

Brunch



STARTERS + SHARE PLATES

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

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

BABY BEET + MÂCHE 16
goat cheese mousse, toasted hazelnut

ASSORTED CHEESES &
ROMANO PALMER CHARCUTERIE 26
*selection of salumi and cheeses, house pickles,
grainy mustard, whole wheat sourdough*

FRESH ICED OYSTERS (6) 20
on the half shell, lemon, red wine mignonette

MIRBEAU ROASTED OYSTERS (6) 22
pernod herb butter, lemon, panko, shallot

BRUSSELS SPROUTS 10
agrodolce, chipotle aioli

ENTREES

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

CHEF'S OMELET 14
chef's daily special

EGGS BENEDICT 15
*poached eggs, Canadian bacon, hollandaise
substitute: florentine (2) smoked salmon (4)*

STUFFED FRENCH TOAST 14
brioche, seasonal fruit compote, Vermont maple syrup

STEAK HASH 18
*fingerling potato, roasted red pepper, sunnyside eggs,
hollandaise*

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

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

'SPA FISH' MKT
daily seasonal preparation of fresh market fish

TOASTS + SANDWICHES

*served with side salad
add poached egg (3) or smoked salmon (4)*

AVOCADO TOAST 16
pickled red onion, tomato, fines herbes

CRAB TOAST 21
jonah crab, garlic aioli, lemon, avocado

WALDORF CHICKEN SALAD 14
apple, grape, romaine, whole grain croissant

SCRAMBLED EGGS SMOKED SALMON 18
*creamy scrambled eggs, salmon roe, chive,
whole wheat sourdough*

CROQUE MONSIEUR 17
ham, dijon mustard, bechamel, brioche

SIDES

HALF AVOCADO 6

ADDITIONAL EGG 3

HOME FRIES 4

APPLEWOOD SMOKED BACON 6

BREAKFAST SAUSAGE 6

JUICE

PINEAPPLE 3 GRAPEFRUIT 3

ORANGE 3 TOMATO 3

CRANBERRY 5

R. W. Knudsen family just cranberry



Chef De Cuisine - Xavier James
Spring/Summer 2021 - Brunch

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 20% gratuity.