

# BRUNCH

The Bistro  
& Wine Bar

## LES SOUPES

FRENCH ONION SOUP | 11

SOUP DU JOUR | 10

## HORS D'OEUVRES

ARTISANAL CHEESE PLATE | 20

*Daily Selection of Four Cheeses, Mélange of Jams & Berries, Housemade Sourdough Crostini and Lavash Crackers*

CHARCUTERIE PLATE | 21

*Daily Selection of Artisan Salumi & Cured Meats, Housemade Chicken Paté, Whole Grain Espelette Mustard, Cornishons, Sherry Aioli, Sourdough Crostini & Lavash*

VADOUVAN FRITTO MISTO | 19

*Buttermilk-Brined and Chickpea Flour-Dredged Fresh Fish & Point Judith Calamari with Bell Peppers, Red Onions, Niçoise Olive Salt, Fermented Chili Sauce, Cuttlefish Ink Aioli*

MIRBEAU ROASTED OYSTERS | 19

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

ICED 'PLYMOUTH ROCK' OYSTERS | 18

*Cucumber Mignonette, Smokey House Cocktail Sauce*

OIL & SMOKE-CURED MUSSELS | 15

*Miso Bacon Fat Butter, Housemade Cornbread, Marinated Garden Tomatoes, Fennel Pollen*

DUCK WING DRUMMETTES | 18

*Berry-Black Tea Glaze, Lavender-Peanut Gremolata*

## LES SALADES & BOWLS

BISTRO | 10

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

SALADE NIÇOISE | 23

*Rare-Seared Tuna, Bibb & Mâche Lettuces, Pickled Egg, Shaved Radish, Red Onions, Tomatoes, Capers, White Beans, Espelette Vinaigrette*

CHILLED RICE BOWL | 13

*Heirloom Grains, Spring Peas, Cucumbers, Sultana, Smoked Tofu, Pickled Red Onions, Lemon-Cilantro Vinaigrette*

ADD-ONS

Chicken | 6 Salmon | 8

## FRUIT, BREAD & EGGS

PATUXET PUDDING BRULÉE | 11

*Plimoth Grist Mill Spiced Cornmeal Custard, Turbinado Sugar, Plum Compote, Vanilla Crème Chantilly*

CRÊPES NOISETTE | 13

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

BRIOCHE FRENCH TOAST | 14

*Macerated Blackberries, Lavender Honey, Lemon Crème Anglaise*

AVOCADO TOAST TARTINE | 12

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

NEW ENGLAND RED FLANNEL HASH | 13

*Brined Beef Brisket, Russet Potatoes, Roasted Beets, Poached Duck Egg, Fines Herbes, Crisp Shallots*

ASPARAGUS & BRIE BENEDICT | 15

*Triple Creme Brie, Poached Eggs, Hollandaise*

CRAB BENEDICT | 18

*Lump Crabmeat, Garden Tomato, Poached Eggs, Dill Hollandaise, Crisp Capers*

*Traditional Canadian Bacon Benedict Also Available*

## SANDWICHES

CHICKEN SALAD WRAP | 15

*Lemon-Vadouvan Aioli, Sultana, Toasted Almonds & Baby Greens in a Sundried Tomato Wrap with Side Salad*

AVOCADO & BURRATA BLT | 18

*Marinated Garden Tomatoes, Local Thick-Cut Bacon & Bibb Lettuce with Truffled Avocado Puree, Sherry Aioli, on Whole Grain with Truffle-Parmesan 'House' Fries*

MIRBEAU BURGER | 18

*8oz Prime Beef Burger on a Brioche Bun with Gruyère, Field Greens, Roasted Portobello Mushroom & Caramelized Onions with Truffle-Parmesan 'House' Fries*

LOBSTER ROLL | MKT

*Beau Monde Aioli, Bibb Lettuce, Crisp Onions, on a Brioche Roll with Truffle-Parmesan 'House' Fries*

VEGETARIAN-FRIENDLY CHICKPEA PATTY | 16

*Halloumi Cheese, Baby Greens, Spicy Yuzu Cucumbers, 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.

  
MIRBEAU  
INN & SPA