

WILLOWS

KITCHEN | WINEBAR

- LUNCH -

SMALL PLATES

VEGAN CRAB CAKE (VG, GF) 14
chickpeas + artichoke + bell pepper
+ baby arugula + vegan remoulade

SLIDERS* 18
beef patties + american cheese + pickled onion
+ brioche bun + roasted garlic aioli

THAI MUSSELS* (GFO) 16
PEI mussels + ginger lemongrass + coconut
cream + lime zest + grilled baguette

GHOST WINGS* (GF) 17
chicken wings + ghost chili bbq
+ blue dip celery + carrot

FIRECRACKER SHRIMP WRAPS (GF) 17
crispy shrimp + sriracha cream sauce + pickled
pepper salsa + bibb lettuce

CHEF'S SEASONAL HUMMUS (V, GFO) 16
roasted baby carrots + arugula + olive oil
+ cucumber heirloom tomatoes + naan bread

SALADS

MIXED GREENS AND QUINOA (VG, GF) 19
mixed greens + quinoa + sweet potato + candied
pecans + avocado + prickly pear vinaigrette

CAESAR* (GFO) 15
romaine + house-made caesar dressing
+ crouton + cracked pepper + parmesan

BURRATA CAPRESE (VG) 21
burrata cheese + heirloom tomatoes
+ basil + pistachio + balsamic + olive oil

ENTRÉES

SMASH BURGER* 19
ground beef patties + choice of cheese
+ grilled onions + pickle chips + french fries + aioli

OPEN FACED TURKEY 20
shaved turkey + coleslaw + pepper bacon
+ roasted garlic aioli + blue cheese + sunny side
egg + french fries

FRIED TOFU (V, VG, GF) 24
vegan pesto + red quinoa + pickled onion
+ heirloom cherry tomatoes + spaghetti squash
edamame + kale + balsamic reduction

FISH AND CHIPS* 20
fried cod + tartar sauce + french fries

LOBSTER ROLL* 24
Maine lobster + herb butter + herb dressing
+ New England - style bun + french fries

CHICKEN BACON PESTO * 19
grilled chicken breast + bacon + garden pesto
+ pickled onion + arugula + brioche french fries

SHRIMP PO BOY* 20
fried shrimp + heirloom tomato + shaved lettuce
+ spicy aioli + baguette + french fries

STEAK SANDO* 24
sliced NY strip steak + heirloom tomatoes
+ butter lettuce + roasted garlic aioli
+ chimichurri + focaccia + french fries

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for food-borne illness.

(V)= VEGETARIAN (VG)= VEGAN (VO)= VEGETARIAN OPTION (VGO)= VEGAN OPTION
(GF)= MADE WITH GLUTEN FRIENDLY INGREDIENTS (GFO)= GLUTEN FRIENDLY OPTION

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. Our meals with no intentionally added gluten are designed for the person who wishes to avoid gluten for other purposes ~ outside of Celiac disease or a sensitivity to gluten that may cause harm"