

# Brunch



## STARTERS + SHARE PLATES

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

FIELD GREENS SALAD 14  
*dandelion, mustard greens, feta cheese,  
spiced almonds, pluots,  
Terhune Orchard Peach vinaigrette*

BABY BEET + MÂCHE 16  
*goat cheese mousse, toasted hazelnut*

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

FRESH ICED OYSTERS (6) 22  
*on the half shell, lemon, red wine mignonette*

MIRBEAU ROASTED OYSTERS (6) 24  
*pernod herb butter, lemon, panko, shallot*

BRUSSELS SPROUTS 12  
*agrodolce, chipotle aioli*

 CRISPY CANDIED BACON 12  
*thick cut bacon, light brown sugar*


## SANDWICHES + TOASTS

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

AVOCADO TOAST 16  
*pickled red onion, tomato, fines herbes*

CRAB TOAST 25  
*garlic aioli, lemon, avocado,  
whole wheat sourdough*

WALDORF CHICKEN SALAD 15  
*herb chicken, apple, celery, dill, red grape*

 NEW ENGLAND LOBSTER ROLL 28  
*butter toasted brioche bun, tarragon mayonnaise,  
house made Yukon Gold potato chips*

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

CROQUE MONSIEUR 17  
*ham, dijon mustard, bechamel, brioche*

 Charlie Palmer Classic



## 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 19  
*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 19  
*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*

## 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 3

Chef De Cuisine - Lee Clements  
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.