

Appetizers

Scottish Smoked Salmon with Potato Latkes <i>Asparagus, Lemon Cream, Petite Greens & Preserved Lemon</i>	\$11
*Smoked Paprika Glazed Shrimp <i>Goat Cheese & Orange Torte, Fresh Chickpeas, Marcona Almonds & Lemon Vinaigrette</i>	\$10.50
Soft-Shell Crab & Crispy Fried Crab "Cake" <i>Savory Corn Pancake, Spring Vegetables & Corn Butter</i>	\$16
*White Wine Steamed Mussels <i>Bacon Lardons, Garlic, Endive, Gigante Beans, Thyme & Garlic Toast</i>	\$11.50
Crispy Veal Sweetbreads <i>Mushroom Ravioli, Grilled Maitake Mushrooms & Creamy Potato Emulsion</i>	\$11
Glazed Maine Lobster Tail <i>Scallion Pancakes, Spring Pea Ragout & Lobster Butter</i>	\$14

Soups

Crab Bisque <i>Lump Crab Meat, Basil and House Made Garlic Croutons</i>	\$9
Tomato, Basil & Almond Gazpacho <i>Crispy Zucca & Scallions</i>	\$8
Smoked Tomato & Red Pepper Soup <i>Green Olive Tapenade, Basil & Parmesan Crouton</i>	\$8

Salads

Organic Mixed Greens with Oranges & Hearts of Palm (V) <i>Sherry Vinaigrette, Shaved Manchego Cheese & Spiced Almonds</i>	\$8
*Willow Caesar Salad <i>Croutons, Imported White Anchovies, Smoked Gouda & Lemon</i>	\$8.50
Roasted Beet and Goat Cheese Salad (V) <i>Marinated Red & Yellow Beets, Aged Goat Cheese, Baby Greens, Candied Walnuts & Sherry Vinaigrette</i>	\$9

(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

Entrée

Seared Rack of Australian Lamb <i>Creamy Salsify Tart, Braised Carrots & Rosemary-Lamb Jus</i>	\$31
Bacon Wrapped Monk Fish <i>Lobster Agnolotti, Asparagus, Fava Beans and Lobster Butter</i>	\$29
Smoked Peking Duck Breast <i>Miniature Duck Confit & Chicken "Pot Pie" with English Pea Mousse & Foie Gras Sauce</i>	\$27
*Seared Bay Boat Scallops with Creamy Orzo Risotto <i>Grilled Shiitake Mushrooms, English Pea Emulsion, Crisp Bacon & Fried Ramp</i>	\$28
*Pepper Crusted Filet Mignon Medallions or Dry-Aged Sirloin <i>Creamed Spinach Tart, Portobello Fries & Red Wine-Shallot Sauce</i>	\$29/\$31
*Spicy Coconut & Lime Fish Stew <i>Tuna, Halibut, Scallops, Shrimp, Calamari, & Mussels with Toasted Pepita Seeds & Thai Basil</i>	\$28
Prosciutto Ham & Fontina Stuffed Chicken Breast <i>Creamy French Green Lentils, Lemon-Arugula Salad & Chicken "Jus"</i>	\$23
*Seared Tuna Loin Wrapped in Speck <i>Oyster Mushroom, Bacon & Butter Bean Ragout, Cauliflower Purée & Smoked Ham Sauce</i>	\$29
Alaskan Halibut "Casino" <i>Clams Casino, Halibut Fritters, Garlic Spinach, Smoked Paprika & Lemon-Caper Butter</i>	\$26
English Pea Ravioli with a Mélange of Spring Vegetables (V) <i>French Breakfast Radish, Sugar Snap & English Peas with a Carrot Vinaigrette</i>	\$21

SIDES (\$4 EACH)

Creamy French Green Lentils
Spring Pea Ragout with Savory & Butter
Wilted Garlic Spinach
Portobello Fries
Crispy Potato & Scallion Latkes with Chive Sour Cream
Creamed Spinach Tart
Steamed Asparagus with Lemon & Butter (\$6)

An 18% gratuity will be added to parties of 8 or larger

WILLOW SPECIALTY COCKTAILS

\$10 each

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*Tanqueray Gin
Ginger Simple Syrup
Ginger Ale*

Strawberry Rhubarb Gimlet

*Beefeaters
Strawberry Rhubarb Compote
Mint
Lime Juice
Bitters*

Whiskey Sour Cherry

*Jack Daniels
House-Made Sours
Cherry Froth*

Conneaut Cocktail

*Stoli Raz
Stoli O
Fresh Lemonade
Cranberry Juice & Sprite*

Spiced Old Fashioned

*Jim Beam
Spiced-Ginger Simple Syrup
Campari Soaked Cherry
Orange Peel*

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 \$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>Smoked Chicken Breast, Barbeque Sauce, Smoked Mozzarella, Cheddar, Pickled Red Onions and Scallions</i>	
The Sicilian (V) or add Speck Ham	\$18/\$20
<i>Aged Pecorino, Parmesan, Olive Tapenade, Roasted Tomato, Capers & Arugula</i>	
The Lady	\$19
<i>Creamy Leeks, Parmesan Cheese, 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, Pecorino, Fontina, Basil & Scallions</i>	
The Drunken Duck	\$20
<i>Creamy Leeks, Duck Sausage, Duck Confit, Gruyère Cheese, Sherry Vinegar & Thyme</i>	
The Geovana	\$20
<i>Artichoke Pesto, Sautéed Shrimp, Artichoke Hearts, Smoked Mozzarella, & Lemon</i>	
The Blue Fire (V)	\$18
<i>Caramelized Onions, Bleu Cheese, Parmesan, Pecorino & Fresh Thyme</i>	