

The Bistro & Wine Bar

LUNCH MENU

Starters

French Onion 6 Soup Du Jour 6

Cheese & Charcuterie

served with house prosciutto cracked pepper toast, baquette, biscuit, and seasonal accompaniments

Cheese | 13

Charcuterie | 13

Cheese & Charcuterie | 18

Mixed Green Salad 8

Grape Tomatoes, Cucumber, Red Onion, Balsamic Vinaigrette

Caesar Salad 8

Croutons, Parmesan, Grape Tomatoes, Bacon

Crab Cake 10

Spicy Remoulade, Quinoa Salad, Lemon Dill Dressed Greens

Blackberry Pear Crostini 14

Local Chevre, Toasted Pistachio Crumble, Spiced Red Wine Reduction

Smoked Pork Belly Tartine 14

Toasted House Brioche, Molasses Rubbed Smoked Pork Belly, Pickled Vegetables, Bourbon Molasses Gastrique

Salads and Grain Bowl

Roasted Beet and Burrata 16

Roasted Beets, Red Onion, Pistachios, Burrata, Arugula Tossed With Honey Lemon Vinaigrette

Wilted Winter Cobb 16

Sautéed Greens, Farro, Oven Cured Tomatoes, Radish, Smoked Shitake Mushroom, Avocado, Gorgonzola, Egg, Ginger Dressing

Apple Walnut Bowl 16

Farro, Swiss Chard, Apple, Walnuts, Parmesan, Dried Cranberries, Tahini Cider Vinaigrette

Add: Chicken 7 Salmon 9 Shrimp 9 Scallops 15

4oz Steak 9 8oz Steak 18

Entrées

Sandwiches Served with Truffle Fries or Seasonal Vegetable

The Mirbeau Burger 18

8oz Prime Beef, Blue Oyster Mushrooms, Caramelized Onion, Mixed Greens, Gruyere, House Brioche Roll

Chickpea Burger 14

Chickpea Patty with Red Onion and Zucchini, Arugula, Tomato, Feta Aioli, House Ciabatta Roll

Burrata BLT 16

Grilled House Wheat Bread, Bacon, Tomato, Arugula, Caramelized Onion Aioli

Turkey Salad Sandwich 14

House Cranberry Walnut Bread, Bacon, Tomato, Avocado, Micro Greens

Grilled Chicken Wrap 14

Romaine Lettuce, Cucumber, Tomato, Tzatziki

Steak Frites 27

Caramelized Onion, Sauce au Poivre

Quiche Lunch Trio 16

Roasted Red Pepper, Spinach and Feta Quiche, Petit Salad, Soup Du Jour

Seafood Risotto 24

Saffron Risotto with and Sautéed Tomatoes, Herb Oil, Shrimp and Calamari

Pan Seared Salmon 24

Polenta Medallions, Haricot Vert, Oven Cured Tomatoes, Fried Leeks

Pre Fixe

Two Courses 29 Three Courses 34

Course One

Mixed Green Salad or Soup Du Jour

Course Two

Steak Frites or Pan Seared Salmon

Course Three

Chocolate Decadence or Coeur a la Creme

