

# Breakfast



## TOASTS + GRAINS

### BAGEL + LOX 16

*bagel, smoked salmon\*, cherry tomato,  
pickled red onions, capers, cream cheese*

### WARM OVER NIGHT OATS 9

*old fashion oats, honey pistachio crumble,  
seasonal berries, Catskill Provision honey*

### BREAKFAST GRAIN BOWL 14

*poached egg, ancient grains, heirloom radish,  
avocado, Ronnybrook Dairy crème fraîche  
add: smoked salmon\* (6)*

### AVOCADO TOAST 16

*hard-boiled egg, pickled red onion,  
cherry tomato, fines herbes  
add: smoked salmon\* (6)*

*\*All smoked salmon is sourced from  
Catsmo Artisan Smokehouse*

## EGG FAVORITES

*all eggs are sourced from Farmer's Hen Eggs*

### WILLOW BREAKFAST 16

*two eggs any style, bacon or sausage, home fries,  
local organic sourdough*

### CHEF'S OMELET 15

*chef's daily special*

### EGGS BENEDICT 15

*poached eggs, Canadian bacon, hollandaise  
substitute: florentine (2) smoked salmon\* (6)*

### STEAK HASH 26

*fingerling potato, roasted red pepper,  
sunny side eggs, hollandaise*

### SKILLET FRITTATA 18

*confit tomato, smoked salmon\*, dill,  
Ronnybrook Dairy crème fraîche*

### NYC BEC 12

*bacon, egg, brioche bun, american cheese*

## SWEETS

### CHEF MEGGAN'S PASTRY BASKET 8

*daily selection of muffins, bread,  
whipped maple butter*

### BANANA FOSTER CHIA SEED PUDDING 15

*warm vanilla coconut pudding, flambé banana,  
golden raisins, candied walnuts*

### CHEF'S PANCAKES 13

*chef's daily special, Catskill Provision maple syrup*

### STUFFED FRENCH TOAST 14

*brioche, seasonal fruit compote,  
Catskill Provision maple syrup*

## SIDES

### LOCAL ORGANIC SOURDOUGH 4

### SEASONAL FRUIT SALAD 9

### HALF AVOCADO 6

### ADDITIONAL EGG 3

### HOME FRIES 6

### NITRATE FREE SMOKED BACON 6

### GREEK YOGURT + GRANOLA 4

### BREAKFAST SAUSAGE 6

## JUICE

### NATALIE'S ORANGE 3

### TOMATO 3

### NATALIE'S GRAPEFRUIT 5

### PINEAPPLE 5

### CRANBERRY 6

## COFFEE + TEA

### COFFEE 3.5 MACCHIATO 5

### ESPRESSO 3.5 AMERICANO 5

### LATTE 6 CAPPUCCINO 6

### TEA 5

*Chef De Cuisine - Lee Clements  
Fall/Winter 2021 - Breakfast*

*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.*

