

# BRUNCH

# The Bistro & Wine Bar

## LES SOUPES

FRENCH ONION SOUP | 10

SOUP DU JOUR | 10

## HORS D'OEUVRES

ARTISANAL 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*

BUTTERMILK-BRINED CALAMARI | 14

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

MIRBEAU ROASTED OYSTERS | 19

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

ICED 'PLYMOUTH ROCK' OYSTERS | 18

*Sherry Cider & Shallot Mignonette, Cocktail Sauce*

MUSSELS DIJON | 15

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

WILD MUSHROOM TARTINE | 15

*Smokey Blue Farmer's Cheese, Pickled Red Onions,  
Baby Kale - Add a Sunnyside Egg for \$3*

## LES SALADES & BOWLS

BISTRO | 10

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

WINTER PANZANELLA | 12

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

HEIRLOOM GRAIN MELANGE | 16

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

ADD-ONS

Chicken | 6 Salmon | 8

## 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*

BEET & CITRUS CURED SALMON | 10

*Housemade Rye Onion Bagel & Chive Cream Cheese*

## SANDWICHES

CHICKEN SALAD WRAP | 14

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

BAGUETTE DE CANARD | 18

*Crispy French Bread, Duck Confit, Pate, Choucroute,  
Gruyère, Frisee, House Mayonnaise, House Fries*

BISTRO BURGER | 18

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

MIRBEAU TUNA BURGER | 16

*Wakame, Pickled Ginger, Miso Aioli, Side Salad*

VEGAN-FRIENDLY BEYOND BURGER | 16

*Daiya American Slice, Baby Greens, Dijon Mustard,  
Housemade Pickles, Kaiser Roll, Side Salad*

## FLATBREADS

FIG & PROSCIUTTO | 14

*Caramelized Onions, Blue Cheese, Mozzarella, Arugula*

CRISPY HAM | 14

*Dijon Cream, Cheddar Cheese, Green Apple,  
Cured Cranberries*

Chef de Cuisine Jessica Childers - Sous Chefs Doug Guertin & Mark Zwick

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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.

