



Brasserie Provençale.

LUNCH MENU

Executive Chef: Didier Montarou | Chef de Cuisine: Michael Rostafin

APPETIZERS

SHRIMP COCKTAIL Horseradish Cocktail Sauce, Lemon	19
TUNA TARTARE* Avocado, Sesame, Chili, Garlic, Crispy Crepe Chips	19
GRILLED OCTOPUS Roasted Fingerling Potatoes, Garlic Confit, Tomato, Chorizo, Saffron Aioli, Basil	18
WARM GOAT CHEESE CROQUETTES Dried Cherries, Arugula, Toasted Pecans, Pomegranate & Shallot Vinaigrette	12
MEZZE PLATTER Toasted Garlic Hummus, Marinated Olives, Golden Raisin & Pine Nut Baba Ganoush, Honey & Za'atar Naan Bread	15

SOUP & SALAD

LOBSTER & CLAM CHOWDER Fresh Maine Lobster, Littleneck Clams, Bacon, Corn, Sweet Potato	14
FRENCH ONION SOUP Parker House Crouton, Comte Cheese, Nutmeg, Sherry	12
MIEL SALAD Mixed Arcadian Greens, Carrot, Radish, Tomato, Cucumber, Toasted Sunflower Seeds, Herbs de Provence Dressing	14
HARVEST KALE SALAD Honey Crisp Apples, Butternut Squash, Farro, Cheddar, Walnuts, Cranberries, Cider Dijon Vinaigrette	16
SPRINGER MOUNTAIN SALAD Springer Mountain Grilled Chicken, Shaved Brussels Sprouts, Endive, Radicchio , Pine Nuts, Aged Parmesan, Focaccia Crouton, Crumbled Bacon, Creamy Lemon Vinaigrette	20
SCALLOP & CALAMARI SALAD Roasted Root Vegetables, Quinoa, Shaved Red Cabbage, Citrus Vinaigrette	23

PASTA

VEGAN RIGATONI RATATOUILLE Gluten Free Fresh Rigatoni Pasta, Eggplant, Tomato, Fennel, Zucchini, Squash, Peppers, Basil	22
GRILLED SHRIMP PROVENCAL Five Cheese Ravioli, Oven Roasted Tomatoes, Capers, Kalamata Olive, Aged Parmesan, Basil	20

SANDWICHES

Served with House Truffle Fries or a Side of Mixed Greens with Fig Balsamic Dressing

MAINE LOBSTER ROLL Sweet Maine Lobster, Lemon Aioli, Bibb Lettuce, Grilled Brioche	26
BLT GRILLED CHEESE Muenster & Cheddar Cheese, Smoked Bacon, Tomato, Basil Pesto	16
PARISIAN PANINI Black Forest Ham, Brie, Caramelized Apples & Onions, Dijon Mustard, French Baguette	19
BUTCHERS CHOICE BURGER Grilled Grass-fed Beef, Vermont Cheddar, Smoked Bacon, Pickled Onion, Brioche	21

ENTRÉES

BRANZINO Cranberry Beans, Artichoke, Tomato, Garlic, Escarole	26
ATLANTIC SALMON Grilled Asparagus, Crispy Dijon Potatoes, Lobster Beurre Blanc	23
CHICKEN PAILLARD Thinly Sliced Grilled Chicken Breast, Sautéed Wild Mushrooms, Artichokes, Tomatoes, Arugula Salad	22
STEAK FRITES Grilled USDA Prime Sirloin, Herb Butter, Mesclun Greens, Truffle Fries	33

17% Service Charge will be added for parties of 6 or more. * Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.