

Mother's Day Brunch

SHAREPLATES + STARTERS

 WHITE ASPARAGUS SOUP 12
truffle honey, golden pea shoots, friestix

BABY MIXED GREENS 14
*chickpea, cucumber, pickled red onion,
green goddess dressing*

ROMAINE HEARTS "CAESAR" 15
*classic dressing, parmigiano-reggiano, anchovy,
crouton*

 SHAVED ASPARAGUS SALAD 14
*scarlet frill, goat cheese, strawberry,
lemon cashew vinaigrette*

TRIPLE MAC & CHEESE 12
brie, parmigiano-reggiano, aged cheddar

BRUSSELS SPROUTS 9
agrodolce, chipotle aioli

SIDES

HALF AVOCADO 6

ADDITIONAL EGG 3

HOME FRIES 4

APPLEWOOD SMOKED BACON 6


BREAKFAST SAUSAGE 6


 11am - 3pm
Mother's Day
Exclusives

ENTRÉES


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

OMELET SPRING MELODY 16
asparagus, mushrooms, goat cheese

 CRAB BENEDICT 22
*poached eggs, jumbo lump crab, hollandaise
substitute: Canadian bacon (4)*


 BASQUE PIPERADE 17
*egg, tomato, red pepper, onion,
grilled whole wheat sourdough*

GRAIN BOWL 16
*avocado, pickled red onion,
roasted cauliflower, tomato, goat cheese
add poached egg (2) or smoked salmon (4)*

 CROQUE MADAME 16
*country ham, gruyere, mornay sauce,
sunnyside eggs*

MIRBEAU BURGER 18
*8 oz prime beef burger, brioche bun, gruyère,
portobello, truffle aioli, caramelized onion,
french fries*

 CHICKEN + WAFFLES 26
blueberry foie butter, hot Vermont maple syrup

 PORK MILANESE 28
*tender pork shoulder, frisée, chicory, poached
egg, warm sherry vinaigrette*

 H.V. FISHERY STEELHEAD TROUT 33
*crushed herb fingerling potato, asparagus,
sauce béarnaise*

Chef De Cuisine - Xavier James
Mother's Day 2021

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 a 20% gratuity.