



Tuesday-Thursday 4pm-9pm Friday 12pm-9pm Saturday 12pm-9pm Sunday 12pm-6pm

SMALL PLATES

BAKED ARTICHOKE & KALE DIP

Served with Tortilla Chips, A Creamy Blend of Cheeses, Artichoke Hearts & Baby Kale: \$14 (GF)

SMOKED SALMON MOUSSE

Served with Crostini, A Creamy Blend of Smoked Salmon, Cream Cheese & Select Seasonings: \$15

CHARCUTERIE

A selection of Cured Italian Meats, Hard & Soft Cheeses, Dried Fruits, Spiced Nuts, Crostini, Pesto, Spicy Mustard, Olives, Jalapeño Bacon Jam & Fresh Vegetables

Individual: \$15 For Two: \$35 For Four: \$60

SALADS

THE GARDEN

A Selection of Seasonal Greens & Vegetables with your Choice of House Made Dressings: \$12 (GF) (V) (VG)

ROASTED ROOT

A Blend of Roasted Carrot, Turnip, Parsnip & Beets Served Warm over Mixed Greens: \$14 (GF) (V) (VG)

CHEF'S SEASONAL

A Blend of Local Seasonal Greens & Vegetables with Local Cheeses, Cured Meats, Toasted Nuts, Olive Oil, Sea Salt, Cracked Pepper, Lemon Juice & Fresh Herbs: \$18 (GF)

~ ADD ONS ~

*Chicken: \$5 *Grass Fed Beef: \$8 *Salmon: \$8
Whiskey Cheddar: \$3

~ HOUSE MADE DRESSINGS ~

Honey Ginger Vinaigrette Creamy Parmesan Peppercorn Gorgonzola Vinaigrette Italian Vinaigrette

*this item may be cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SLIDER TRIO

FARMERS

Braised Chicken, Mushrooms, Irish
Whiskey Cheddar & Bacon Jam.
Served with Cole Slaw: \$15

PULLED PORK

Slow Cooked Pulled Pork with Our House
BBQ Sauce & Caramelized Onion.
Served with Cole Slaw: \$15

MUSHROOM & BOURSIN

Marinated Portobello, Cucumber, Red Onion,
Scallion & Herb Boursin Spread.
Served with Cole Slaw: \$13 (V)

MEATLOAF & GRAVY

Our House Meatloaf & Our House Gravy.
Served with Cole Slaw: \$15

THE MAIN COURSE

All Entrees are served with a Fresh Garden Salad and choice of House Made Dressing

ROASTED CHICKEN & VEGETABLES

Tender & Juicy Roasted Chicken with Mixed
Vegetables and choice of Garlic Mashed Potatoes
or Rice Pilaf: \$24 (GF)

LAMB STEW

Tender Slow Cooked Lamb with Mixed
Vegetables & Potato. Served with Grilled
Baguette: \$24 (GF)

STUFFED MEATBALLS

A Blend of Beef, Veal & Pork Stuffed with Fresh
Mozzarella. Served with Grilled Bread & Sweet &
Tangy Red Sauce over Linguini Pasta: \$18

CREAMY MAC & CHEESE

Curly Cavatappi Pasta in a Creamy Blend of Irish
Whiskey Cheddar, Parmesan & Asiago Cheeses
with Toasted Bread Crumbs & Scallions: \$14
*Chicken: \$5 *Grass Fed Beef: \$8 *Salmon: \$8

WINE BRAISED CHICKEN

Tender White Wine Braised Chicken with Sugar
Peas, Carrot, Shiitake Mushrooms, Shallot &
Leeks in a Citrus Wine & Butter Sauce. Served
over Linguini Pasta: \$22

KING RED BRAISED BRISKET

Tender Locally Raised Grass Fed Brisket Slow
Cooked with Mixed Vegetables & Our Own King
Red Wine Reduction and choice of Garlic Mashed
Potatoes or Rice Pilaf: \$28 (GF)

STUFFED MEATLOAF

A Blend of Beef, Veal & Pork Stuffed with Mixed
Vegetables & Seasonings & topped with Our Bone
Stock Gravy and choice of Garlic Mashed Potatoes
or Rice Pilaf: \$24 (GF)

GINGER & SOY GLAZED SALMON

Hand Cut Salmon Filet glazed in our Ginger &
Soy Garlic Sauce with Honey. Served with Raw
Vegetable Slaw & Sweet Rice: \$27 (GF)

SEARED VEGETABLE MEDLEY

Seared Seasonal Vegetables & Mushrooms in a
Maple Mustard Wine Sauce topped with Toasted
Pepitas over Linguini Pasta: \$22 (V) (VG)

FARMERS CHILI

A Blend of Beef, Veal & Pork with Red & White
Kidney Beans, Mixed Vegetables & Chili's.
Served with Grilled Baguette: \$16 (GF)

(GF): gluten free (V): vegetarian (VG): vegan

Most of our offerings can be modified to be prepared without gluten - just ask your server.

www.willowsawake.com - 207-524-8029 - info@willowsawake.com - 10 Leeds Junction Rd. Leeds, Maine