



WILLOW

BY CHARLIE PALMER

PASTRY BASKET 8
croissant, pain au chocolat, chocolate raspberry danish

YOGURT & GRANOLA 8
greek yogurt, fruit compote

STEEL CUT IRISH OATS 8
local honey, apple & cinnamon

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

GREEK YOGURT PANCAKES 13
fruit compote, 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

CHEF'S OMELET 14

EGGS BENEDICT 14
poached eggs, Canadian bacon, hollandaise

SMOKED SALMON PLATE 16
capers, pickled red onion, tomato, cream cheese

NYC BEC 12
bacon, egg, cheese, brioche

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

COFFEE + TEA

COFFEE 3.5

ESPRESSO 2.5

LATTE 5

MACCHIATO 5

AMERICANO 5

CAPPUCCINO 5

TEA 3.5

JUICE

ORANGE 3

TOMATO 3

GRAPEFRUIT 3

SIDES

HOMEFRIES 4

APPLEWOOD SMOKED BACON 6

BREAKFAST SAUSAGE 6

TOAST 4

HALF AVOCADO 6

FRUIT SALAD 8

EGG 2

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 20% gratuity.