

Dinner



STARTERS + SHARE PLATES

SOUP DU JOUR 12

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

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

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

P.E.I. MUSSELS 19
white wine, tomato, fennel broth, grilled baguette

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 14
brie, parmigiano-reggiano, aged cheddar

ROASTED CAULIFLOWER 10

BRUSSELS SPROUTS 10
agrodolce, chipotle aioli

 CRISPY CANDIED BACON 12
thick cut bacon, light brown sugar

ENTRÉES

MIRBEAU BURGER 19
8 oz prime beef burger, brioche bun, gruyère, portobello, truffle aioli, caramelized onion, french fries

CRISPY SEA BREAM PROVENCAL 33
herbed couscous, olive, red pepper, mushrooms, tomato caper emulsion

MIRBEAU POTATO CRUSTED SALMON 29
fingerling potato, sautéed spinach, lemon beurre blanc

SPRING PEA RISOTTO 17
asparagus, English peas, mint, truffle chantilly

 SPICY CRAB SPAGHETTI 26
zucchini, crab meat, jalapeno, fresh herbs,

SEARED AMISH STATLER CHICKEN 28
sautéed asparagus, salsify, herbed jus

CITRUS GLAZED DUCK BREAST 34
Tokyo turnip, creamy lentil, grilled leek

HERB ROASTED RACK OF LAMB 41
roasted vegetable, caramelized pearl onion, red wine jus

PRIME NY STRIP STEAK AU POIVRE 45
herb roasted fingerling potato, sautéed spinach

CÔTE DE BOEUF FOR TWO 120
32 oz 28 day dry-aged, bone-in ribeye, bordelaise roasted fingerling potato, roasted brussels sprouts

SPRING SPECIALS

 MONK FISH TAIL 19
fried monk fish medallions, shaved fennel, local organic Lo Farm greens, heirloom tomato, prosecco vinaigrette

GRILLED BERKSHIRE PORK CHOP 37
14 oz chop, spiced rhubarb chutney, spring succotash

WEDNESDAY BURGERS + BREWS

FARM HOUSE BURGER
8oz prime beef, red pepper, onion marmalade, taleggio cheese, fennel hibiscus slaw, crisp CP fries 24 per person

THIN MAN, MINKEY BOODLE
raspberry sour ale, 7%, Buffalo, NY

 Charlie Palmer Classic



Spring/Summer 2021 - Dinner

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.