

The Bistro & Wine Bar

SUNDAY BRUNCH

SOUPES

FRENCH ONION SOUP • 11.

SOUP DU JOUR • 10

HORS D'OEUVRES

ARTISAN CHEESE PLATE • 20

Daily Selection of Four Cheeses,
Mélange of Jams & Berries,
Housemade Sourdough Crostini and Lavash Crackers

CHARCUTERIE PLATE • 21

Selection of Artisan Salumi & Cured Meats,
Whole Grain Espelette Mustard, Cornichons, Sherry Aioli,
Sourdough Crostini and Lavash

ICED 'PLYMOUTH ROCK' OYSTERS • 18

On The Half Shell with Cucumber Mignonette,
Lemon, Smokey House Cocktail Sauce

MIRBEAU ROASTED OYSTERS • 19

Local 'Plymouth Rock' Oysters, Pancetta, Panko,
Fennel Pollen, Chive Fondue

DUCK WING DRUMMETTES • 18

Black Currant Kabayake Glaze, Toasted Hazelnuts,
Crisp Allium, Scallions

FRUIT, BREAD & EGGS

BANANA-MAPLE OATMEAL BRULÉE • 11

Plimoth Grist Mill Rolled Oats, Maple Custard,
Banana Compote, Pecan Crumble

CINNAMON SWIRL FRENCH TOAST • 14

Nutmeg Infused Honey, Salted Caramel, Crème Anglaise

AVOCADO TOAST • 14

Housemade Multi-Seed Bread, Truffled Avocado Purée,
Pickled Red Onions, Petit Greens, Crisp Garlic, Olive Oil
Topped with 'Any Style' Duck Egg

BISTRO BREAKFAST • 14

Two Eggs Any Style, North Country Smokehouse Bacon,
House-Baked Croissant, Truffle-Herb Potatoes

NEW ENGLAND RED FLANNEL HASH • 15

Brined Beef Brisket, Russet Potatoes, Roasted Beets,
Poached Duck Egg, Fines Herbes, Crisp Shallot

EGGS BENEDICT • 16

Portuguese Muffins, French Ham, Poached Eggs,
Hollandaise with Truffle-Herb Potatoes



SALADS & BOULES

BISTRO SALAD • 11

Baby Mixed Greens
with Shaved Vegetables,
Heirloom Tomatoes,
Roasted Shallot & Balsamic Vinaigrette

CHILLED RICE BOWL • 13

Heirloom Grains, Spring Peas, Cucumbers,
Sultana, Smoked Tofu, Pickled Red Onions,
Lemon-Cilantro Vinaigrette

SALADE NIÇOISE • 23

Rare-Seared Tuna, Bibb & Mâche Lettuces,
Pickled Egg, Shaved Radish, Red Onions,
Tomatoes, Capers, White Beans,
Espelette Vinaigrette

ADD-ONS Salmon • 8 Chicken • 6

SANDWICHES

CHICKEN SALAD WRAP • 15

Lemon-Vadouvan Aioli, Sultana, Toasted Almonds,
Baby Greens in Sundried Tomato Wrap with Side Salad

VEGETARIAN-FRIENDLY CHICKPEA PATTY • 16

Halloumi Cheese, Baby Greens, Spicy Yuzu Cucumbers
on a Kaiser Roll with Side Salad

LOBSTER ROLL • MKT

Beau Monde Aioli, Bibb Lettuce, Crisp Onions on Brioche Roll
with Truffle-Parmesan 'House' Fries

AVOCADO & BURRATA 'BLT' • 18

Marinated Tomatoes, Local Thick-Cut Bacon, Bibb Lettuce
with Truffled Avocado Purée & Sherry Aioli on Whole Grain
with Truffle-Parmesan 'House' Fries

MIRBEAU BURGER • 18

8oz. Prime Beef on a Brioche Bun with Gruyère, Field Greens,
Roasted Portobello Mushroom & Caramelized Onions
with Truffle-Parmesan 'House' Fries

Chef de Cuisine Jessica Childers

Sous Chef Austin Martin

MIRBEAU INN & SPA

*Before placing your order, please inform your server of dietary needs,
restrictions, or allergies.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg
may increase your risk of food-borne illness.*

35 Landmark Drive
Plymouth, Massachusetts

www.mirbeau.com

*In the interest of customer service for all our guests,
we can provide itemized separate checks for parties of up to 6 people.*

Groups of 7 or more people will be charged an 18% automatic gratuity.