

# 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

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

**\*Antibes** Twelve Shrimp, Twelve Assorted Oysters,  
Twelve Littleneck Clams  
Serves Two 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

**Provençal Mussel and Fennel Soup** 10

## Appetizers

**Royal King and Blue Crab Cake**,  
Green Apple Remoulade  
18

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

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

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

**Caesar Salad**  
Baby Romaine Tossed in Caesar Dressing  
with Focaccia Crostini and Parmesan Crackling  
12  
With Provençal Chicken Breast, \*Grilled Salmon or Grilled Shrimp  
16

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

**“Salade de Tomate”**  
Vine Ripened Heirloom Tomato Stew, Burrata Mozzarella, Balsamic and Basil Olive Oil  
15

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

**Artisan 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

\*These items contain raw ingredients and are prepared to order

\*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, Yellowfin Tuna Niçois and Kobe Beef Burger  
19

**New England Lobster Roll**, Served with Yukon Gold Potato Chips  
Two for 18 Three for 27

**Smoked Duck Sandwich**, Fig Goat Cheese Spread, Braised Shallots,  
Multigrain Ciabatta Bread  
15

**Chicken Club Sandwich**, Layers of Lettuce, Bacon,  
Chicken, Tomato and Egg,  
Served on Toasted Brioche, Whole Wheat or Multigrain Rye Bread  
15

**\*Angus Beef Burger**, Certified Ground Angus Topped with Aged  
Cheddar Cheese, Tomato, Lettuce and Mayonnaise,  
Served on Toasted Brioche (10 oz)  
16

**Grilled Focaccia** with Melted Brie, Thin Prosciutto Slices and Pesto,  
Served with Tomato Compote and Roquette Salad  
16

**Croque Monsieur**, Honey Ham, Swiss Cheese and Béchamel on Baguette  
15

*All Sandwiches are Served with Miel Brasserie Pommes Frites*

## Entrées

**\*Honey and Horseradish Rubbed Salmon**  
With Red Quinoa, Buckwheat Risotto, Crawfish and Grapefruit Jus  
26

**Sautéed Shrimp or Lobster Orzo Pasta**,  
Mushrooms, Spinach, Peas and Shrimp Saffron Broth  
Shrimp 26 Lobster 35

**Pan Roasted Cod Fish**,  
Chickpea Ragout, Lemon Preserve, Shaved Fennel  
34

**Artichoke Stuffed Gnocchi**,  
Pan-Fried with Zucchini, Sun Dried Tomatoes, Shitake Mushrooms,  
Picholine Olives, Finished with “Moulin de L’Olivette” Olive Oil  
24

**Lemon Honey Free Range Chicken “à la Mentonnaise”**  
Half Roasted Chicken with Onion Marmalade  
23

**Hand Filled Tortelloni**,  
Stuffed with Vegetable Provencal, Sweet Basil and Tossed in Heirloom Tomato Sauce, Olive  
Oil, Roasted Garlic and Parmesan Cheese  
18



**\*Grilled Brandt Steak Frites**  
With Crispy Shallots and Miel Pommes Frites  
**Flat Iron 24 Bavette 26 Sirloin 32**

*Brandt Beef is All Natural, Corn Fed, Hormone and Antibiotic Free*

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# DINNER MENU

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Twelve Littleneck Clams  
Serves Two 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

**Provençal Mussel and Fennel Soup** 10

## Appetizers

### **\*Yellowfin Tuna Tartar**

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

### **\*Salade Niçoise**

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

### **Royal King and Blue Crab Cake**

Green Apple Remoulade  
18

### **\*Basil and Honey Scallops**

Green Lentils, Tomato Aioli, Lemon-Honey Jus  
16

### **Chèvre Salad**

With Baby Greens, Goat Cheese, Curly Endives, Honey Cayenne Crisp and Pine Nuts  
13

### **“Salade de Tomate”**

Vine Ripened Heirloom Tomato Stew, Burrata Mozzarella, Balsamic and Basil Olive Oil  
15

### **Petit Farcis Niçois**

Baby Stuffed Vegetable, Crispy Garlic, Tomato Sauce  
15

### **Parisian Crêpe**

Filled with Ham and Swiss Cheese, Topped with Roquette  
14

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## Entrées

### Hand Filled Tortelloni

Stuffed with Vegetable Provençal, Sweet Basil and Tossed in Heirloom Tomato Sauce,  
Olive Oil, Roasted Garlic and Shredded Asiago

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

### Pan Roasted Cod Fish,

Chickpea Ragout, Lemon Preserve, Shaved Fennel

34

### Sautéed Shrimp or Lobster Orzo Pasta,

Mushrooms, Spinach, Peas and Shrimp Saffron Broth

Shrimp 26 Lobster 35

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

Half Roasted Chicken with Onion Marmalade

23

### \*Sage Honey Roasted Duck Breast,

Crispy Truffle Polenta with Sorrel

32

### \*Lamb Provençal,

Oven Roasted with Herbs and Garlic Oil

34

### \*Grilled Brandt Steak Frites,

Crispy Shallots and “Miel” Pommes Frites

Flat Iron 24 Bavette 26 Sirloin 32



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

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

39

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## Side Dishes

**Ratatouille 5 Miel Pommes Frites 5 Whipped Potatoes 5**

**Grilled Asparagus 5 Sautéed Spinach 5 Roasted Wild Mushrooms 6**

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

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