



STARTERS

Market Provisions 30~

Chef's Choice Of Charcuterie & Artisanal Cheeses, Seasonal Jam, Rosemary Cashews, Pickled Mustard Seeds, Bread & Butter Pickles, Housemade Grilled Sourdough

WC Caesar 12~

Chopped Romaine, Parmigiano-Reggiano, Croutons, House Caesar, Fried Capers, Anchovy
*Chicken 8~ *Seasonal Fish 11~ *Hangar Steak*

Early Autumn Salad 16~

Frisée, Radicchio, Pears, Bleu Cheese, Pecans, Sage, Maple Balsamic Vinaigrette
*Chicken 8~ *Seasonal Fish 11~ *Hangar Steak*

Parmesan Herb Truffle Fries 10~

Parmigiano-Reggiano, White Truffle Oil, Herbs

ENTREES

*Bankside Burger 19~

½ lb Ground Brisket Patty, Caramelized Shallot Marmalade, Tillamook Cheddar, Bacon, Tomato, House Made Pickles, Secret Sauce, Fries
Caesar Salad Upgrade 3~ Truffle Fries Upgrade 3~

Atlantic Cod Fish & Chips 19~

Our Secret Beer Batter Recipe, Herbed Tartar Sauce, Cole Slaw, Fries, Malt Vinegar Upon Request
Caesar Salad Upgrade 3~ Truffle Fries Upgrade 3~

Willow Chicken Sandwich 17~

Marinated Chicken Breast, Piquillo Pepper, Basil Aioli, Bacon, Smoked Mozzarella, Spinach, Brioche Bun, Fries
Caesar Salad Upgrade 3~ Truffle Fries Upgrade 3~

Braised BBQ Pork Sandwich 18~

Carolina Dry Rub Pork, Caraway Coleslaw, Secret Sauce, Fried Onion, Pickles, Fries
Caesar Salad Upgrade 3~ Truffle Fries Upgrade 3~

Autumn Farrotto 25~

Sage, Butternut, Leek Oil, Pecans, Charred Leeks, Parmigiano-Reggiano
*Chicken 8~ *Fish Du Jour 11~ *Hangar Steak 12~*

Smoked Ricotta Cavatelli 23~

House Made Cavatelli, House Made Italian Sausage, Pecorino Romano

CHECK OUT OUR NEW WILLOW CREEK PROVISIONS MARKET!!!

\$4 Split Plate Charge

Executive Chef ~ Alexander Grenier

Owner ~ Kristopher Lincoln

General Manager ~ Rose Towers

***These Items May Be Served Raw Or Undercooked. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions**