

# LUNCH MENU

*Miel, inspired by a country home in Provence, showcasing regional cuisine of olives, tomatoes, honey and garlic*

## \* Seafood Raw Bar

**\*Oysters** on the Half Shell      **\*Clams** on the Half Shell  
Half Dozen 16   One Dozen 28   Half Dozen 14   One Dozen 24

**Shrimp Cocktail** on Ice with Cocktail Sauce 18

**\*Antibes** 8 Shrimps, 12 Assorted Oysters,  
12 Littleneck Clams, 6 Lobster Claws  
(serves 2) 60

Served with cocktail sauce, aioli, shallots in red wine vinegar, horseradish and lemon wedges

## Soups

**Pistou Soup**, Traditional Provençal Vegetables and Basil Soup 8

**New England Clam Chowder** 10

**Gruyère Onion Soup** 10

**Lobster Bisque** 10

## Appetizers

**\*Royal King and Blue Crab Cake**, with Lobster Vinaigrette  
and Tarragon Mustard Caper Remoulade  
18

**\*Sautéed Scallops**,  
Green Lentils, Tomato Aioli, Lemon-Honey Jus  
16

**\* Tuna Tartar**, Lemon-Marinated with Tomatoes, Avocado, Black Olive Dust,  
Tarragon Crème Fraîche  
18

**Cobb Salad**, Mixed Salad and Micro Greens Topped with Grilled Chicken,  
Diced Bacon, Hard Boiled Egg, Tomato, Avocado and Crumbled Bleu Cheese  
16

**\*Steamed Clams**,  
Little Necks, Chorizo, Cherry Tomatoes and Garlic-Herb Crostini  
15

**Caesar Salad**, Baby Romaine Tossed in Caesar Dressing  
with Crostini Baguette and Parmesan Crackling  
12

With **Provençale Chicken Breast, Grilled Salmon**  
16

**Parisian Crêpe** Filled with Ham and Swiss Cheese,  
Topped with Roquette Salad  
14

**\* Salad Niçoise**, Tuna, Bibb Lettuce, Haricot Vert, Black Olives,  
Hard Boiled Egg, Tomato, Artichoke Hearts,  
Roasted Peppers and Basil with Olive Oil and Lemon  
16

## Imported Cheeses

with Pear-Fig Chutney, Beet Chips, Pear Chips and Baguette

**Choice of Three Cheeses** 7   **Choice of Five Cheeses** 14

To Ensure Great Service and Safety Please Let Us Know of Any Allergies You May Have

\*Massachusetts Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness. 17% gratuity and applicable taxes are added to parties of six and more; 20% gratuity and applicable taxes are added to private parties booked in the Olive Oil Private Cellar

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## Sandwiches

**\*The Burger Trilogy**, Lobster, Tuna Niçoise and Kobe Beef Burger  
19

**\*Mini Lobster Rolls** with Sweet Potato Fries  
2 rolls 16     3 rolls 24

**Chicken Club Sandwich**, Triple Layers of Lettuce, Bacon,  
Chicken, Tomato and Egg,  
Served on Toasted Brioche, Whole Wheat or Multigrain Rye Bread  
14

**\*Angus Beef Burger**, Certified Ground Angus Topped with Aged  
Cheddar Cheese, Tomato, Lettuce and Truffle Mayonnaise,  
Served on Toasted Brioche (10 oz)  
15

**Grilled Focaccia** with Melted Brie, Thin Prosciutto Slices and Pesto,  
Served with Tomato Compote and Roquette Salad  
15

**Croque Monsieur**  
Honey Ham, Swiss Cheese and Béchamel on Baguette  
14

*All sandwiches are served with Miel Brasserie pommes frites*

**Soup and Sandwich of the day**  
18

## Entrées

**\*Pan Roasted Cod Fish**,  
Chickpea Ragout, Lemon Preserve and Shaved Fennel  
32

**\*Sautéed Lobster and Orzo Pasta**,  
Mushrooms, Spinach, Peas and Lobster Saffron Broth  
26

**Artichoke Stuffed Gnocchi**,  
Pan-Fried with Zucchini, Sun Dried Tomatoes, Shitake Mushrooms,  
Picholine Olives, Finished with “Moulin de L’Olivette” Olive Oil  
22

**Lemon Honey Free Range Chicken “à la Mentonnaise”**  
Roasted with Onion Marmalade  
22

**Wild Mushroom Risotto Cake**  
Pan Seared with Provençal Vegetables, Baby Arugula and Shaved Parmesan  
18

**\*Grilled Steak Frites**  
with Crispy Shallots and Miel Pommes Frites  
**Bavette 26     Sirloin 32**

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# DINNER MENU

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12 Littleneck Clams, 6 Lobster Claws  
(serves 2) 60

*Served with cocktail sauce, aioli, shallots in red wine vinegar, horseradish and lemon wedges*

## Soups

**Pistou Soup** Traditional Provençal Vegetables and Basil Soup 8

**\*New England Clam Chowder** 10

**Gruyère Onion Soup** 10

**Lobster Bisque** en Croute 12

## Appetizers

### \* Tuna Tartar

Lemon-Marinated with Tomatoes, Avocado, Black Olive Dust,  
Tarragon Crème Fraîche  
18

### \*Salade Niçoise

Tuna, Bibb Lettuce, Haricot Vert, Black Olives, Hard Boiled Egg, Tomato,  
Artichoke Hearts, Roasted Peppers and Basil with Olive Oil and Lemon  
16

### \*Royal King and Blue Crab Cake

Lobster Vinaigrette and Tarragon Mustard Caper Remoulade  
18

### \*Sautéed Scallops

Green Lentils, Tomato Aioli, Lemon-Honey Jus  
16

### \*Steamed Clams

Little Necks, Chorizo, Cherry Tomatoes and Garlic-Herb Crostini  
15

### Red Wine Poached Pear Tart

Bayley Hazen Blue Cheese, Spicy Pine Nuts and Frisée Lettuce  
15

### “Salade de Tomate”

Vine Ripened Tomato, Burrata Mozzarella, Basil Olive Oil  
13

### “Herbes de Provence” Grilled Vegetables

Asparagus, Eggplant, Zucchini, Yellow Squash, Onions  
16

### Parisian Crêpe

Filled with Ham and Swiss Cheese, Topped with Roquette  
14

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## Entrées

### Wild Mushroom Risotto Cake

Pan Seared with Provençal Vegetables, Baby Arugula and Shaved Parmesan  
18

### Artichoke Stuffed Gnocchi,

Pan-Fried with Zucchini, Sun Dried Tomatoes, Shitake Mushrooms,  
Picholine Olives, Finished with “Moulin de L’Olivette” Olive Oil  
22

### \*La Bouillabaisse

Lobster, Sea Bream, Cod Fish, Arcadian Redfish, Merluza,  
Red Mullet and Garlic Croûton Rouille  
32

### \*Bronzini

Mediterranean Sea Bass, Purple Potatoes, Niçoise Dressing  
34

### \*Pan Roasted Cod Fish

Chickpea Ragout, Lemon Preserve, Shaved Fennel  
32

### \*Sautéed Lobster and Orzo Pasta

Mushrooms, Spinach, Peas and Lobster Saffron Broth  
26

### Lemon Honey Free Range Chicken “à la Mentonnaise”

Roasted with Onion Marmalade  
22

### Coq Au Vin

Red Wine Braised Chicken, Crispy Pork Belly, Crimini Mushrooms,  
Cracked Black Pepper Fettuccine  
26

### Honey Mustard Glazed Duck Breast

Wild Mushroom Risotto, Braised Baby Leek  
32

### Braised Short Rib

Bone-in Short Rib, Parsnip and Cocoa-Bean Purée  
28

### \*Grilled Steak Frites

Crispy Shallots and “Miel” Pommes Frites  
Bavette 26 Sirloin 32

### \*Côtes de Boeuf Grillée aux Herbes,

Grilled Rib Eye, “Miel” Pommes Frites, Béarnaise Sauce  
39

## Side Dishes

Ratatouille 5

Miel Pommes Frites 5

Whipped Potatoes 5

Grilled Asparagus 5

Sautéed Spinach 5

We do Offer a Complimentary Olive Oil Tasting- *Please Ask Your Server for More Details.*

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