

PASTRY BASKET 8  
*croissant, pan au chocolate*

YOGURT & GRANOLA 8  
*greek yogurt, berry compote*

STEEL CUT IRISH OATS 8  
*local honey, apple & cinnamon*

AVOCADO TOAST 16  
*pickled red onions, cherry tomato, fresh herbs  
add poached egg (2) or smoked salmon (4)*

GREEK YOGURT PANCAKES 13  
*fresh berries, buttermilk, maple syrup*

STUFFED FRENCH TOAST 14  
*brioche, apple brown butter compote, maple syrup*

GRAIN BOWL 12  
*farro, avocado, radish, honey vinaigrette, ricotta  
add poached egg (2) or smoked salmon (4)*

STEAK & EGGS 21  
*bravette prime, two eggs any style, herb roasted potatoes*

PRIME STEAK HASH 18  
*fingerling potato, roasted red peppers, eggs, hollandaise*

OMELET 14  
*spinach, roasted tomatoes, cheddar cheese*

EGGS BENEDICT 14  
*poached eggs, Canadian bacon, hollandaise*

SMOKED SALMON PLATE 16  
*capers, red onions, tomato, cream cheese*

NYC BEC 12  
*bacon, egg, cheese, brioche*

WILLOW BREAKFAST 16  
*two eggs any style, bacon or sausage, home fries, sourdough*

## C O F F E E + T E A

COFFEE 3.5

ESPRESSO 2.5

LATTE 5

MACCHIATO 5

AMERICANO 5

CAPPUCCINO 5

TEA 3.5

## J U I C E

ORANGE 3

TOMATO 3

GRAPEFRUIT 3

## S I D E S

HOMEFRIES 4

APPLEWOOD SMOKED BACON 6

BREAKFAST SAUSAGE 6

TOAST 4

HALF AVOCADO 6

FRUIT SALAD 8

EGG 2

Fall/Winter 2020 - Breakfast  
Chef De Cuisine - Xavier James  
Pastry Chef - Nicole Jones  
Mirbeau Inn & Spa Rhinebeck

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy. Split plates will be charged an additional \$3. Groups of 6 or more will be charged an 18% gratuity.