

WILLOW

Lunch

STARTERS + SHARE PLATES

SOUP DU JOUR 14

ONION SOUP GRATINÉE 16
crispy shallot, thyme crouton, aged Gruyère

BRUSSELS SPROUTS 16
charred, house made herb agrodolce, chipotle aioli

TUNA TARTARE 24
*peppered romesco, squid ink tuile, avocado,
pickled mustard seeds, micro greens*

EAST COAST CHILLED OYSTERS (6) 26
on the half shell, lemon, red wine mignonette

MIRBEAU ROASTED OYSTERS (6) 28
*garlic-herb crumbs, crispy prosciutto, lemon zest, oregano,
lemon-Parmesan cream*

BAKED BRIE 19
*Orwashers herbed focaccia, rosemary-apple chutney,
Catskill Provision local honey*

ASSORTED CHEESES & CHARCUTERIE 26
*selection of salumi, assorted cheeses, cornichon,
grainy mustard, local organic sourdough*

SANDWICHES + TOASTS

VEGETARIAN FRENCH DIP 18
*demi baguette, caramelized onions, portobello mushrooms,
Gruyère, grilled squash, arugula, vegetable jus, garlic aioli,
crisp lemon mixed greens*

CRISPY PORK BELLY "BLT" 19
*Orwashers organic sourdough, baby arugula, tomato jam,
garlic aioli, crisp lemon mixed greens*

TURKEY & APPLE PANINO 23
*brie, Orwashers rosemary focaccia, fig glaze,
parmesan truffle fries*

SLICED STEAK SANDWICH 28
*NY strip steak, pecorino romano, mustard greens,
creamed truffle and mushroom pâté,
fresh cut Parmesan truffle fries*

SALADS

add to a salad: grilled chicken (9), salmon (12), shrimp (13)

WILLOW SALAD 15
*baby mixed greens, shaved vegetables, heirloom tomatoes,
roasted shallot-balsamic vinaigrette*

ROMAINE HEARTS "CAESAR" 15
*classic Caesar dressing, parmigiano-reggiano, anchovy,
toasted sourdough "crouton"*

SEASONAL BEET SALAD 17
*heirloom beets, pickled kumquats, baby kale,
pomegranate goat cheese mousse, toasted hazelnuts*

AUTUMN PANZANELLA SALAD 17
*herb roasted squash, cherry tomato, chicory,
rye bread, sea salt toasted pepitas, goat cheese,
local maple-mustard vinaigrette*

MAINS

WARM HARVEST BOWL 19
*ancient grains, roasted squash, cherry tomato,
pomegranate seeds, avocado, apple-walnut dressing
add: poached egg (5), Catsmo smoked salmon (10)*

SALMON BURGER 26
*dijonnaise, avocado, pickled red onion,
crisp lemon mixed greens*

MIRBEAU BURGER 26
*8 oz CAB burger, brioche bun, Gruyère, portobello mushroom,
caramelized onion, truffle aioli, fresh cut Parmesan truffle fries*

GRILLED PRAWN AND MUSSEL BOUILLABAISSE 28
*house made saffron thyme broth, creamed sweet potato,
grilled Orwashers local baguette*

'SPA FISH' MKT
daily seasonal preparation of fresh market fish

LUNCH TRIO 25

SALAD	SOUP	QUICHE
willow salad	soup du jour	quiche of the day

*In an effort to provide the best product for our guests and to support local farmers & fisheries,
we are committed to sourcing local and/or sustainable ingredients whenever possible.*

Fall 2023

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.
Please inform your server if a person in your party has a food allergy.*

*Shared plates will be charged an additional \$3.
Groups of 6 or more will be charged a 20% gratuity.*