

# BRUNCH

The Bistro  
& Wine Bar

## LES SOUPES

FRENCH ONION SOUP | 10

SOUP DU JOUR | 10

## HORS D'OEUVRES

ARTISANAL CHEESE PLATE | 19

Daily Selection of Four Cheeses, Seasonal Accoutrements,  
Sourdough Crostini

CHARCUTERIE PLATE | 20

Daily Selection of Artisan Salumi & Cured Meats,  
Cornichons, Whole Grain Mustard, Sourdough 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

Grapefruit-Sherry Mignonette, Cocktail Sauce

ESCARGOT & MUSSEL TARTINE CUIT | 15

Mussels & Imported Snails with Housemade Sourdough,  
Citrus-Saffron Bechamel, Fines Herbers,  
Grafton Village Smoked Cheddar

DUCK WING DRUMMETTES | 17

Mulled Cider & Medjool Date Glaze, Sesame Seeds,  
Toasted Chocolate Beans, Crisp Allium, Fresh Chives  
Moustarde, Chives, Chocolate-Shallot Crumble

## LES SALADES & BOWLS

BISTRO | 10

Baby Mixed Greens, Seasonal Vegetables & Heirloom Tomatoes,  
Roasted Shallot-Balsamic Vinaigrette

'FAUX' CAESAR SALAD | 12

Artisan Romaine & Red Gem Lettuces, Soft Garlic Crouton,  
Aged Gouda, Cured Egg Yolk, Lemon-Parmesan Dressing

GRAIN MELANGE | 12

Lentils & Millet with Chickpeas, Shaved Radish, Cauliflower,  
Baby Kale, Scallions, Crisp Yellow Peas, Green Goddess Dressing

ADD-ONS

Chicken | 6 Salmon | 8

## FRUIT, BREAD & EGGS

PUMPKIN SPICE OATMEAL BRULÉE | 9.5

Local Plimoth Grist Mill Rolled Oats, Pumpkin Butter,  
Sherry-Soaked Currants, Turbinado Sugar

CRÊPES NOISETTE | 13

Hazelnut Spread, Caramelized Banana Purée,  
Chocolate Hazelnut Crumble, Sweet Crème Chantilly

BRIOCHE FRENCH TOAST | 11

Spiced Pear Compote, Sea Salted Maple-Caramel Syrup

AVOCADO TOAST TARTINE | 12

Housemade Multi-Seed Bread, Truffled Avocado Puree,  
Pickled Red Onions, Petit Greens, Crisp Garlic, Olive Oil

SMOKED SALMON BENEDICT | 13

English Muffins, Cured Salmon, Capers-Dill Cream Cheese,  
Poached Eggs & Hollandaise, Truffle Herb Potatoes

NEW ENGLAND RED FLANNEL HASH | 12.5

Russet Potatoes & Beets, Brined Beef Brisket,  
Poached Duck Egg, Parsley Chiffonade, Crisp Shallots

EGGS RAGOUT | 14

Two Duck Eggs Simmered in a Spicy Tomato, Eggplant, &  
Mushroom Stew with Chevre and Thick-Cut Sourdough Toast

## SANDWICHES

CHICKEN SALAD WRAP | 14.5

Poppyseed-Sage Aioli, Dried Apples & Pears,  
Toasted Walnuts, & Baby Greens in a Spinach Wrap  
with Side Salad

FROMAGE GRILLE | 16

Duck Confit, Caramelized Onions, Apricot Moustarde,  
Smoked Gouda & Gruyère on Brioche  
with Truffle-Parmesan 'House' Fries

MIRBEAU BURGER | 18

On a Brioche Bun with Gruyère, Lettuce Greens,  
Roasted Portobello Mushroom & Caramelized Onions,  
with Truffle-Parmesan 'House' Fries

SALMON BURGER | 18

Shredded Fennel & Cabbage Slaw with Espelette Aioli,  
Shaved Red Onion, on a Kaiser Roll with Side Salad

VEGETARIAN-FRIENDLY CHICKEPEA PATTY | 16

Whipped Goat Cheese, Baby Greens, & Olive Tapenade,  
on a Kaiser Roll with Side Salad

Chef de Cuisine Jessica Childers

VISIT US AT [WWW.MIRBEAU.COM](http://WWW.MIRBEAU.COM)  

Before placing your order, please inform your server of any dietary needs, restrictions, or allergies.

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 guests.

Groups of seven or more people will be charged an 18% gratuity.

