

WILLOW STREET

SHARED PLATES

CRISPY CHICKPEAS • Smoked paprika, lime, sea salt 4

ANTIPASTO BOARD • Assorted salumi, marinated olives, seasonal spread, wood-fired flatbread 13

PAN SEARED CALAMARI STEAKS • Tossed in spices and parmesan, red pepper aioli 12.

CHILLED MELON, CUCUMBER & PRAWNS • Avocado, chilies, lime, cilantro, pepitas 13 GS

MEATBALLS • Marinara, parmesan, fresh basil 12.5

WILLOW WINGS-2 WAYS • Honey Chipotle or Fresh herb salsa 5 for 8 or 10 for 15

HOMEMADE SOUP OF THE DAY • Cup 5 Bowl 8

MAINS

Choose TWO sides

HONEY BRINED NATURAL ROASTED HALF CHICKEN • Fresh herb salsa 21

GARLIC HERB FLAT IRON STEAK • Fresh herb salsa 23

CITRUS GLAZED SALMON • Homemade lemon aioli 20

SIDES

LOCAL GREEN BEANS & BRENTWOOD CORN • Brown butter, shallots, lemon 7.5 GS

ROASTED BABY RAINBOW CARROTS • Orange coriander glaze, toasted pistachios 7.5 GS

LOCAL BROCCOLINI • Toasted almonds 7.5 GS

CRUSHED YUKON GOLD POTATOES • Olive oil, Maldon sea salt, parsley 7.5 GS

WILLOWBURGER

• 9oz. natural beef, bacon, caramelized onions, gorgonzola, lettuce, tomato, roasted garlic aioli on wood-fired flatbread, garlic fries 16 •

PESTO CHICKEN SANDWICH

• Swiss cheese, caramelized onions, lettuce, tomato, pesto aioli on wood-fired flatbread, garlic fries 15 •

GREENS

LOCAL SPRING GREENS • Cucumbers, cherry tomatoes, red wine vinaigrette 6 GS

CAESAR • Romaine, croutons, parmesan 8

ROMAINE GORGONZOLA • Radicchio, toasted walnuts, dried cranberries, balsamic gorgonzola vinaigrette 8 GS

LITTLE GEM COBB • Herb chicken breast, bacon, cherry tomatoes, avocado, gorgonzola, hard boiled egg, balsamic vinaigrette 15 GS

GRILLED SALMON AND ITALIAN FARRO • Roasted cauliflower, green beans, grilled red onion, torn herbs, baby arugula, lemon vinaigrette 18

KALE, HERB CHICKEN & ROASTED BUTTERNUT SQUASH • Dried cranberries, candied pecans, Midnight Moon aged goat cheese, citrus vinaigrette 14

LIME CHICKEN • Romaine, roasted corn salsa, black beans, cheddar, tortilla strips, avocado, lime vinaigrette 14

A 3% surcharge will be added to help fund San Jose's new minimum wage enabling us to continue providing great guest hospitality.

GS Gluten sensitive. These products are produced in the vicinity of wheat or flour.

GSP Gluten sensitive with gluten free pasta. Let your server know of any allergies.

\$15 Corkage * \$1.5 Bring your own dessert fee * WG 7/17

WOOD-FIRED PIZZA

MARGHERITA • Tomato sauce, basil, parmesan, homemade fresh mozzarella 14.5 GF crust add 3

ITALIAN • Tomato sauce, mozzarella, fontina, local Italian sausage, pepperoni, garlic, mushrooms, spicy Calabrian peppers, basil 16 GF crust add 3.

WILD MUSHROOM PANCETTA • Homemade mozzarella, parmesan, thyme 16 GF crust add 3

GARLIC CHICKEN • Garlic cream, mozzarella, parmesan, bacon, spinach, shaved red onion 16.5

SPANISH CHORIZO & FRESH CORN • Smoked Spanish chorizo, grilled Brentwood corn, garlic cream, hand packed ricotta, red onion, fresh oregano 16

COMBINATION • Tomato sauce, mozzarella, local Italian sausage, Sopresatta salami, pepperoni, mushrooms, herbs 16.5 GF crust add 3.

SUMMER VEGETABLE PESTO • Homemade basil pesto, mozzarella, shaved zucchini, slow roasted tomatoes, caramelized onions, hand packed ricotta 15.5 GF crust add 3.

THAI CHICKEN • Spicy peanut sauce, mozzarella, carrots, red onion, cilantro 16

ARTISAN SALAMI & CHEESE • Tomato sauce, Sopresatta salami, smoked gouda, fontina, mozzarella, manchego, thyme 15 GF crust add 3.

BARBEQUE CHICKEN • BBQ sauce, mozzarella, smoked gouda, red onions, cilantro 16 GF crust add 3

DOLCE PICCANTE • Tomato sauce, Sopressata salami, mozzarella, fontina, honey Calabrian chili oil, basil 16 GF crust add 3

PROSCIUTTO DI PARMA • Tomato sauce, homemade mozzarella, parmesan, baby arugula, Italian lemon oil, 16.5 GF crust add 3

CHEESE PIZZA • Tomato sauce, mozzarella 13 GF crust add 3.

PASTA

Gluten Free pasta substituted for 1

ANGEL HAIR TOMATO GARLIC & BASIL • 14.5 GFP

LEMON CREAM SALMON FETTUCCHINE • Roasted zucchini, confit cherry tomatoes, caramelized onions, lemon cream, basil 17.5 GFP

CHICKEN TEQUILA FETTUCCHINE • Red bell peppers, red onions, cream, cilantro 16

SEAFOOD LINGUINE • Prawns, salmon, clams, seafood marinara 18 GFP

ARTICHOKE HEARTS, CHICKEN & FUSILLI • Slow roasted tomatoes, mushrooms, white wine, garlic, thyme 16.5 GFP

VODKA PRAWN FETTUCCHINE • Vodka cream sauce, spinach, sun-dried tomatoes, basil 17 GFP

WILD MUSHROOM PESTO PENNE • Slow roasted tomatoes, parmesan, cream, basil 16 GFP

SPAGHETTI MARINARA • Parmesan 12 Add meatballs, 3 each

RIGATONI WITH ITALIAN SAUSAGE • Homemade marinara, mushrooms, red bell peppers, onions, parmesan, fresh herbs 16 GFP

LIGHTER SIDE

GRILLED CHICKEN BREAST • Broccolini, side of fresh herb salsa 14 GS

CITRUS GLAZED SALMON • Local green beans and Brentwood corn, side of lemon aioli 17 GS

PALEO VEGETABLE & CHICKEN SAUTÉ • Organic local cherry tomatoes, toybox squash, baby sweet peppers, spinach, red onion, fresh herbs, pinenuts in a light chicken broth. 13 GS

WARM SUMMER VEGETABLE GRAIN BOWL • Italian farro, Brentwood corn, organic cherry tomatoes, cucumber, arugula, red onion, red wine vinaigrette, feta cheese 13

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