

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, fines herbs

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

CHICKEN CURRY SANDWICH 14
golden raisins, fines herbs, cucumbers, ciabatta

LE JARDINIER 14
*roasted red peppers, portobello mushrooms,
gruyère, 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

POMMES 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, fines 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.*