

barking frog at **WILLOWS LODGE**

*thank you for dining with us in the barking frog, we are grateful to serve you again.

single use menus are available upon request.

we kindly ask you to not spend more than 2 ½ hours at the table due to our limited seating availability and restrictions*

{ small plates }

fresh local oysters*

half dozen 19. dozen 36.

tomato & burrata salad

pickled cherries/hazelnut pesto/basil/evoo 18.

baby green salad

candied fennel/cashew “cheese”/strawberry-champagne vinaigrette 14.

baby romaine caesar

hand torn croutons/grana padano/white anchovy-porcini vinaigrette 16.

smoked carrots

black garlic bbq sauce/crispy carrot threads/furikake 14.

beet salad

whipped goat cheese/endive/frisée/radicchio
candied cocoa nibs & pistachio crumb, honey-citrus vinaigrette
14.

{ share plates }

bread service

assortment of fresh baked breads/chive butter/smoked sea salt
wildflower gluten free bread available 8.

penn cove mussels*

leek/garlic/lemon/white wine
parsley/marsala/grilled bread 20.

grilled mediterranean octopus

castelvetro olives/duck fat potatoes
iberico chorizo/arugula/preserved lemon/hazelnut romesco 28.

pure country beef tartare*

shallot/cornichons/capers
roasted garlic-dijon aioli/herbed lavash cracker 20.

egg yolk ravioli & house sausage*

wild mushroom /basil pesto/grana Padano 40.

{ from the sea }

king salmon *

poblano-corn fritter/three sisters succotash
jalapeno-corn espuma 36.

kasu cod

sake-miso glaze/glass noodles
chinese broccoli/garlic crisps/bonito flake 36.

scallops

smashed fingerling potatoes/sautéed lolipop kale
bacon lardon/stone fruit mostarda 40.

{ from the land }

spatchcocked chicken

potato gratin/haricot verts/dijon-chicken demi 42.

steak frites*

choice of:

8 oz. beef tenderloin 68.

10 oz. dry aged culotte 55.

10 oz. grilled bavette 55.

baby carrots/veal demi-glace/bone marrow aioli

add 6 oz. lobster tail* 30.

add egg yolk ravioli* 15.

pure country pork chop

white cheddar polenta/braised lacinato kale
red wine cippolini/bourbon-maple-lemon glaze 42.

harissa spiced cauliflower steak

black chickpea hummus/swiss chard/marcona almond
pickled turmeric onions/arugula parsley red onion salad/red pepper rouille
36.

sides

wild mushrooms / egg yolk ravioli*
12. 20.

herbed frites / duck fat potatoes
10. 10.

executive chef bobby moore

sous chef denali foglietti