

the WILLOW ROOM

BRUNCH MENU

STARTERS

Seasonal Soup

small bowl 6 / large bowl 8

Caesar Salad 12

*anchovy dressing, cured egg yolk, parmigiano,
crumbled pancetta, herb croutons*

ADD SHRIMP 6 | ADD CHICKEN 4

Heirloom Beet Salad 15

*Montforte chevre, pickled red onion, grilled orange,
arugula leaves, toasted walnuts, sherry vinaigrette*

Freshly Shucked Oysters MP

*six oysters on the half shell, red wine mignonette,
lemon, fresh horseradish, hot sauce*

Grilled Calamari 17

*chimicurri marinade, roasted garlic, fennel pollen sea salt,
moroccan olives, cherry tomato salsa, lemon mayonnaise*

Charcuterie & Cheese Board 22

selection of dry cured meats & cheeses, toasted artisanal bread

FARMHOUSE EGGS

Eggs Benedict 18

*country ham, smoked salmon or wilted spinach,
cheddar scallion biscuit, hollandaise sauce*

Omelet 14

*select three items – country ham, smoked salmon,
mushrooms, goat cheese, cheddar*

Steak and Eggs 26

*10 oz. Striploin Steak, green peppercorn sauce,
poached egg, béarnaise sauce*

MAIN DISHES

Trout Meuniere 25

*crisp potato, grilled zucchini, white wine,
marcona almonds, parsley butter*

Duck Papparadelle 24

*duck ragu, crispy sage leaves,
wild mushrooms and butternut squash*

Little Inn Burger 16

CHOICE OF CONDIMENTS,
LIMIT 3 CHOICES

smoked gouda / blue cheese

old cheddar / crispy bacon

caramelized onions / sauteed mushrooms