

LUNCH

The Bistro & Wine Bar

SOUPES

SOUP DU JOUR • 10

FRENCH ONION SOUP • 11

HORS D'OEUVRES

WARM BAKED BRIE • 16

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

ARTISANAL LOCAL & IMPORTED CHEESE PLATE • 20

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

CHARCUTERIE PLATE • 21

Daily Selection of Artisan Salumi & Cured Meats,
Housemade Chicken Paté, Whole Grain Espelette Mustard,
Cornichons, Sherry Aioli, Sourdough Crostini & Lavash

ICED 'PLYMOUTH ROCK' OYSTERS • 18

On the Half Shell with Cucumber Mignonette,
Smoky House Cocktail Sauce

MIRBEAU ROASTED OYSTERS • 19

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

VADOUVAN FRITTO MISTO • 19

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

DUCK WING DRUMMETTES • 18

Berry-Black Tea Glaze, Lavender-Peanut Gremolata

SALADES & BOULES

BISTRO SALAD • 10

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

PANZANELLA • 15

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

SPÉCIALITÉS & SANDWICHES

LUNCH TRIO • 14

Today's Quiche, Bistro Salad and Soup Selection

'SPA FISH' • MKT

Daily Seasonal Preparation of Fresh Market Fish

CHICKEN SALAD WRAP • 15

Lemon-Vadouvan Aioli, Sultana, Toasted Almonds
& Baby Greens in a 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 a Brioche Roll with Truffle-Parmesan 'House' Fries

AVOCADO & BURRATA BLT • 18

Marinated Garden 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 Burger on a Brioche Bun with Gruyère, Field
Greens, Roasted Portobello Mushroom & Caramelized
Onions with Truffle-Parmesan 'House' Fries

PIZZAS AU PAIN PLAT

FROMAGE • 13

House Mélange of Cheeses, 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

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg
may increase your risk of food-borne illness. Before placing your order,
please inform your server of any dietary needs, restrictions, or allergies.
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% gratuity.

35 Landmark Drive - Plymouth, Massachusetts
For Reservations - 508-209-2393