

LUNCH

The Bistro & Wine Bar

SOUPES

FRENCH ONION SOUP • 9

SOUP DU JOUR • 9

HORS D'OEUVRES

CHILLED OYSTERS • 19

1/2 Dozen On the half shell with Lemon, Black Pepper
Mignonette, Housemade Cocktail Sauce

MIRBEAU ROASTED OYSTERS • 22

1/2 Dozen Roasted Oysters Topped with Tomato, Pancetta,
Chive Dill Cream, Panko Bread Crumbs, Fennel Pollen

CHEESE & CHARCUTERIE BOARD • 19

Daily Selection of Two Cheeses, Artisanal Salami & Cured
Meats, Seasonal Accoutrements, Housemade Savory Biscuits,
Housemade Baguette & Housemade Prosciutto Bread

CHEESE BOARD • 19

CHARCUTERIE BOARD • 19

SEARED SCALLOPS • 20

Shaved Fennel Salad, Blistered Cherry Tomatoes, Olive
Tapenade, Tomato Oil

MEDITERRANEAN MEZZE • 14

Sweet Potato Hummus, Smoked Artichoke Tapenade, Feta
Tzatziki, Fresh Seasonal Vegetables, Grilled Pita

BRIE & BUTTERNUT SQUASH CROSTINI • 12

Brie, Butternut Squash, Fried Sage, Sliced Baguette, Honey
Chipotle Glaze

SALADES & BOULES

SEASONAL COBB SALAD • 16

Bibb Lettuce, Bacon, Egg, Avocado, Apple, Pomegranate
Seeds, Feta, Orange-Balsamic Vinaigrette

BISTRO SALAD • 14

Baby Mixed Greens, Grape Tomato, Red Onion, Cucumber,
Chèvre, Dijon-Sherry Vinaigrette

CLASSIC CAESAR SALAD • 12

Romaine Lettuce, Parmesan, Croutons, Caesar Dressing

grilled upon request

FARRO, WALNUT, APPLE SALAD • 14

Farro, Walnut, Apple, Dried Cranberry, Spinach, Parmesan,
Tahini-Apple Cider Vinaigrette

ADD-ON Salmon • 8 Chicken • 6

SPÉCIALITÉS & SANDWICHES

sandwiches served with choice of truffle fries, seasonal vegetables, or side salad

LUNCH TRIO • 16

Butternut Squash, Bacon & Arugula Quiche, Bistro Salad,
Soup Du Jour

SPA FISH • Market Price

Chef's Daily Special

VÉGÉTARIENNE CHICKPEA BURGER • 14

Arugula, Tomato, Feta Aioli, Housemade Ciabatta

Vegan Beyond Burger Available: Additional \$2.00

TURKEY SALAD SANDWICH • 16

Turkey Salad, Bacon, Tomato, Avocado, Sprouts, Housemade
Cranberry Walnut

BURRATA BLT • 16

Burrata, Applewood Smoked Bacon, Tomato, Arugula, Caramelized
Onion Aioli, Housemade Wheat

MIRBEAU BURGER • 20

8oz Certified Angus Beef, Blue Oyster Mushroom Confit,
Caramelized Onion, Gruyère, Housemade Brioche Bun &
Bordelaise Sauce

STEAK FRITES • 22

8oz Grilled Certified Angus Top Sirloin, Pickled Vegetables, Sherry
Aioli, Truffle Fries

PIZZAS AU PAIN PLAT

FROMAGE • 12

House Mélange of Cheeses, Tomato Ragù, Fines Herbes

FIG AND GOAT CHEESE • 16

Caramelized Onions, Arugula, Balsamic Reduction

MUSHROOM, SAUSAGE & KALE • 16

Blue Oyster Mushrooms, Sausage, Kale, Garlic
Ricotta, Fresh Mozzarella



MIRBEAU.COM



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 if a person in your party has a food allergy. In the interest of customer service for all our guests, we can provide itemized separate checks for parties of up to 6. Groups of 7 or more will be charged an 18% gratuity.