

The Bistro & Wine Bar

LUNCH MENU

STARTERS

FRENCH ONION | 6

SOUP DU JOUR | 4

TOMATO BISQUE | 4

MIXED GREEN SALAD | 5

CRAB CAKE | 10

panko crusted, spicy remoulade, quinoa salad

APPLE RASPBERRY CROSTINI

order of 3 | 6

order of 6 | 12

with brie, grilled jalapeno & toasted almonds

SALADS

GREEN GODDESS SALAD | 16

spinach, quinoa, toasted almonds, tomato, grilled asparagus, yellow peppers, feta, green goddess dressing

CAESAR | 12

romaine, parmesan, croûtons, caesar dressing

STRAWBERRY PECAN SALAD | 14

mixed greens, strawberries, cucumber, toasted pecans, red onion, goat cheese, basil-lime vinaigrette

PEACH & ARUGULA SALAD | 16

arugula, peaches, red onion, radish, blue cheese, honey-lemon vinaigrette

ADD ONS: CHICKEN | 7 SALMON | 9 SHRIMP | 9

SCALLOPS | 12

FLATBREADS

STRAWBERRY & GRILLED CHICKEN | 16

grilled chicken, strawberries, avocado, goat cheese, balsamic reduction

GRILLED PEACH & GORGONZOLA | 16

poached pears, garlic oil, gorgonzola, raw honey drizzle, basil chiffonade

ASPARAGUS & PROSCIUTTO | 16

roasted garlic spread, mozzarella, grilled asparagus, crispy prosciutto, baked egg

ENTRÉES

PONZU GLAZED SALMON | 21

ponzu glaze, grilled bok choy, shitake mushrooms

GRILLED CHICKEN WRAP | 14

honey wheat wrap, roasted red peppers, pesto, spinach, feta aioli, hand-cut truffle fries

THE MIRBEAU BURGER | 18

8oz prime beef, blue oyster mushrooms, caramelized onions, mixed greens, gruyère cheese, truffle fries

CHICKPEA BURGER | 16

chickpeas, red onion, & zucchini patty, feta aioli, arugula, tomato, house-made chive ciabatta roll, mixed green salad

SEASONAL QUICHE | 14

prepared fresh daily with local & seasonal influences, mixed green salad

TURKEY SANDWICH | 14

turkey salad, bacon, tomato, avocado, micro greens, cranberry walnut bread, truffle fries

BLACKEND SHRIMP TACOS | 21

red cabbage, mango salsa, cilantro lime sauce

BURRATA BLT | 16

toasted wheat bread, bacon, tomato, arugula, burrata, caramelized onion aioli, truffle fries



 @thewinebaratmirbeau