

Soups and Appetizers

Soup of the Day	\$7
Artichoke Bisque <i>Goat's Cheese Mousse and Toasted Hazelnuts</i>	\$7
Chilled Tomato & Almond Gazpacho <i>Avocado, Almond Oil & Scallions</i>	\$7
Tempura Fried Vegetables (V) or add Shrimp <i>Artichokes, Mushrooms, Fennel, Onions with Lime & Ginger Mignonette</i>	\$8/\$10
*Willow Fish and Chips Platter with House Made Tartar Sauce <i>Crispy Halibut, Shrimp, Fried Scallops, Calamari, Fries & Fried Lemon</i>	\$9

Salads

Organic Mixed Greens with Oranges & Hearts of Palm (V) <i>Sherry Vinaigrette, Shaved Manchego Cheese & Almonds</i>	\$7
*Willow Caesar Salad <i>Imported White Anchovy, Shaved Smoked Gouda, Lemon & Croutons</i>	\$7
*Seared Sea Scallops & Wheatberry Tabbouleh <i>Marinated Petite Tomatoes, Golden Raisins, Frisee, Green Olives & Dill Yogurt Sauce</i>	\$18
*Sautéed Jumbo Shrimp Salad <i>Spanish Chorizo & Cauliflower Fritters & Roasted Garlic Vinaigrette</i>	\$16
Grilled Miniature Flat Bread of Choice & Salad <i>With Your Choice of Either a Small Mixed Greens or Caesar Salad</i>	\$11

Sides - \$5 Each

Hand-cut French Fries OR Thin & Crispy Red Onion Rings

(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.

18% Gratuity will be added to groups of 8 or more

Sandwiches

Choose any Whole - or any Half - Club, Muffuletta, Panini, Ham & Cheese, BBT or Sandwich of the day with a Cup of Soup Together for \$11

Grilled Ham & Cheddar <i>Ham, Smoked Cheddar & Horseradish Mayonnaise on Rye Bread</i>	
New Orleans Style Muffuletta <i>Capicola, Salami, Pepperoni, Provolone & Green Olive Tapenade</i>	
Turkey Club <i>Smoked Turkey, Bacon, Arugula, Havarti Cheese & Basil Mayonnaise</i>	
Veggie Panini <i>Sautéed Spinach, Mushrooms, Onion, Roasted Red Pepper & Smoked Cheddar on Toasted Focaccia</i>	
Grilled "BBT" <i>Bacon, Basil, Smoked Tomato Mayonnaise & Gruyere on Brioche</i>	
Halibut Burger <i>Sautéed with Seasoned Panko Bread Crumbs, Oven Dried Tomato & House Made Tartar Sauce</i>	
<h2><u>Entrées</u></h2>	
*Grilled Garlic & Herb Beef Tenderloin with Crispy Cous Cous <i>Roasted Vegetables, Feta, Yogurt & Lemon Raita, Pita & Red Pepper Vinaigrette</i>	\$18
*Hickory Smoked Double Willow Burger <i>Caramelized Onions, Red Wine Mushrooms & Havarti on a Potato Roll with Fries</i>	\$12
Orange & Garlic Grilled Chicken Breast <i>Orzo, Basil & Almond Salad with Spring Asparagus</i>	\$17
*Seared Lime Marinated Yellowfin Tuna Salad <i>Avocado, Mango & Green Papaya Salad, Fried Yucca</i>	\$18
Crispy Fried Soft Shell Crab <i>Asparagus, Endive & Radish Salad, Fresh Chick Pea Humus, Almonds & Preserved Lemon</i>	\$20
Steamed Mussels & Frites <i>PEI Mussels, White Wine, Garlic & Shallots served with French Fries & Lemon Aioli</i>	\$16
Tempura Battered Jumbo Lump Crab "Cakes" <i>Fresh Corn Pancakes, Spring Asparagus & Corn Butter</i>	\$17
English Pea Ravioli with a Mélange of Spring Vegetables (V) <i>French Breakfast Radish, Snap & Sugar Peas with Carrot Vinaigrette</i>	\$16

Grilled Flatbreads

Willow's Signature Dish!

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

Enjoy any Grilled Flatbread in a smaller size for only \$9

Perfect as a middle course or appetizer for one

The Willow (V)	\$17.50
<i>Wild Mushrooms, Lemon, Thyme, Fontina, Parmesan & White Truffle Essence</i>	
The Calamari Ali Olio	\$20
<i>Calamari, Savory Pesto, Fontina, Roasted Tomato, Parsley & Lemon</i>	
The Barbeque Chicken	\$18
<i>Spiced Smoked Chicken, Smoked Cheddar & Mozzarella & Pickled Red Onion</i>	
The Sicilian (V)	\$18
<i>Aged Pecorino, Parmesan, Olive Tapenade, Roasted Tomato, Capers & Baby Arugula</i>	
The Lady	\$19
<i>Creamy Leeks, Parmesan, Smoked Goat's Cheese, Nueske's Bacon, Rosemary & Sherry Vinegar</i>	
The Margarita (V) or add Large Cut Pepperoni	\$17/\$19
<i>Garlic Tomato Sauce, Parmesan, Aged Pecorino, Fontina, Basil & Scallions</i>	
The Drunken Duck	\$20
<i>Braised Leeks, Duck Confit, Duck Sausage Gruyère Cheese, Sherry Vinegar & Thyme</i>	
The Geovana	\$20
<i>Artichoke Pesto, Artichokes, Smoked Mozzarella & Sautéed Shrimp</i>	