling Potatoes, Julienne Beets & Beet Sauce</i> | 29.5 |
| Mushroom & Tempeh Cassoulet (V) <i>Potato & Sweet Potato Gratin, Buttery Savoy Cabbage, Broccolini & Mushroom Truffle Sauce</i> | 22.5 |
| *Porcini Dusted Yellowfin Tuna <i>Rissole Cauliflower, Sautéed Mushrooms, Fried Maitake Mushrooms, Ramps, Julienne Snap Peas & Mushroom Sauce</i> | 30.5 |
| *Duo of Moulard Duck <i>Seared Duck Breast, Leg Confit, Celeriac & Parsnip Puree, Creamy Lentils, & Duck Jus</i> | 34 |
| *Portuguese Fish Stew <i>Flounder, Tuna, Scallops, Calamari & Mussels with Tri-Colored Fingerling Potatoes & Chorizo in a Saffron-Scented Tomato Broth with Grilled Baguette & Garlic Aioli</i> | 28 |
| *Sautéed Atlantic Flounder <i>Braised Savoy Cabbage, Gigante Bean & Scarlet Runner Bean Ragout & Butternut Squash Ravioli in a Butternut Squash Broth</i> | 29.5 |
| Lemon & Thyme Roasted Chicken <i>Potato & Sweet Potato Gratin, Salad of Warm Barley, Broccolini & Chicken Jus</i> | 26.5 |

Pepper-Crusted Cast-Iron Seared Steak

Creamy Spinach Tart, Tri-Colored Fingerling Potatoes & Shallot-Wine Sauce

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| *9 oz. Top Sirloin | 28 |
| *Petite Filet Medallions | 31.5 |
| *Angus NY Strip Steak (Rosea Farms, MD) | 43.5 |

Sides (6 dollars EACH)

Creamy Spinach Tart
Potato & Sweet Potato Gratin
Sautéed Asparagus with Lemon Butter
Creamy French Green Lentils with Pearl Onions & Neuske's Bacon

*The Virginia Department of Health requires us to inform you that these items may contain raw or undercooked ingredients and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness