

THE CABIN

O F W I L L O W I C K



Appetizers

french onion - garlic croutons, baby swiss	7
calamari - tomatoes, garlic wine sauce	12
shrimp cocktail - five shrimp, cocktail sauce	11
crispy pork belly - black berry bbq sauce, arugula, lemon, pickled red onion	11
seared sesame tuna - tempura flakes, avocado, scallion, soy, citrus oil, tobiko	12
adobo pulled pork tacos - soft corn tortilla, mango salsa, lime cilantro	10
p.e.i. mussels - chorizo, tomato fennel broth, grilled crostini	11
burrata cheese - blistered tomato, basil, grilled crostini, balsamic, olive oil	10

Salads

caesar - romaine, croutons, caesar dressing, shaved parmesan	
roasted beet - mixed greens, goat cheese, pickled red onions, balsamic, olive oil	9
mixed greens - candied walnuts, dry cranberry, pears, boursin, brown sugar vinaigrette	9
wedge - bacon, tomato, chives, red onion, blue cheese dressing	9

Sandwiches

burger - local beef & bacon, egg, tomato, red onion, brioche bun, cabin fries	12
BLT - house cured bacon, frisee, fried green tomato, bacon jam, brioche bun, cabin fries	9
cuban sandwich - pork loin, ham, provolone & swiss, sour pickles, whole grain mustard, hawaiian pineapple bread, plantain chips	10
chicken sandwich - avocado, red onion, tomato, brioche bun, cabin fries	10
house made falafel - pickled turnip, tahini sauce, tomato zaatar spiced pita, cabin fries	10
roasted eggplant sandwich - provolone, blistered tomato, pickled red onion	11

Sides

plantain chips	5
pickled plate	4
cabin fries	4

Consuming undercooked meat or seafood may increase the risk of food borne illness

A gratuity of 20% will be added to a party of six (6) or more

Ask us about Daily Drink
and Seasonal Specials!

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at the Cabin

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