

B A R M E N U

ONION SOUP GRATINÉE 16

crispy shallots, thyme crouton, aged gruyère

MARKET GREENS 11

red onions, fines herbs, tomatoes, shaved radishes & honey dressing

TUNA TARTARE 17

heirloom radishes, avocado, citrus-soy emulsion, & crispy rice

BABY BEETS & MÂCHE 15

goat cheese mousse, toasted hazelnuts

COUNTRY PÂTÉ 16

*artisan duck mousquetaire, house pickles, grainy mustard,
& sourdough*

HUDSON VALLEY CHEESES AND CHARCUTERIE 21

*selection of salumi and cheeses with grainy mustard, house pickles, &
sourdough*

MIRBEAU BURGER 18

brioche bun, gruyère, portobello, truffle aioli, caramelized onions

STEAK FRITES 28

bavette steak, herb butter, jus

P.E.I. MUSSELS 19

saffron broth, tasso ham, crostini

FRESH OYSTERS 22

lemon & red wine mignonette

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

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