

Brunch

STARTERS

SOUP DU JOUR 12

ONION SOUP GRATINÉE 16
crispy shallots, thyme crouton, aged gruyère

MARKET GREENS 11
*red onions, fine herbs, shaved radishes, tomatoes
& honey dressing*

BABY BEETS & MACHE 15
goat cheese mousse, toasted hazelnut

ROMAINE HEARTS "CAESAR" 14
*classic dressing, Parmigiano-Reggiano, boquerones
& rosemary croutons*

TOASTS & SANDWICHES

*served with side salad
add poached egg (2) or smoked salmon (4)*

CRAB TOAST 20
jonah crab, garlic aioli, lemon, avocado

AVOCADO TOAST 16
pickled red onions, tomatoes, fines herbs

CHICKEN CURRY SANDWICH 15
golden raisins, fines herbs, cucumbers, ciabatta

LE JARDINIER 14
*roasted red peppers, portobello mushrooms, gruyère,
arugula pesto, whole wheat sourdough*

ENTREES

EGGS BENEDICT 14
poached eggs, Canadian bacon, hollandaise

PRIME STEAK HASH 18
fingerling potato, roasted red pepper, eggs, hollandaise

OMELET 14
spinach, roasted tomatoes, cheddar cheese

BUTTERNUT SQUASH RISOTTO 17
brown butter crumble, Parmigiano-Reggiano, fried sage

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

STEAK FRITES 28
bavette steak, herb butter, jus

MIRBEAU BURGER 18
*brioche bun, gruyère, portobello, truffle aioli,
caramelized onions*

GRAIN BOWL 16
*farro, avocado, radish, tomato, lemon oil, ricotta
add poached egg (2) or smoked salmon (4)*

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

SIDES

HOMEFRIES 4

APPLEWOOD SMOKED BACON 6

BREAKFAST SAUSAGE 6

TOAST 4

HALF AVOCADO 6

FRUIT SALAD 8

BRUSSELS SPROUTS 9
agrodolce, chipotle aioli

POMME FRITES 9
truffle, parmesan, herbs

Fall/Winter 2020 - Brunch
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. Shared plates will be charged an additional \$3. Groups of 6 or more will be charged an 18% gratuity.