

THE GARDEN BAR

COCKTAILS

SUMMER SANGRIA • 16
Mirbeau Rose, Grapefruit Juice, Mixed Berries, Ketel Peach Orange Blossom, Soda, Fresh Mint

CHAMPAGNE & ROSES • 17
Ketel Peach & Orange Blossom, House Made Rose Lemonade, Strawberries, Topped with Champagne

GARDEN PARTY • 18
Lemon & Basil Infused Organic Vodka with Sage & Lime

THYME FOR TONIC • 16
Thyme-infused Dry Gin with Fizzy Tonic, Lavender, Butterfly Pea Flower

SAN-GARITA (Sangria meets Margarita) • 19
Chateau d'Esclans 'Beach' Rosé topped with a Blend of Volcan Blanco Tequila, Orange Liqueur, Lime, Jalapeño 'Dots'

PINEAPPLE TINI • 18
House-infused Spiced Rum with Low & Slow Pineapple Syrup and Lime

MIRBEAU MARGARITA • 18
Blanco Tequila, Cointreau, House Citrus Blend, Watermelon, Dehydrated Lime Wheel

AFTERNOON TEA • 17
Bulleit Bourbon, Muddled Raspberries, House Raspberry Iced Tea, Lemon Bitters, Fresh Lemon Juice

WINE

Bubbles

SYLTBAR, Sparkling Rosé • 16
PIERRE SPARR, Cremant d'Alsace • 17
MOET & CHANDON, Champagne • 29

Rosé

MIRBEAU 'MONET', Rosé • 17
WHISPERING ANGEL, Rosé • 20

White Wine

ZENATO, Pinot Grigio • 14
HUGEL 'GENTIL', White Blend • 16
CLOUDY BAY, Sauvignon Blanc • 19
NEWTON, Chardonnay • 24

Red Wine

TERRAZAS 'RESERVA', Malbec • 17
SKYSIDE, Pinot Noir • 19
MIRBEAU 'MELANGE', Red Blend • 21
TOOTH & NAIL, Cabernet Sauvignon • 26

DESSERTS *by Chef Omar*

PETIT FOURS • 18
Assorted House Made Sweet Treats

PISTACHIO BRÛLÉE • 16
Crystalized Pistachios, Fresh Raspberries, Honey Tuile

LE CROOKIE • 18
Chocolate Chip Cookie-Stuffed House Baked Croissant, Vanilla Ice Cream, Mixed Berries

Mirbeau Inn & Spa
www.plymouth.mirbeau.com

Please note that we are a cashless venue.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

OYSTERS & STARTERS

FRITTO MISTO • 21
Fried Calamari, Lemon Beurre Blanc, Shallots, Buttermilk, Yuzu-Pickled Fresno Chilis

GARDEN PANZANELLA • 19
Heirloom Tomatoes, Red Onions, Mediterranean Vinaigrette, Cucumber, Hearts of Palm, Wood-Fired Sourdough Croutons

BLUE CHEESE & BACON SALAD • 18
Baby Gem Lettuce, Great Hill Blue Cheese, Crispy Shallot, Hickory-Smoked Lardons, Cherry Tomatoes, Pickled Red Onion, Balsamic Vinaigrette

WOOD-OVEN ROASTED PLYMOUTH ROCK OYSTERS • 28
Garlic-Herb Crumbs, Crispy Pancetta, Oregano, Lemon-Parmesan Cream

Raw Bar

ICED PLYMOUTH ROCK OYSTERS

ON HALF SHELL • 26
Half Dozen, Mignonette & Lemon

JONAH EMPRESS CRAB CLAWS • six for 20
Dijonnaise, Cocktail Sauce & twelve for 38

JUMBO SHRIMP COCKTAIL • 4 per each
Smoky Housemade Cocktail Sauce & six for 20

DAILY MARKET CRUDO SPECIAL • MKT
Ask your server about our crudo special today!

"Seafood Sampler" • 40

Four Shrimp, Four Oysters, Four Crab Claws

WOOD-FIRED PIZZAS

CAPRESE • 21
Heirloom Tomatoes, Narragansett Fresh Mozzarella, Red Onions, Pecorino Romano, Basil & Balsamic Reduction

GREEK GARDEN VEGETABLE • 22
Narragansett Feta, Kalamata Olives, Peppercornini, Red Onions, Arugula, Greek EVOO

PEACHES & PORK • 22
Grilled Peaches, Speck Ham, Smoky Blue Cheese, Caramelized Onions, Truffle Honey, Basil

LE BOUCHER • 23
Tomato Vodka Sauce, San Marzano Tomatoes, Soppresatta, Coppa, Summer Sausage, Gruyère

MAINS

GRILLED ATLANTIC SALMON • 38
Creamy Tuscan Orzo, Sundried Tomato, Spinach, Zucchini, Lemon Sunflower Seed Artichoke Pesto

JUMBO LUMP CRAB CAKE • 25
Local Jonah Crab, Corn Succotash, Arugula Salad, Cajun Remoulade, Pickled Red Onion, Crispy Capers

BLACKENED FISH SANDWICH • 28
Blackened Atlantic Cod, Crispy Smoked Bacon, Dill and Caper Tartar Sauce, Brioche Bun, Truffle Fries

FLAT-IRON STEAK FRITES • 38
10oz Flat Iron Sirloin, Blue Farmers Cheese, Crisp Little Leaf Greens, Truffle Fries
Optional | 10oz New York Strip Steak +15