



Brunch

STARTERS

SOUP DU JOUR 10

ONION SOUP GRATINÉE 10
crispy shallots, thyme crouton, aged gruyère

BISTRO SALAD 12
baby mixed greens, grape tomato, red onion, cucumber, chevre, dijon-sherry vinaigrette

CHOPPED CAESAR SALAD 12
romaine lettuce, parmesan, croutons, caesar dressing

FRUIT PLATE 12
halved grapefruit, assorted fruit, & mixed berries

SALMON BLT TOAST 16
rye toast, fresh salmon, bacon, tomato, honey chipolte aioli, arugula
add an egg for \$2

AVOCADO TOAST 15
wheat toast, pickled red onion, tomato, cilantro, queso fresco
add an egg for \$2

ENTREES

EGGS MIRBEAU 16
poached eggs, choice of salmon or pork belly, spinach, hollandaise & breakfast fingerlings

COFFEE DUSTED STEAK & EGGS 28
12oz Cafe Kubal dusted sirloin, two eggs any style, & breakfast fingerlings.

CHEF'S OMELET 14
crispy breakfast potatoes, house-made toast

STRAWBERRY CREME CREPE CAKE 18
vanilla house-made crepes, pastry cream, house-made strawberry jam

MIRBEAU BREAKFAST BURGER 23
french toast styled brioche bun, gruyère, sunny side up egg, applewood smoked bacon, pomme frites

COL. NEWSOM'S KENTUCKY HAM 18
red-eye gravy, breakfast potatoes, shaved brussels sprouts

SPA FISH MP
seasonal preparation of fresh market fish

CONFIT LEG OF LAMB 24
potato & caramelized onion custard, crispy shallots, pickled fresnos, peppers, scallion ribbons

SIDES

BREAKFAST FINGERLINGS 6	POMME FRITES 6
APPLEWOOD SMOKED BACON 6	HOUSE-BAKED PASTRY 6
BREAKFAST SAUSAGE 6	SHAVEDBRUSSELSSPROUTS 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy.