

## STARTERS

SOUP DU JOUR 12

ONION SOUP GRATINEE 16  
*crispy shallots, thyme crouton, aged gruyère*

TUNA TARTARE 17  
*heirloom radishes, avocado,  
citrus-soy emulsion, & crispy rice*

COUNTRY PÂTÉ 16  
*artisan duck mousquetaire, house  
pickles, grainy mustard, sourdough*

FRESH OYSTERS 22  
*lemon & red wine mignonette*

## TOASTS

### & SANDWICHES

*served with side salad  
add poached egg (2) or smoked salmon (4)*

AVOCADO TOAST 16  
*pickled red onions, tomatoes, fine herbs*

CRAB TOAST 20  
*jumbo lump crab, garlic aioli, lemon & avocado*

CHICKEN CURRY SANDWICH 14  
*golden raisins, fine herbs, cucumbers, chiabatta*

LE JARDINIER 14  
*roasted red peppers, portobello mushrooms,  
gruyere, arugula pesto, whole wheat sourdough*

## SIDES

SIDE SALAD 8  
*radishes, herbs, honey dressing*

TRIPLE MAC & CHEESE 12  
*brie, Parmigiano-Reggiano, aged cheddar*

BRUSSELS SPROUTS 9  
*agrodolce, chipotle aioli*

POMME FRITES 9  
*truffle, Parmigiano-Reggiano, herbs*

Fall/Winter 2020 - Lunch  
Chef De Cuisine - Xavier James  
Pastry Chef - Nicole Jones  
Mirbeau Inn & Spa Rhinebeck

## SALADS

MARKET GREENS 11  
*red onions, fine herbs, tomatoes, shaved radishes,  
honey dressing*

KALE & ENDIVE 14  
*puffed quinoa, pickled pear, maple sherry vinaigrette*

BABY BEETS & MACHE 15  
*goat cheese mousse, toasted hazelnuts*

ROMAINE HEARTS "CAESAR" 14  
*classic dressing, Parmigiano-Reggiano, boquerones,  
rosemary croutons*

## MAINS

STEAK FRITES 28  
*bavette prime, herb butter, jus*

GRILLED SALMON 28  
*fennel, capers, parsley vinaigrette*

CHICKEN PAILLARD 25  
*arugula, pumpkin seeds, pears, Parmigiano-Reggiano*

BUTTERNUT SQUASH RISOTTO 17  
*brown butter crumble, Parmigiano-Reggiano,  
fried sage*

MIRBEAU BURGER 18  
*brioche bun, gruyère, portobello, truffle aioli,  
caramelized onions*

SALMON BURGER 18  
*dijonnaise, avocado, pickled red onion, side salad*

GRAIN BOWL 16  
*farro, avocado, radishes, lemon oil, ricotta*

### LUNCH PRIX FIXE

TWO COURSES \$30

THREE COURSES \$36

#### FIRST

*market greens*

-OR-

*soup du jour*

#### SECOND

*chicken paillard*

-OR-

*steak frites*

#### THIRD

*ice cream/sorbet trio*

-OR-

*apple bread pudding*

*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. Shared plates will be charged an additional \$3.  
Groups of 6 or more will be charged an 18% gratuity.*