

MID-DAY NOSH

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

KALE & ENDIVE

*puffed quinoa, pickled pear, pomegranate seeds,
maple sherry vinaigrette*

COUNTRY PÂTÉ 16

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

ASSORTED CHEESES &

ROMANO PALMER CHARCUTERIE 21

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

MIRBEAU BURGER 18

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

P.E.I. MUSSELS 19

saffron broth, tasso ham, crostini

FRESH OYSTERS 20

lemon & red wine mignonette

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-born 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 20% gratuity.

Winter 2020