



WILLOW

Brunch

STARTERS + SHARE PLATES

SOUP DU JOUR 14

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

BRUSSELS SPROUTS 16
agrodolce, chipotle aioli

WILLOW SALAD 15
*baby mixed greens, shaved vegetables, heirloom tomatoes,
roasted shallot-balsamic vinaigrette*

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

EAST COAST CHILLED OYSTERS (6) 26
on the half shell. lemon, red wine mignonette

MIRBEAU ROASTED OYSTERS (6) 28
*garlic-herb crumbs, crispy pancetta, lemon zest, oregano,
lemon-Parmesan cream*

MIRBEAU BRUNCH BOARD 28
*artisanal bacon, prosciutto di parma, Catsmo smoked salmon,
chive cream cheese, bagel chips, house made granola,
malted waffle, Catskill Provision maple syrup, Greek yogurt*

ASSORTED CHEESES & CHARCUTERIE 26
*selection of salumi, cheeses, cornichon, grainy mustard,
local organic sourdough*

SANDWICHES + TOASTS

served with side salad

AVOCADO TOAST 19
*pickled red onions, roasted tomato crema,
heirloom breakfast radish, local organic sourdough*

VEGETARIAN FRENCH DIP 18
*demi baguette, caramelized onions, portobello mushrooms,
grilled squash, Gruyère, arugula, vegetable jus, garlic aioli*

SMOKED SALMON SCRAMBLE 19
finest herbs, salmon roe, local organic sourdough

BLACK TRUFFLE MONTE CRISTO 24
black truffle hollandaise, Canadian bacon, dijon, Gruyère

*In an effort to provide the best product for our guests and to
support local farmers & fisheries, we are committed to sourcing
local and/or sustainable ingredients whenever possible.*

Fall 2023

*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.*

**Mirbeau**
RHINEBECK, NY

ENTREES

all eggs are sourced from Farmer's Hen Eggs

CHEF'S OMELET 17
*chef's daily special, confit shallot smashed fingerlings,
crisp lemon mixed greens*

EGGS BENEDICT 21
*farm fresh poached eggs, Canadian bacon,
white wine hollandaise, confit shallot smashed fingerlings,
crisp lemon mixed greens
substitute: florentine (2) add: Catsmo smoked salmon (10)*

BERRIES & CREAM FRENCH TOAST 18
*strawberries, blueberry compote, raspberry anglaise,
whipped mascarpone, micro greens, brown butter crumble*

WARM HARVEST BOWL 19
*ancient grains, roasted squash, cherry tomato,
pomegranate seed, avocado, apple-walnut dressing
add: poached egg (5), Catsmo smoked salmon (10)*

WILLOW BREAKFAST 21
*two farm fresh eggs any style, bacon or sausage,
confit shallot smashed fingerlings, Orwashers local sourdough*

VEGETABLE HASH 17
*sweet potato, sautéed kale, wild mushroom blend,
onion, smoked Fleur de Sel, farm fresh poached egg,
white wine hollandaise*

MIRBEAU BURGER 26
*8 oz CAB burger, brioche bun, Gruyère,
portobello mushroom, caramelized onion, truffle aioli, fresh
cut Parmesan truffle fries*

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

SIDES

LOCAL ORGANIC SOURDOUGH 5

GLUTEN FREE TOAST 5

SEASONAL FRUIT SALAD 9
berries only +4

HALF AVOCADO 6

ADDITIONAL EGG 5

HOME FRIES 6 ARTISANAL

BACON 7

BREAKFAST SAUSAGE 7

JUICE

NATALIE'S JUICE COMPANY 7

ORANGE

GRAPEFRUIT

CARROT GINGER

PILOT KOMBUCHA 10
ask about today's selections

RAW JUICERY COLD-PRESSED 10
ask about today's selections