

LUNCH

LES SOUPES

FRENCH ONION SOUP | 10

SOUP DU JOUR | 10

HORS D'OEUVRES

ARTISANAL CHEESE PLATE | 18

Local Honey, Seasonal Garnishes

CHARCUTERIE PLATE | 19

Selection of Salami and Cured Meats, Pickled Onions, Housemade Lavash, Accoutrements

BUTTERMILK-BRINED CALAMARI | 14

Point Judith Calamari, Cornmeal Crust, Lemon Aioli, Fines Herbes, Pickled Red Onions

ROASTED OYSTERS | 19

Local "Plymouth Rock" Oysters, Pancetta, Fennel Pollen, Chive Fondue

RAW OYSTERS | 18

Local "Plymouth Rock" Oysters, Champagne Mignonette, Cocktail Sauce, Lemon

MUSSELS MARINIÈRES | 14

Local Mussels, Beurre Blanc, Fines Herbes, Grilled Country Bread

BRUSCHETTA BOWL | 14

Vine-Ripe Tomatoes, Balsamic, EVOO, House-Baked Baguette

LES SALADES

WARM MUSHROOM | 11

Roasted Red Peppers, Crispy Egg, Artichoke Hearts, Goat Cheese, Whole Grain Mustard Vinaigrette

ROMAINE | 10

Romaine Lettuce, Parmesan Vinaigrette, Sourdough Croutons, White Anchovies

BEET | 14

Baby Beets, Arugula, Vermont Creamery Chèvre, Toasted Sourdough Croutons, Sherry Vinaigrette

BISTRO | 10

Baby Greens, Shaved Baby Vegetables, Roasted Shallots, Balsamic Vinaigrette

CAPRESE | 14

Vine-Ripe Tomatoes, Rainbow Cherry Tomatoes, Vincotto, EVOO, Fresh Basil, Maldon Sea Salt

ADD-ONS

Chicken | 6 Salmon | 8 Steak | 9

LUNCH TRIO | 14

HAM & GRUYÈRE QUICHE

BISTRO SALAD

SOUP DU JOUR

ENTRÉES

STEAK FRITES | 21

Grilled Flat Iron, Hand-Cut Fries, Tomato and Basil Salad

BISTRO BURGER | 17

Brioche Bun, Gruyère, Roasted Portobello, Caramelized Onions, Hand-Cut Fries

TUNA BURGER | 16

Seaweed Salad, Picked Ginger, Miso Aioli

VEGETARIAN BURGER | 13

Chickpea Patty, Tzatziki, Cucumber Slaw, Side Salad

TUNA "NIÇOISE" | 18

Seared Tuna, Field Greens, Fingerling Potato Salad, Haricots Verts, Olives, Cherry Tomatoes

TABBOULEH AND FALAFEL GRAIN BOWL | 14

Housemade Chickpea Falafel, Bulgur Wheat Salad, Pita Chips

CHICKEN SALAD WRAP | 14

Seedless Grapes, Walnuts, Sundried Cranberries, Baby Lettuce

SWORDFISH SANDWICH | 18

House-Baked Sourdough, Black Olive Aioli, Baby Lettuces, Vine-Ripe Tomato

FLATBREADS

FIG | 14

Prosciutto, Arugula, Blue Cheese, Caramelized Onions

CAPRESE | 13

Pesto, Cherry Tomatoes, Basil, Fresh Mozzarella, Balsamic

FOUR CHEESE | 11

Tomato Ragu, Basil

GRANNY SMITH APPLE | 14

Cheddar Cheese, Crispy Ham

VISIT US AT WWW.MIRBEAU.COM  

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

Please note: Our policy is that an 18% gratuity will be added to all parties of six or larger.