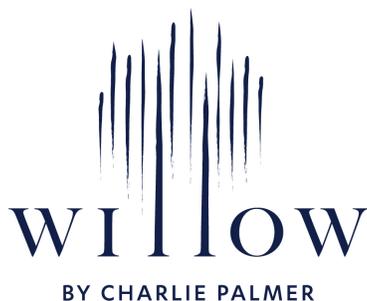


# Lunch



## STARTERS + SHARE PLATES

SOUP DU JOUR 12

ONION SOUP GRATINÉE 16  
*crispy shallot, thyme crouton, aged gruyère*

TUNA TARTARE 18  
*heirloom radish, avocado,  
citrus-soy emulsion, crispy rice*

ASSORTED CHEESES &  
ROMANO PALMER CHARCUTERIE 26  
*selection of salumi and cheeses, house pickles,  
grainy mustard, whole wheat sourdough*

FRESH ICED OYSTERS (6) 20  
*on the half shell, lemon, red wine mignonette*

MIRBEAU ROASTED OYSTERS (6) 22  
*pernod herb butter, lemon, panko, shallot*

TRIPLE MAC + CHEESE 13  
*brie, parmigiano-reggiano, aged cheddar*

BRUSSELS SPROUTS 10  
*agrodolce, chipotle aioli*

 CRISPY CANDIED BACON 12  
*thick cut bacon, light brown sugar*

## SANDWICHES + TOASTS

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

LE JARDINIER 14  
*roasted red pepper, portobello mushroom,  
gruyère, arugula pesto, whole wheat sourdough*

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

WALDORF CHICKEN SALAD 14  
*apple, grape, romaine, whole grain croissant*

## SALADS

*add chicken (8) or salmon (12)*

BABY MIXED GREENS 14  
*chickpea, cucumber, pickled red onion,  
green goddess dressing*

ROMAINE HEARTS "CAESAR" 15  
*classic dressing, parmigiano-reggiano, anchovy,  
crouton*

BABY BEETS + MÂCHE 16  
*goat cheese mousse, toasted hazelnut*

FENNEL CRAB SALAD 21  
*orange, avocado, endive, red radish,  
citrus vinaigrette*

## MAINS

GRAIN BOWL 16  
*avocado, pickle, red onion, roasted cauliflower,  
tomato, goat cheese*

MIRBEAU BURGER 18  
*8 oz prime beef burger, brioche bun, gruyère,  
portobello, truffle aioli, caramelized onion,  
french fries*

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

'SPA FISH' MKT  
*daily seasonal preparation of fresh market fish*

SPRING PEA RISOTTO 17  
*asparagus, English pea, mint truffle chantilly*

STEAK FRITES 28  
*bavette, herb butter, jus, crisp CP fries*

### LUNCH TRIO 23

*select one of each*

SOUP	SALAD	SANDWICH
<i>soup du jour</i>	<i>baby mixed green</i>	<i>le jardinier</i>
<i>french onion</i>	<i>romaine hearts</i>	<i>waldorf chicken</i>
<i>(\$2 supplement)</i>		

*Chef De Cuisine - Xavier James*  
*Spring/Summer 2021 - Lunch*

*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 20% gratuity.*

 Charlie Palmer Classic

