

## WILLOW SPECIALTY COCKTAILS

### Hot Toddy 12

*Catoctin Creek Roundstone Rye  
Domaine de Canton Ginger Liqueur  
Five-Spice Caramel Apple-Syrup Syrup  
Foggy Ridge Hard Cider*

### 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*

*(V) is for vegetarian, but may contain dairy*

*\*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*

## 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 \$10.5  
*Perfect as a middle course or appetizer for one*

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

## Appetizers

Warm Gruyere Cheese Gougères <i>Black Truffle Butter</i>	8
* Scottish Smoked Salmon with Potato Latkes <i>Horseradish Cream, Minced Beets, Cucumber &amp; Dill</i>	11.5
Duo of Cauliflower <i>Rissole of Cauliflower &amp; Silky Cauliflower with White Truffles Sauce, Crispy Maitake Mushrooms &amp; Baby Watercress</i>	9
Coquilles St. Jacques <i>Seared Dayboat Scallops in a Creamy Wine Sauce with Maitake Mushrooms &amp; Aged Gouda Bread Crumbs</i>	11.5
*Jumbo Shrimp with Crispy Quinoa & Goat Cheese Cakes <i>"Almost Raw" Broccoli Salad with Chickpeas, Feta, Preserved Lemon, Sunflower Seeds &amp; Lemon Dressing</i>	12.5
Crispy Fried Crab "Cakes" <i>Sweet Potato Gnocchi, Roasted Brussels Sprouts, Bacon, Mushrooms &amp; Mustard Fumet</i>	18
*Butter Poached Lobster Tail & Lobster Ravioli <i>Creamy Fennel Gratin, Savory &amp; Sherry Lobster Sauce</i>	20

## SOUPS

Lobster & Sherry Bisque <i>Shrimp Toast, Tarragon Oil &amp; Chives</i>	10
Classic French Onion Gratin <i>Parmesan Crouton &amp; Gruyere Cheese</i>	10
Artichoke, Hazelnut & Goat's Cheese Bisque <i>Toasted Hazelnuts, Goat's Cheese Mousse &amp; Hazelnut Oil</i>	10

## Salads

Organic Mixed Greens with Oranges & Hearts of Palm (V) <i>Sherry Vinaigrette, Shaved Manchego Cheese &amp; Spiced Almonds</i>	8.5
*Willow Caesar Salad <i>Croutons, Imported White Anchovies, Smoked Gouda &amp; Lemon</i>	9
Roasted Beets & Goat Cheese Salad <i>Napoleon of Roasted Beets, Soft Chevre, Warm Bijou, Petite Greens, Candied Walnuts &amp; Sherry-Walnut Vinaigrette</i>	10.5
Willow Spinach Salad <i>Deviled Egg, White Mushrooms, Crispy Bacon, Fried Shallots &amp; Warm Mustard Vinaigrette</i>	8.5

## Entrées

*Seared Day Boat Scallops with Potato Ravioli <i>Grilled Shiitake Mushrooms, Ragout of Brussels Sprouts, Bacon &amp; Scallion &amp; Mustard Fumet</i>	31.5
*Roasted Norwegian Salmon <i>Braised Savoy Cabbage, Gigante Bean &amp; Scarlet Runner Bean Ragout &amp; Butternut Squash Ravioli in a Butternut Squash Broth</i>	29.5
Mushroom & Tempeh Cassoulet (V) <i>Creamy Turnip Gratin, Buttery Savoy Cabbage, Broccolini &amp; Mushroom Truffle Sauce</i>	22.5
Crispy Foie Gras Stuffed Chicken <i>Brussels Sprouts with Bacon, Creamy Mashed Potatoes &amp; Black Truffle Sauce</i>	27.5
*Porcini Dusted Yellowfin Tuna <i>Ragout of Wild Mushrooms &amp; Gigante Beans, Broccoli Rabe, Horseradish Hollandaise &amp; Mushroom Sauce</i>	30.5
*Duo of Moulard Duck <i>Seared Duck Breast, Leg Confit, Celeriac &amp; Parsnip Puree, Creamy Lentils, &amp; Duck Jus</i>	34.5
*Sautéed Atlantic Swordfish <i>Risotto of Wheatberries, Barley and Mushrooms with Ragout of Gnocchi and Fava Beans, Fennel Gratinée &amp; Carrot Vinaigrette</i>	29.5
Pepper Crusted Filet Mignon Medallions or Dry Aged Strip Steak <i>Creamy Potato &amp; Gouda Tart, Portobello Fries &amp; Red Wine Roasted Shallot Sauce</i>	32/35
Braised Lamb Shank & Stachowski's Smoked Lamb Sausage <i>Chick Pea Pancakes with Apricot Butter &amp; Ragout of Cauliflower, Broccoli Rabe &amp; Chickpeas</i>	29

### Valentine's Day Special:

Surf & Turf of Filet Mignon & Lobster Thermidor	\$50
<i>Twice baked Heirloom Potatoes, Shallot Sauce, Broccolini &amp; Béarnaise Sauce</i>	

### Sides (6 EACH)

Pan Roasted Brussels Sprouts with Bacon
Portobello Fries
Creamy Potato & Gouda Tart
Sautéed Broccolini with Sweet Garlic
Sautéed Broccoli Rabe with Chili Flakes
Smoked Cheddar Macaroni & Cheese
Creamy French Green Lentils with Pearl Onions & Neuske's Bacon