

LUNCH

The Bistro & Wine Bar

SOUPES

FRENCH ONION SOUP • 10

SOUP DU JOUR • 10

HORS D'OEUVRES

CRUDITÉ PLATE • 12

Seasonal Vegetables, Olive Tapenade,
White Bean & Beet Hummus

WARM BAKED BRIE • 15

Cranberry Chutney, Savory Granola, Dried Apples,
Grapes, Honeycomb, Housemade Rosemary Crackers

ARTISANAL LOCAL & IMPORTED 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 Espelette Mustard,
Housemade Mayonnaise, Sourdough Crostini

ICED 'PLYMOUTH ROCK' OYSTERS • 18

On the Half Shell with Grapefruit-Sherry Mignonette,
Smoky House Cocktail Sauce, Horseradish

MIRBEAU ROASTED OYSTERS • 19

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

SMOKED SALMON TREMPETTE & CRUDITÉ • 16

House-Blended Dip of Smoked Salmon Belly and
Caper-Herb Neufchatel, in a Pumpnickle Boule,
with Cornichons, Endives, and Baby Rainbow Carrots

BUTTERMILK-BRINED CALAMARI • 15

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

DUCK WING DRUMMETTES • 17

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

SALADES & BOULES

WARM MUSHROOM SALAD • 13

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

BISTRO SALAD • 10

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

WARM QUINOA BOWL • 13

Sautéed Mushrooms, Broccolini & Spinach,
Roasted Garlic-Cashew Butter, Toasted Cashews

WARM BUCKWHEAT NOODLE SALAD • 14

Mushrooms a la Grecque, Baby Spinach, Pine Nut Pistou

CHILLED GRAIN MÉLANGE • 12

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

ADD-ONS Salmon • 8 Chicken • 6

SPÉCIALITÉS & SANDWICHES

LUNCH TRIO • 14

Today's Quiche, Bistro Salad and Soup Selection

'SPA FISH' • MKT

Daily Seasonal Preparation of Fresh Market Fish

CHICKEN SALAD WRAP • 14.5

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

VEGETARIAN-FRIENDLY CHICKPEA PATTY • 14

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

SALMON BURGER • 18

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

PIZZAS AU PAIN PLAT

FROMAGE • 11.5

House Mélange of Cheeses, Tomato Ragu, Fines Herbes

LÉGUMES DE COURGE • 13

Pumpkin Butter, Delicata & Butternut Squash, Baby Kale,
Red Onion, Smoked Mozzarella & Goat Cheese

FIG & SPECK HAM • 14

Balsamic & Cocoa-Glazed Figs, Caramelized Onions,
Blue & Sharp Cheddar Cheeses, Watercress

Chef de Cuisine Jessica Childers



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 of any dietary needs, restrictions, or allergies. In the interest of customer service for all our guests, we can provide itemized separate checks for parties of up to 6 people. Groups of 7 or more people will be charged an 18% gratuity.