

BRUNCH

LES SOUPES

FRENCH ONION SOUP | 10

SOUP DU JOUR | 10

HORS D'OEUVRES

ARTISANAL CHEESE PLATE | 18

Daily Selection of Four Cheeses, Honey, Seasonal Garnishes

CHARCUTERIE PLATE | 19

Selection of Salami & Cured Meats, Pickled Onions, Crostini, Accoutrements

BUTTERMILK-BRINED CALAMARI | 14

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

ROASTED OYSTERS | 19

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

ICED 'PLYMOUTH ROCK' OYSTERS | 18

Champagne Mignonette, Cocktail Sauce, Lemon

MUSSELS MARINIÈRES | 14

Local Mussels, Beurre Blanc, Fines Herbes, Grilled Sourdough

WILD MUSHROOM TOAST | 14

Sauteed Wild Mushroom Fricasee & Chevre, Housemade Country Loaf

LES SALADES & BOWLS

BISTRO | 10

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

BURRATA | 13

Blistered Cherry Tomatoes, Fresh Basil, Grilled Sourdough, Vincotto

MEDITERRANEAN GRAIN BOWL | 16

Artichoke Hearts, Mixed Olives, Roasted Red Peppers, Garbanzo Beans, Pickled Cucumbers

ADD-ONS

Chicken | 6 Salmon | 8 Shrimp | 8 Steak | 9

FRUIT, BREAD & EGGS

CREPES A LA STRAWBERRIES & CREAM | 11

Fresh Berries & Chantilly Cream

BRIOCHE FRENCH TOAST | 11

Vermont Maple Syrup, Fresh Berries

PETITE BELGIAN WAFFLES | 11

Macerated Strawberries, Chantilly Cream

EGGS BENEDICT | 12

Porchetta Ham, 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

SMOKED SALMON | 10

Housemade Rye Onion Bagel & Chive Cream Cheese

BRUNCH ENTRÉES

BRUNCH TRIO | 14

Vegetable & Cheddar Quiche, Bistro Salad, Soup Du Jour

STEAK FRITES | 24

Grilled Flat Iron, Hand-Cut Fries, Vine-Ripened Tomato

BISTRO BURGER | 17

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

MIRBEAU TUNA BURGER | 16

Seaweed Salad, Picked Ginger, Miso Aioli

CHICKEN SALAD WRAP | 14

Seedless Red Grapes, Walnuts, Lemon Aioli & Greens

FLATBREADS

FIG & PROSCIUTTO | 14

Arugula, Blue Cheese, Caramelized Onions

CAPRESE | 13

Pesto, Cherry Tomatoes, Basil, Fresh Mozzarella, Balsamic

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.

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.