

# WILLOW WOOD MARKET CAFÉ ...

## DINNER

### WEEKNIGHT SUPPERS

three course dinner  
soup or salad  
& dessert

29.

#### 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

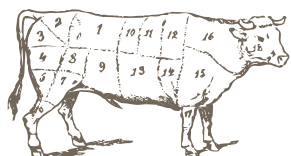


#### THURSDAY

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



**GIFT CERTIFICATES AVAILABLE**



## STARTERS

<b>BLACK BEAN SOUP</b> tomatillo-lime relish, sour cream	small 6.75 large 7.75
<b>GRILLED FLATBREAD</b> fleur de sel, marinated olives pesto-extra virgin dipping oil	5.25
<b>HUMMUS &amp; EGGPLANT CAPONATA</b> arugula, grilled flatbread	9.25
<b>BAKED GOAT CHEESE</b> hazelnut breadcrumbs, baby beets, fennel arugula, tapenade crostini	10.75
<b>ITALIAN MEATBALLS</b> marinara sauce, fresh basil, parmesean, crostini	8.75

### HOT MUFFALETTA

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

13.25

## ENTRÉES

<b>MEDITERRANEAN PLATE</b> hummus, eggplant caponata, pesto, artichoke hearts roasted red peppers & tomatoes, feta cheese, grilled flatbread	14.75
<b>ROASTED TARRAGON CHICKEN</b> garlic mashed potatoes, braised greens, mushroom ragout	21.75
<b>CHICKEN POT PIE</b> carrots, peas, potatoes, celery onions, mushrooms, fresh pastry	14.75
<b>FRENCH DIP AU JUS</b> roasted eye of round, caramelized onions provolone, sweet baguette, coleslaw, dill pickle	14.25
<b>MEATLOAF</b> veal, pork, beef & mushroom duxelle, green beans roasted carrots, garlic mashed potatoes, mushroom gravy	18.75
<b>SPAGHETTI &amp; MEATBALLS</b> pancetta lardons, marinara sauce, garlic bread, parmesan	14.75
<b>GRILLED PORK TENDERLOIN</b> mushroom & leek ragout, sweet red peppers spinach, creamy polenta	21.75
<b>STEAK DU JOUR</b> chef's choice of accompaniments	MARKET PRICE



## SALADS

<b>CAESAR</b> romaine hearts parmesan, croutons	9.00
<b>LITTLE GEM SALAD</b> creamy blue cheese dressing bacon, cherry tomatoes croutons	9.50
<b>BABY LETTUCE MIX</b> baby beets, manchego fig-balsamic vinaigrette	8.25
<b>SMOKED TROUT WATERCRESS SALAD</b> frisée, danish blue pecans & apples citrus vinaigrette	11.25
<b>PEAR GOAT CHEESE SALAD</b> little gem lettuce candied walnuts caesar dressing	9.75
<b>SIDES</b>	
<b>ROASTED GARLIC MASHED POTATOES</b>	4.75
<b>CREAMY POLENTA</b>	5.50
<b>BRAISED GREENS</b> mushrooms & leeks	6.75
<b>DINNER VEGETABLES</b>	4.75
<b>GARLIC BREAD &amp; PESTO</b>	4.75

TURN OVER

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

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## DINNER



### LIBATIONS



**LILLET ROUGE  
OR  
LILLET BLANC**  
on the rocks  
orange twist  
6.



**PUNT-E-MES**  
on the rocks  
lemon twist  
6.



**KIR ROYALE**  
d'arbo  
black currant syrup  
prosecco  
7.



**CHAMPAGNE  
COCKTAIL**  
sparkling wine  
bitters-soaked sugar  
cube, lemon twist  
7.



**MIMOSA**  
prosecco  
orange juice  
7.



**BELLINI**  
prosecco  
white peach purée  
7.



## POLENTA

SERVED WITH GARLIC BREAD

- GOAT CHEESE & PESTO** 14.75  
*roasted red onions, roma tomato*
- ROASTED VEGETABLE RAGOUT** 14.75  
*red sauce, pesto, parmesan*  
*with new mexican chicken-turkey sausage* 17.75
- ITALIAN MEATBALLS PLATE** 14.75  
*veal-pork-beef, marinara sauce, parmesan*

## MARKET PLATE

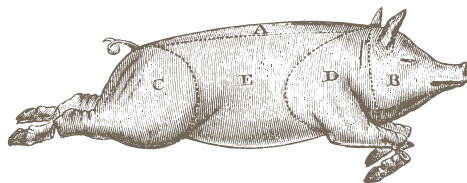
*sautéed spinach & coppa, creamy polenta  
roasted tomatoes, hard boiled egg  
cambozola toast*

14.95

## HOT SANDWICHES

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

- ROASTED EGGPLANT** 13.75  
*roasted red peppers, feta, pesto, roasted garlic aioli*
- ROASTED PORK TENDERLOIN** 13.75  
*spinach, fontina, basil aioli, mustard*
- BLACK FOREST HAM & BRIE** 13.75  
*pears, mustard, balsamic vinaigrette*
- ROASTED CHICKEN & JARLSBERG** 13.75  
*arugula, pasilla peppers, mustard, roasted garlic aioli*
- OPEN-FACED SMOKED SALMON** 15.95  
*seeded sourdough toast, chive cream cheese  
cucumber, toamto*
- TURKEY & SWISS** 13.75  
*marinated red onions, apple, mustard*
- OPEN-FACED EGG SALAD** 13.75  
*pancetta bacon, fontina & pesto*
- BAKED FRESH MOZZARELLA** 13.75  
*roasted roma tomatoes, artichoke hearts, mustard, pesto*



TURN OVER

## KIDS' MENU

- GRILLED CHEESE SANDWICH**  
*cheddar or swiss  
sliced apple*  
6.75
- HAM & CHEESE SANDWICH**  
*hot or cold  
sliced apple*  
7.75
- BUTTERED NOODLES**  
*parmesan*  
6.75
- CUP OF CREAMY POLENTA**  
*marinara sauce*  
6.75



## DESSERTS



- CREME BRULÉE**  
*rich vanilla custard*  
7.50
- CHOCOLATE LAVA CAKE**  
*served warm  
raspberry sauce  
whipped cream*  
7.75
- WARM FRUIT CRISP**  
*seasonal fruit  
haagen-dazs  
vanilla ice cream*  
7.75
- GINGERBREAD**  
*rich & moist  
whipped cream  
caramel sauce*  
7.75
- ROOT BEER FLOAT**  
*haagen-dazs  
vanilla ice cream  
henry weinhard's  
root beer*  
6.75

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