WILLOWSONG

SMALL PLATES AND SALADS

Hamachi Tartare* 25
chili oil, preserved lemon, scallion, cashew cucumber, serrano, cilantro, potato chips

Crispy Prawn & Calamari 27
zucchini, fennel, petit bell pepper, diavola, aioli

Brussel Sprouts 16
garlic, anchovy, lemon, basil, grilled bread

Crispy Farm Potatoes 15
roasted garlic aioli, smoked paprika, fried garlic, green onion, parmesan

Meatballs 20
ricotta, piperade olive salad, grilled bread extra virgin olive oil

Baby Gem Caesar* 16
torn crouton, parmesan, chive

Roasted Nectarine Salad 18
candied pecan, blackberry, goat cheese, balsamic-tarragon vinaigrette,

Skillet Seared Octopus 23
lentil, charred leeks and tomato, lemon chive oil

BREAD SERVICE

House Made Milk Bread* 12
Add Bone Marrow +13
brown honey miso butter, salmon roe

LARGE PLATES FOR 2

16oz Wiffletree Farms Bone in Rib Eye Steak 130
potato gratin, savoy spinach, green peppercorn sauce, white balsamic jam

Fish of the Day Market Price

PASTAS

Duck Puttanesca 35
olive, golden raisin tomato, chili, pecorino

Cresto di Gallo 35
crispy oxtail, garlic mascarpone, broccoli rabe roasted tomato, pea tendril

Squid Ink Orecchiette 38
jumbo lump crab, spicy tomato jus herb crumble, citrus olive oil ricotta

Veggie Lasagna 27
herb ricotta, red gravy

Maine Lobster Tagliatelle 55
oven roasted tomato, fennel pollen, caviar, crème fraiche

ENTRÉES

BELL & EVANS ORGANIC NATURAL CHICKEN 38
brown butter squash puree, rabe, wild mushrooms, lemon sage pan jus

FAMILY COW FARMS RED WINE DRY AGED STRIPLOIN* 46
cipollini soubise, broccolini, balsamic rosemary wine reduction, crispy shallot

LOCAL BASS 40
bell pepper and eggplant ragu, tomato white wine jus, pomme soufflé, chive oil

SHELL BEAN VEGAN SAUSAGE AND KALE STEW 28
Carolina rice, scallion, extra virgin olive oil

OVOKA FARMS BURGER 28
smoked cheddar, caramelized onion, leafy greens, heirloom tomato, truffle thousand island

GRILLED MAPLE CITRUS FAMILY COW PORK CHOP 38
charred gratin, nectarine jam, olive oil

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Parties of 6 and larger will be added 20% gratuity. At this time, we cannot split or itemize checks. Maximum of 4 credit card per check.

EXECUTIVE CHEF
Jeffrey Williams

WILLOWSONG

OUR FAVORITE CLASSICS

Draught Margarita 19
corazon tequila, cointreau, lime

Draught Sangria 18
mango purée, white wine, apple brandy, soda water

Espresso Martini 20
ketel one vodka, kahlua, espresso

Wilde 75 17
wilde Irish gin, lemon juice, demerara syrup, sparkling wine

Barrel-Aged Old Fashioned 26

SIGNATURE COCKTAILS

Spritz with Aperol 19
strawberry-infused machu pisco, aperol dolin blanc vermouth, prosecco, soda water

Delayed Flight 19
tito's vodka, aperol, grapefruit, lime

Garibaldi Out of Water 20
casamigos blanco tequila, campari, orange, pineapple

Mind the Middle 24
casamigos blanco tequila, ron zacapa 23 solera rum por siempre sotol, st. germain elderflower, grenadine lime, orange bitters

Poste Gimlet 20
ketel one grapefruit and rose vodka, tanqueray gin sauvignon blanc, lavender, blueberry, lemon

5th Tally 23
jefferson's small batch bourbon, planteray pineapple rum pierre ferrand dry curacao, averna amaro

20th Century 21
no:3 London dry gin, crème de cacao, cocchi americano, lemon juice

Wildiscus 20
wilde Irish gin, lemon juice, prickly pear syrup, hibiscus syrup

ALCOHOL-FREE COCKTAILS 13

Rose Petal
lyre's alcohol-free italian spritz, rose tea, lemon, soda water

Little Suns
seedlip spice, chamomile, lime, orange

WINES BY THE GLASS

SPARKLING

lunetta, prosecco, veneto, italy 17
schramsberg mirabelle, brut rosé, north coast 23
moet & chandon brut impreial, champagne 29

WHITE

kettmeier, pinot grigio, alto adige, it 16
stoneleigh, sauvignon blanc, marlborough, nz 17
heinz eifel, riesling, "auslese", mosel, de 17
albert bichot, chardonnay,"mâcon-villages", burgundy, fr 20
la crema, chardonnay, sonoma, ca 19

ROSÉ

minuty "prestige", rosé, provence, fr 17
southwest mountain vineyards, rosé monticello, va 17
chateau d'esclans "whispering angel", rosé**,** côtes de provence, fr 20

RED

bezel by cakebread, pinot noir, san luis obispo, ca 21
petraiola, sangiovese, brunello di montalcino, 22
domaines barons de rothschild, cabernet/merlot "les légendes" bordeaux, fr 17
e. guigal, red blend**,** côtes du rhône, rhône, fr 19
decoy, cabernet sauvignon napa valley, ca 20
caymus, cabernet sauvignon napa valley, ca 40

BEER 10
IMPORTED & DOMESTIC BOTTLES

stella artois, pale lager
modelo especial, pilsner
corona extra, lager
samuel adams, lager

CAN

DC BRAU corruption, american ipa DC
BRAU el hefe speaks, hefeweizen DC
BRAU the public, american pale ale DC
BRAU pils, german pilsner

INQUIRE WITH SERVER FOR DRAUGHT SELECTION