

BRUNCH

The Bistro & Wine Bar

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

WARM OLIVES | 9

Breaded Crispy Mixed Olives, Pickled Peppers, Garlic Aioli

LES SALADES

BISTRO | 10

Baby Greens, Shaved Baby Vegetables, Roasted Shallot and Balsamic Vinaigrette

FORK AND KNIFE ROMAINE | 10

Artisanal Romaine Lettuce, Parmesan Vinaigrette, Sourdough Croutons, White Anchovies

PEAR AND ENDIVE | 11

Endive, Frisée, Grapefruit Segments, Toasted Almonds, Cranberry Vinaigrette

ADD-ONS

Chicken | 6 Salmon | 8 Steak | 9

FRUIT, BREAD & EGGS

SMOKED SALMON CREPES | 14

Chive Crème Fraîche, Red Onions, Capers

BRIOCHE FRENCH TOAST | 10

Vermont Maple Syrup, Fresh Berries

PETITE BELGIAN WAFFLES | 10

Macerated Strawberries, Chantilly Cream

EGGS BENEDICT | 12

Porchetta Ham, Housemade English Muffins, Poached Eggs, Hollandaise

TRADITIONAL CORNED BEEF HASH | 12

Russet Potatoes, Brined Beef Brisket, Poached Egg

SLICED MELONS AND BERRIES | 12

Housemade Ricotta Cheese, Local Honey

FRESH STRAWBERRY SMOOTHIE BOWL | 12

Strawberries, Bananas, Kiwi, Chia Seeds

BRUNCH ENTRÉES

BRUNCH TRIO | 14

Ham & Gruyère Quiche, Bistro Salad, Soup Du Jour

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

SWORDFISH SANDWICH | 18

Black Olive and Sundried Tomato Tapenade, Field Greens

FLATBREADS

FIG | 14

Prosciutto, Arugula, Blue Cheese, Caramelized Onions

CAPRESE | 13

Pesto, Cherry Tomatoes, Basil, Fresh Mozzarella, Balsamic

ROASTED MUSHROOM | 13

House-Made Ricotta, Chives, Parmesan

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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.

In the interest of customer service for all our guests, we can provide itemized separate checks for parties of up to six. Groups of seven or more will be charged an 18% gratuity.

