

SOUPS, SNACKS, & SHAREABLE PLATES

TOMATO BISQUE 5

Bleu Cheese Croutons, Basil Oil

BUTTERNUT SQUASH SOUP 5

With Candied Walnuts

WINTER ROOT BRUSCHETTA 9

Butternut Squash, Sweet Potato, Yellow Carrots, Parsnips, Bleu Cheese, and Balsamic Reduction

SWEET POTATO HUMMUS 9

Crisp Vegetables, Grilled Pita, Toasted Pumpkin Seeds

HOUSE COOKED KETTLE CHIPS 5

Crispy Herbs, Parmesan, Ranch Dip

SAFFRON SCENTED MUSSELS 12

Saffron Butter, White Wine, Tomatoes, Roasted Garlic, Toasted Baguette

WINGS GF (10PC) 12

Tossed with: Bourbon BBQ, Buffalo, Garlic Parmesan, Old Bay & Lemon Aioli, Caribbean Jerk
Served with Carrots, Celery, & Blue Cheese

WARM SOFT PRETZEL SNACK BOARD 10

Cheddar, Prosciutto, Apple, Dried Fruit, Honey Mustard, Whole Grain Mustard Dipping Sauces

2400 POTATO NACHOS 11

Cheddar Cheese, House Salsa, Guacamole, Sour Cream, Pickled Jalapeños
Add Pork \$4 | Add Chicken \$6 | Add Shrimp \$8

LOADED FRIES 8

Battered Fries, Cheddar Cheese, Bacon, Scallions, Sour Cream

WEEKLY FLATBREAD 12

Chef's Signature Flatbread of the Week

SALADS

24 HUNDRED MARKET SALAD GF SM 5/FULL 9 GF

Sundried Cranberries, Toasted Almonds, Season's Citrus Vinegar & Olive Oil

CLASSIC CAESAR SALAD SM 5/FULL 9

Crisp Romaine, Croutons, Parmesan

WARM ROASTED BEET & GOAT CHEESE SALAD 11 GF

Baby Arugula, Candied Walnuts, Apple, Honey-Ginger Dressing

SUPERFOODS BUDDHA BOWL 12 GF

Baby Kale & Greens, Toasted Chickpeas & Sunflower Kernels, Tomatoes, Cucumbers,
Avocado- Greek Yogurt Dressing

SALAD ADDITIONS:

Grilled Chicken \$6 | Shrimp \$8 | Salmon \$9

GF denotes a gluten free option

18% gratuity will be added to parties of 8 or more. Plate sharing charge \$3. \$2.50 service fee will be added to all to-go orders.

Consuming raw or undercooked fish, meats, dairy, eggs or poultry increases risk of food borne illnesses.

HAND HELDS

Served with Fries or Small 24 Hundred Salad

24 HUNDRED BURGER 14

Signature Burger Blend, Bacon, Cheddar, Brioche Bun

SOUTHERN END SHORT RIB SANDWICH 16

Slow Cooked Short Ribs, Cheddar Cheese, and House Slaw, Brioche Bun

VEGETABLE BURGER 13

House Salsa, Guacamole, Pickled Jalapenos

CRAB CAKE SANDWICH 14

Whole Grain Mustard Sauce, House Slaw, Pickle

FRENCH ONION CHICKEN SANDWICH 12

Caramelized Onions, Swiss Cheese, Horseradish Aioli, Brioche Bun

PRESSED CUBAN TACOS 13

Ham, Pulled Pork, Swiss & Cheddar Cheese, Whole-Grain Mustard Sauce

ENTREES

PARSLEY & HORSERADISH CRUSTED SALMON 23

Citrus Vinaigrette, Quinoa, White Balsamic Marinated Vegetables

BRIASED SHORT RIBS 27

Cheddar Mash, Asparagus, and Baby Carrots

QUINOA NICOISE 17 *V GF*

Toasted Pine Nuts, Citrus Vinaigrette, Saute of Haricots Vert, Greek Olives & Heirloom Tomatoes

PROSCIUTTO WRAPPED COD 26

With Root Vegetables and a Cauliflower Puree

12oz. CHARGILLED STRIP STEAK 36 *GF*

Bearnaise Butter, Asparagus & Local Mushrooms, Bleu Cheese Mashed Potatoes

WEINER SNITZEL 20

Asparagus, Pan Fried Spaetzle, Mustard Sauce

ROASTED CHICKEN 23 *GF*

Truffle Oil, Mushroom Risotto

MEDITERRANEAN PASTA 16

Spaghetti, Garlic & Basil Infused Olive Oil, Baby Arugula, Feta, Tomatoes, Peppers & Pine Nuts

Served with Charred Lemon | Add Grilled Chicken \$6 or Shrimp \$8 |

WILLOW VALLEY COMFORT FOOD CLASSICS

BEER BATTERED FISH & CHIPS 16

House Slaw, Old Bay & Lemon Aioli

SPAGHETTI AND MEATBALLS 16

Marinara, Grated Parmesan, Garlic Rubbed Baguette

TOMATO GLAZED MEATLOAF 18

Beef, Veal, & Pork Meatloaf, Texas Toast, Grilled Asparagus, Roasted Potatoes