

WILLOW WOOD MARKET CAFÉ ...

DINNER

WEEKNIGHT SUPPERS

three course dinner
soup or salad
& dessert

32.

MONDAY

CARNITAS PLATE
pulled pork, black beans
creamy polenta, roasted
tomato & avocado salsas
warm corn tortillas



TUESDAY

FRIED FISH TACOS
polenta & mojo colorado
mizuna-queso fresco salad
radish salsa



WEDNESDAY

PORK FENNEL LASAGNE
marinara sauce, ricotta
mozzarella, pesto
garlic bread
sautéed spinach

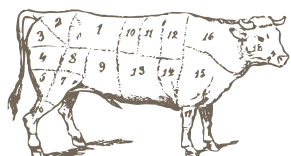


THURSDAY

RED THAI CURRY PRAWNS
lemon grass, galangal
kaffir lime, squash
green beans, sweet peppers
peanuts & jasmine rice



GIFT CERTIFICATES AVAILABLE



STARTERS

BLACK BEAN SOUP tomatillo-lime relish, sour cream	small 7.50 large 8.75
GRILLED FLATBREAD fleur de sel, marinated olives pesto-extra virgin olive oil	6.75
HUMMUS & EGGPLANT CAPONATA arugula, grilled flatbread	10.75
BAKED GOAT CHEESE hazelnut breadcrumbs, baby beets, fennel arugula, tapenade crostini	11.25
ITALIAN MEATBALLS marinara sauce, fresh basil, parmesean, crostini	10.50

HOT MUFFALETTA

toscana salame, hot coppa, mortadella
black forest ham & provolone
served with arugula, fennel & parmesan salad

14.50

ENTRÉES

MEDITERRANEAN PLATE hummus, eggplant caponata, pesto, artichoke hearts roasted red peppers & tomatoes, feta cheese, grilled flatbread	16.50
ROASTED TARRAGON CHICKEN garlic mashed potatoes, braised greens, mushroom ragout	23.50
CHICKEN POT PIE carrots, peas, potatoes, celery onions, mushrooms, fresh pastry	16.50
FRENCH DIP AU JUS roasted eye of round, caramelized onions provolone, sweet baguette, coleslaw, dill pickle	14.75
MEATLOAF veal, pork, beef & smoked bacon, green beans roasted carrots, garlic mashed potatoes, mushroom gravy	21.50
SPAGHETTI & MEATBALLS pancetta lardons, marinara sauce, garlic bread, parmesan	16.50
GRILLED PORK TENDERLOIN mushroom & leek ragout, sweet red peppers spinach, creamy polenta	24.50
STEAK DU JOUR chef's choice of accompaniments	MARKET PRICE



SALADS

CAESAR romaine hearts parmesan, croutons	10.00
LITTLE GEM SALAD creamy blue cheese dressing bacon, cherry tomatoes croutons	10.75
BABY LETTUCE MIX baby beets, manchego fig-balsamic vinaigrette crostini	9.00
SMOKED TROUT WATERCRESS SALAD frisée, danish blue pecans & apples citrus vinaigrette crostini	13.25
PEAR GOAT CHEESE SALAD little gem lettuce candied walnuts caesar dressing crostini	11.25
SIDES	
ROASTED GARLIC MASHED POTATOES	5.25
CREAMY POLENTA	6.25
BRAISED GREENS mushrooms & leeks	7.50
DINNER VEGETABLES	5.75
GARLIC BREAD & PESTO	5.75

TURN OVER

.....WILLOWWOODGRATON.COM.....

consuming raw or undercooked foods may contribute to the risk of food borne illness

WILLOW WOOD MARKET CAFÉ ...

DINNER



LIBATIONS

LILLET ROUGE
OR
LILLET BLANC
on the rocks
orange twist
6.5

PUNT-E-MES
on the rocks
lemon twist
6.5

KIR ROYALE
d'arbo
black currant syrup
prosecco
8.5

CHAMPAGNE
COCKTAIL
sparkling wine
bitters, sugar cube
lemon twist
8.5

MIMOSA
prosecco
orange juice
8.5

BELLINI
prosecco
white peach purée
8.5

POLENTA

SERVED WITH GARLIC BREAD

GOAT CHEESE & PESTO 14.95
roasted red onions, roma tomato

ROASTED VEGETABLE RAGOUT 14.95
red sauce, pesto, parmesan

with new mexican chicken-turkey sausage 17.95

ITALIAN MEATBALLS PLATE 15.95
veal-pork-beef, marinara sauce, parmesan

BAKED ROCK SHRIMP 20.95
roma tomatoes, sweet peppers, shallots, basil
garlic butter, garlic bread

MARKET PLATE

sautéed spinach & coppa, creamy polenta
roasted tomatoes, hard boiled egg
cambozola toast
15.50

HOT SANDWICHES

SERVED WITH OLIVES, PICKLED RED ONION
& CHOICE OF POTATO SALAD OR COLE SLAW

ROASTED EGGPLANT 13.95
roasted red peppers, feta, pesto, roasted garlic aioli

ROASTED PORK TENDERLOIN 14.95
spinach, fontina, basil aioli, mustard

BLACK FOREST HAM & BRIE 14.95
pears, mustard, balsamic vinaigrette

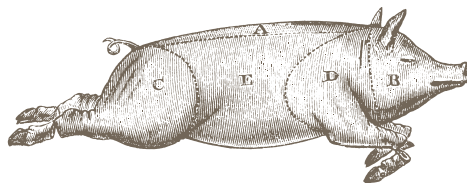
ROASTED CHICKEN & JARLSBERG 14.95
arugula, pasilla peppers, mustard, roasted garlic aioli

OPEN-FACED SMOKED SALMON 16.95
seeded sourdough toast, chive cream cheese
cucumber, tomato

TURKEY & SWISS 13.95
marinated red onions, apple, mustard

OPEN-FACED EGG SALAD 14.95
pancetta bacon, fontina & pesto

BAKED FRESH MOZZARELLA 14.95
roasted roma tomatoes, artichoke hearts, mustard, pesto



TURN OVER

KIDS' MENU

GRILLED CHEESE SANDWICH
cheddar or swiss
sliced apple
7.75

HAM & CHEESE SANDWICH
hot or cold
sliced apple
8.75

BUTTERED NOODLES
parmesan
7.75

CUP OF CREAMY POLENTA
marinara sauce
8.75



DESSERTS

CREME BRULÉE
rich vanilla custard
8.00

CHOCOLATE LAVA CAKE
served warm
raspberry sauce
whipped cream
8.75

WARM FRUIT CRISP
seasonal fruit
haagen-dazs
vanilla ice cream
9.50

GINGERBREAD
rich & moist
whipped cream
caramel sauce
8.00

ROOT BEER FLOAT
haagen-dazs
vanilla ice cream
henry weinhard's
root beer
6.75

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