

The Bistro & Wine Bar

LUNCH

SOUPES

FRENCH ONION SOUP • 11.

SOUP DU JOUR • 11

SALADES & BOULES

BISTRO SALAD • 11

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

PANZANELLA • 15

Housemade Dark Rye Croutons with Arugula,
Fresh Cucumbers, Blackberries, Celery, Red Onions,
Fennel, Champagne Vinaigrette & Dill Crème Fraiche

SALADE NIÇOISE • 23

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

CHILLED RICE BOWL • 13

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

ADD-ONS Salmon • 8 Chicken • 6

HORS D'OEUVRES

WARM BAKED BRIE • 16

Stonefruit Chutney, Basil, Honeycomb, Candied Pecans,
Bee Pollen, Housemade Brioche Crostini

ARTISAN LOCAL & IMPORTED 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

FRITTO MISTO • 15

Buttermilk-Brined & Chickpea Flour Dredged
Fish & Calamari with Bell Peppers, Red Onions,
Niçoise Olive Salt, Fermented Chili, Cuttlefish Ink Aioli

DUCK WING DRUMMETTES • 18

Currant Kabayake Glaze, Toasted Hazelnuts, Scallions

SPÉCIALITÉS & SANDWICHES

LUNCH TRIO • 14

Today's Quiche, Bistro Salad, Soup Selection

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

'SPA' FISH • MKT

Daily Seasonal Preparation of Fresh Market Fish

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

LOBSTER ROLL • MKT

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

MIRBEAU BURGER • 18

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

PIZZAS AU PAIN PLAT

FROMAGE • 13

Melange of Cheese, Tomato Ragout,
Fines Herbes

CAPRESE • 14

Fresh Tomatoes, Ramp Pesto,
Fresh Mozzarella, Parmesan, Basil

ANDOUILLE & SPECK HAM • 16

Peperonata, Mushrooms,
Smoked Cheddar, Arugula

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.