

LUNCH

The Bistro & Wine Bar

SOUPES

FRENCH ONION SOUP · 10

SOUP DU JOUR · 10

HORS D'OEUVRES

CRUDITÉ PLATE · 10

Seasonal Vegetables, White Bean & Beet Hummus,
Olive Tapenade, Crisp Allium

WARM RYE CRÊPE & BRIE EN CROUTE · 14

Spiced Pumpkin Butter, Sherried Date & Mission Fig Chutney,
Crisp Shallots, Rye Chips

ARTISANAL LOCAL & IMPORTED CHEESE PLATE · 18

Daily Selection of Four Cheeses, Seasonal Accoutrements,
Local Honey, Housemade Crackers

CHARCUTERIE PLATE · 19

Daily Selection of Salumi & Cured Meats, Cornichon,
Seasonal Garnish, Crostini

WILD MUSHROOM TARTINE · 15

Smokey Blue Farmer's Cheese, Pickled Red Onions, Baby Kale

ICED 'PLYMOUTH ROCK' OYSTERS · 18

On the Half Shell with Sherry-Cider & Shallot Mignonette
and Housemade Cocktail Sauce

MIRBEAU ROASTED OYSTERS · 19

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

BUTTERMILK-BRINED CALAMARI · 14

Local Blue Cornmeal-Dusted Point Judith Calamari,
Fines Herbes, Pickled Red Onions, Lemon Aioli

MUSSELS DIJON · 15

Maine Mussels Steamed in Dijon Crème, Fines Herbes,
Beurre Noisette, Grilled Sourdough

SALADES & BOULES

WARM MUSHROOM SALAD · 12

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

BISTRO SALAD · 10

Baby Winter Greens, Shaved Baby Vegetables,
Roasted Shallot & Balsamic Vinaigrette

FRISÉE & BABY KALE SALAD · 11

Cured Cranberries, Pine Nut Sea Salt Brittle,
Pickled Red Onions, Apple Chips,
Maple Buttermilk Poppyseed Dressing

WINTER PANZANELLA · 12

Autumn Squash, White Beans, Radicchio, Shaved Onion,
Aged Gouda, Hard-Boiled Egg, Garlic Croutons,
Citrus Supreme, Rosemary Vinaigrette

HEIRLOOM GRAIN MÉLANGE · 11

Dried Apricots, Mustard Greens, Pickled Red Onions,
Crispy Lentils, Rainbow Carrots, Chèvre, Dijon Vinaigrette

ADD-ONS Chicken · 6 Salmon · 8

SPÉCIALITÉS & SANDWICHES

SALAD NIÇOISE · 21

Seared Rare Yellow Fin Tuna
with Winter Greens & Warm Fingerling Potato Salad,
White Beans, Niçoise Olives, Shaved Radish,
Hard-Boiled Egg, Preserved Lemon Vinaigrette

CHICKEN SALAD WRAP · 14

Pulled Chicken Breast, Dried Cranberries,
Lemon Aioli, Fresh Herbs, Toasted Pine Nuts,
Baby Greens, Side Salad

VÉGÉTALIEN ROYALE · 16

Vegan Friendly Beyond Burger, Daiya American Slice,
Baby Greens, Dijon Mustard, Housemade Pickles,
Kaiser Roll, Side Salad

VEGETARIAN-FRIENDLY CHICKPEA PATTY · 14

Shredded Carrots & Raisin-Vadouwan Aioli,
Brioche Bun, Side Salad

MIRBEAU TUNA BURGER · 16

Wakame, Pickled Ginger, Miso Aioli, Side Salad

BAGUETTE DE CANARD · 18

Crispy French Bread, Duck Confit, Pâté, Choucroute,
Gruyère, Frisée, House Mayonnaise, House Fries

BISTRO BURGER · 18

Gruyère, Roasted Portobello & Caramelized Onions,
Truffle Aioli, Brioche Bun, House Fries

PIZZAS AU PAIN PLAT

FROMAGE · 11

House Melange of Cheeses, Tomato Ragu, Fines Herbes

ROASTED SQUASH · 13

Kale, Chèvre, Pickled Onion, Mushroom Confit

CRISPY HAM · 14

Dijon Cream, Cheddar Cheese, Green Apple, Cured Cranberries

FIG & PROSCIUTTO · 14

Caramelized Onion, Blue Cheese, Mozzarella,
Arugula, Balsamic Syrup



Chef de Cuisine Jessica Childers

Sous Chefs Doug Guertin & Mark Zwick

Mirbeau
INN & SPA

MIRBEAU.COM



Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 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.