

BITES

DUCK FAT CRISPS \$6

JAR O' PICKLED VEGETABLES
(HOUSE-MADE) \$6

HUNK OF AGED CHEDDAR
grilled country bread \$8

HONEY YOGURT PARFAIT
raspberry chia, granola \$8

EGGPLANT BUTTER
roasted pepper relish, country bread \$8

SIDES

RAW KALE SALAD
pine nuts & parmesan \$6

SMASHED CHICKPEAS & CHORIZO \$6

ALIGOTE POTATOES \$12

BRUSSELS SPROUTS
sage brown butter & hazelnut \$6



LUNCH

SMALL PLATES

CHARRED BEAN SALAD, mustard seed, pepitas, smoked paprika \$12

TWENTY GREENS SALAD, herbs, pistachios, aged pecorino \$10

CHILLED PEARL PASTA, fava beans, grilled radicchio, chick peas \$11

WILLOW'S MAC N' CHEESE, sweet sausage, lemon, fennel pollen, parsley \$14

MUSSELS A LA PLANCHA, kumquat drawn butter \$12

LARGE PLATES

SEARED DAYBOAT SCALLOPS, fennel salad, carrot puree, bacon emulsion \$23

BUTTERMILK FRIED CHICKEN, jerk spices, orange blossom honey \$18

BEEF POT PIE, seasonal vegetables, thyme \$19

SPICED LAMB BURGER, aged cheddar, cilantro, sumac aioli, potato crisps \$18

SANDWICHES

ROAST BEEF, horseradish cream, natural jus \$13

SEA BASS ESCABECHE PO BOY, cucumber, pickled shallots, lemon garlic aioli \$16

CAULIFLOWER A LA PLANCHA, golden raisins, pine nuts, baby spinach \$12

GRILLED CHICKEN BREAST, avocado, romaine, ginger-apricot aioli \$12

SOUPS

TOMATO DILL \$8

POTATO FENNEL CHOWDER \$8

CHICKEN BROTH & SPRING VEGETABLE \$8



TOSS-INS

ADD TO ANY SOUP OR SALAD
CHOOSE 3 FOR \$3

crispy chick peas

puffed wild rice

pumpkin seeds

roasted cherry tomatoes

baby spinach

cheddar croutons

comte cheese

crispy shallots