

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

WARM OLIVES | 9

Breaded Crispy Mixed Olives, Pickled Peppers, Garlic Aioli

LES SALADES

WARM MUSHROOM | 11

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

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

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

TABBOULEH AND FALAFEL GRAIN BOWL | 14

Housemade Chickpea Falafel, Bulgur Wheat Salad, Pita Chips

ROASTED TURKEY | 14

House-Roasted Turkey, Sourdough Bread, Arcadian Greens, Shaved Onions, Cranberry Chutney

SWORDFISH SANDWICH | 18

Black Olive and Sundried Tomato Tapenade, Field Greens

LOBSTER ROLL | 23

Locally-Caught Lobster Salad, Split-Top Roll, Coleslaw

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

DUCK PROSCUITTO | 15

Dried Cherries, Chevre, Fines Herbes

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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.