



SELFIES

Steamed Edamame, Sea Salt 5
Seared Ahi Tuna, Wasabi Sorbet, Wakame, Cold Sesame Noodles 12
Grilled Shrimp Lettuce Wraps, Sesame Sauce, Rice Noodles, Tropical Salsa, Romaine Leaves 12
Carpaccio of Filet, Balsamic Truffle Oil, Horseradish Aioli Fried Capers, Reggiano, Arugula, Toast Points 11
Crispy Wings, Pacific Rim BBQ, Teriyaki or Buffalo Style 10
Eggrolls, Winter Greens & Tofu, Sweet & Sour Dipping Sauce 10

SELFIES OR SHARED

Crispy Calamari, Tossed in a Tangy Thai Chili Lime Sauce 11
Braised Koch Farms Turkey Meatballs, Spicy Marinara, Garlic Crouton Sticks, Parmesan Dust 8
Warm Crispy Potato Chips, Bacon + Bleu Dipping Sauce 8
General Tso’s Honey Fried Boneless Chicken Tenders Chili Sesame Sauce 10
TOSB Nachos, Chicken or Steak, Salsa, Lime Sour Cream 12 Just Cheese 8
TimeOut Mac and Cheese, Secret Blend of Four Cheeses Buttery Potato Chip & Panko Crust 10
Quesadilla, Pork Carnitas, Smoked Cheddar, Red Onion, Tomato, Cilantro, Salsa & Lime Sour Cream 9
Braised Pork Belly, Ginger Sweet & Sour Sauce, Crispy Fried Wontons 11
Artichoke Fritters, Lemon Pepper Aioli 7
Hummus of The Day, Pita Bread 6

SEAT WARMERS

Chef’s Inspiration Soup of the Day 6
Vegetarian Chili 6
Sweet Potato Bisque Toasted Pumpkin Seeds 7
Onion Soup, IPA Braised Onions, Gruyere Crust 7
Connecticut Clam Chowder, Potatoes, Bacon & Cream 7

FROM THE OUTFIELD

Classic Caesar Salad 9
Pomegranate & Spinach Salad, Slivered Toasted Almonds, Matchstick Carrots, Crispy Wonton, Lemon Honey Ginger Vinaigrette 9
TimeOUT Green Market Salad, Locally Sourced 8
Bristol Winter Salad, Roasted Baby Beets, Herbed Goat Cheese, Citrus Vinaigrette 10
+Grilled Chicken 8 +Grilled Shrimp (3 Each) 12
Seared Jumbo Scallops (3 Each) 12 +Grilled Salmon (4oz) 9

EXTRA INNINGS

Sautéed Wild Mushrooms 6
Beer Battered Onion Rings 6
Sautéed Brussels Sprouts, Pancetta 6
Truffle Parmesan Shoestring Frites 6

THE CLASSICS & THE UNCOMMON

Served with Fries or Green Market Salad

Grilled Hangar Steak Wrap, Lettuce, Pickled Onion, Tomato, Swiss, Remoulade 13
Garden Fresh Chicken Wrap, Grilled Chicken, Bacon, Maple Smoked Cheddar, Spicy Pear Chutney, Arugula 12
Chicken Panini Caprese, Vine Ripe Tomatoes, Arugula Pulled Mozzarella, Basil Aioli 11
Fish Tacos, Ancho Chile Dusted Cod, Mexican Slaw, House Made Salsa, Lime Sour Cream 12
BBQ Pulled Pork Sandwich, Brioche Bun, Coleslaw 12

BURGER SCORE BOARD

Half Pound of Special Reserve Creek Stone Farms Hand Formed Burger on a Toasted Brioche Roll
Served with Frites, Sweet Potato Fries, Onion Rings, House Made Chips or Green Market Salad
TOSB Burger, Crispy Onion Strings Habanero BBQ Sauce, Cabot Cheddar 12
Bell City Burger, Bacon, Swiss, Garlic Mushrooms Horseradish Sauce 12
Plain Jane Burger 10
Salmon Burger, Spicy Chipotle Aioli 11
Willows Kobe Beef Burger, Kobe Beef, Bacon Jam, Toasted Brioche, Truffled Parmesan Fries 16
Customize Your Burger
Swiss + Cabot Cheddar + Bacon + Provolone + Onion Strings + Mushrooms 1 each
Fried Egg 3
* We are Happy to Substitute a Koch Farms Turkey Burger or Housemade Veggie Burger Upon Request!

PIZZA GRILLE

Our Own Homemade Lightly Grilled Semolina Crust
Margherita Pizza ~ Sambuca Pomodoro Sauce Basil Pesto, Parmesan 12
Meat Lover’s ~ Marinara, Sausage, Pepperoni Spicy Capicola, Mozzarella 14
Vegetarian ~ Roasted Artichoke, Portobello, Tomatoes Red Peppers, Pine Nuts, Pesto, Mozzarella 14
Just Cheese + Sauce 12
Customize Your Pizza
Pepperoni + Sausage + Bacon + Capicola + Mushroom Onion + Roasted Pepper + Arugula +Chicken 1 each

HOME PLATE

Served with Signature Willow’s Popover
Roasted Misty Knoll Farms Chicken Breast, Truffled Potato Puree, Toasted Pistachio Butter, Sautéed Seasonal Vegetable 28
Classic Steak Frites, Green Peppercorn Sauce, Maître D’hôtel Butter, Sautéed Seasonal Vegetables 24
New York Strip (14oz) “Hibachi Triple Sear” Rock Salt, Sake, Aged Shoyu Soy, Broccolini, Potato Hash 32
Meatloaf, Mashed Potatoes, Sautéed Seasonal Vegetable 18
BBQ Baby Back Ribs, Sweet Chili Sauce, Scallion Sesame Seed, Fries 19

Please inform us of any Dietary Issues or Food Allergies ~ Gluten Free Menu Available Upon Request
Note: Thoroughly Cooking Meats, Poultry, Seafood, Shellfish or Eggs reduces the risk of food borne illness.