

Orsay

Brunch Menu Selections

DEVEILED EGGS

ONE DOLLAR
The original Orsay "Ouf du Diable"

TWO DOLLARS
Eden Farms bacon, 100% Grade A maple syrup

FIVE DOLLARS
Smoked salmon roe, crispy prosciutto, salt cured lemon, crème fraîche

THREE DOLLARS
Maine lobster, raw asparagus, black truffle vinaigrette

TEN DOLLARS
Georgia caviar, butter griddled baguette, Voirin-Jumel Champagne

HOUSE-MADE CHARCUTERIE

TROIS FOIE MOUSSE
Chicken liver, duck liver, foie gras, red onion marmalade \$13

PÂTÉ DU JOUR
Dijon mustard, cornichons \$12

SEASONAL RILLETTES
Traditional accoutrements, toasted baguette \$12

CHARCUTERIE PLATEAU
Pâté, trois foie mousse, seasonal rillettes, boudin blanc, accoutrements \$37

RAW BAR

Fresh Shucked Oysters

Rotating daily selections from Florida, Texas, Louisiana, British Columbia, Washington State, and the Eastern seaboard

Gulf and Florida's Coast

\$4**

East Coast

\$4**

West Coast

\$5**

See your server for today's selections

All served with house made cocktail sauce with fresh grated horseradish, and a red wine-shallot mignonette

OYSTER'S ORSAY

Dress any of your raw oysters with our "House Style"

Smoked salmon roe, preserved lemon, crème fraîche, micro greens

\$2 per oyster**

SEA SCALLOP TARTARE

Cucumber, jalapeno, lime vinaigrette, fleur de sel, house-made potato crisps \$14*

MARINATED CALAMARI

Lemon, parsley, olives, fresh tomato, extra virgin olive oil \$9

SHRIMP COCKTAIL

Poached wild local shrimp, cocktail sauce, fresh grated horseradish \$16

SMOKED TROUT SPREAD

Olive oil-cornmeal cracker, dressed arugula \$14

CRUDO DU JOUR

Traditional accoutrements \$14*

KING CRAB TOAST

Tarragon aioli, shaved radish, celery leaves \$18

Raw Bar Plateaux

Plateaux accompanied by house-made condiments: sauce remoulade, cocktail sauce with fresh grated horseradish & a red wine-shallot mignonette

PETITE PLATEAU

Gulf Coast oysters, marinated calamari, chilled poached shrimp, P.E.I. mussels, scallop tartare

\$42**

ORSAY PLATEAU

Gulf Coast oysters, marinated calamari, chilled poached shrimp, P.E.I. mussels, scallop tartare, King crab, West & East Coast oysters

\$84**

GRAND PLATEAU

Gulf Coast oysters, marinated calamari, chilled poached shrimp, scallop tartare, P.E.I. mussels, King crab, West & East Coast oysters, a whole butter poached lobster, crudo, & Oyster's Orsay

\$135**

Brunch Libations

ORSAY BLOODY MARY, VERSION 2.5

New Amsterdam vodka, tomato puree, vegetable juices, horseradish, Lea & Perrins, sambal oelek, Maggi, red wine reduction, glace de viande, lemon juice, The Bitter Truth celery bitters \$11

SANGRIA

Red wine, Combi orange liqueur, house infused apple brandy, orange & lime juices, local honey \$9

MANIFEST REVIVER

Local Manifest gin, St. Germain, Yellow Chartreuse, lemon juice, Lilet Rose \$12

CORPSE REVIVER #2

New Amsterdam gin, Carpano Bianco, Combi orange Liqueur, lemon juice, absinthe rinse \$9

MIMOSA

Sparkling wine, Natalie's Orchid Island orange juice \$8

GRAND MIMOSA

Bottle of sparkling wine, 16-ounce carafe of Natalie's Orchid Island orange juice \$28

NATALIE'S ORCHID ISLAND ORANGE JUICE

Glass \$4 / 16-ounce carafe \$8

BOLD BEAN "ORSAY BLEND" COFFEE \$4.50

BOLD BEAN ESPRESSO \$4.50

BOLD BEAN CAFÉ LATTE / CAPPUCCINO \$5.50

POT OF SERENDIPITEA ORGANIC TEA \$7

Earl Grey - Ceylon - Chamomile - Bancha Green - Secret Garden

Hors d'Oeuvres

HOUSE-MADE PASTRIES

Weekly selection of scones, breakfast breads, & infused butters \$8

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, thyme \$16^

ROASTED OYSTERS

Eden Farms bacon, spinach, Parmigiano-Reggiano \$15

ESCARGOTS

Mushrooms, lemon, garlic, butter \$18

STEAK TARTARE

Capers, red onion, mustard oil \$18*

BISCUITS & GRAVY

House-made pork sausage, fried sage \$6/\$10 add an egg for \$1

GARDEN CARPACCIO

Sous vide beets, Swiss chard, pickled radish, house-made farmer's cheese, orange, pistachio vinaigrette \$15

LOBSTER MAC N' CHEESE

Parmigiano-Reggiano infused Mornay, Gruyere, Maine lobster, fine herbs \$10 / \$16

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 61C-4.010(8), Florida Administrative Code

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code

^Pommes frites and other fried foods are fried in a blend of vegetable oil and flavor-ful animal fats.

18% gratuity added to parties of 6 or more as well as unsigned credit card receipts. Cake plating \$2.50 per guest

Omelettes

SERVED WITH PETITE SALAD



FROMAGE DE CHÈVRE

Fresh Spanish goat cheese, fine herb beurre blanc \$13

ÉPINARDS ET TOMATES

Spinach, tomato confit, Parmigiano-Reggiano \$14

JAMBON

Parma prosciutto, crème fraiche, chives \$15

LARDONS ET CHEDDAR

Eden Farms Berkshire bacon, Cheddar, thyme \$16

CHAMPIGNONS ET GRUYÈRE

Roasted portobello, shiitake, and button mushrooms, Gruyere, fine herb beurre blanc \$15

HOMARD ET TRUFFES NOIRES

Whole poached Maine lobster, truffled Hollandaise, black truffles \$38

SANDWICHES

CROQUE MADAME

Spiced pork shoulder, broiled Gruyere, baguette, roasted garlic cream, soft fried egg, petite salad \$16

HAMBURGER

Locally raised grass fed beef, roasted tomato, crispy shallots, house-made brioche bun, pommes frites \$16*

options:

Eden Farms Bacon \$2, Roasted Mushrooms \$1.5

Gruyere, Cheddar, Blue Cheese \$1, Sunny side up egg \$1

ORSAY BURGER

Locally raised grass fed beef, seared foie gras, red onion marmalade, house-made brioche bun, pommes frites \$36*

entrees

QUICHE DU JOUR

Made with Black Hog Farm fresh eggs, petite salad \$17

DUCK CONFIT HASH

Fingerling potatoes, soft fried eggs, fresh sage, Tabasco beurre rouge \$19

VEGETABLE SHEPHERD'S PIE

Yellow squash, haricot vert, zucchini, tomatoes, carrots, roasted mushrooms, mashed potato crust, white truffle oil \$20
-Add slow braised pork for \$9

WILD LOCAL SHRIMP & ANSON MILLS GRITS

Roasted corn, jalapeno, and Eden Farms bacon relish \$18

EGGS À LA ORSAY

English muffin, soft poached eggs, prosciutto, arugula, truffled Hollandaise, black truffles, pommes Lyonnaise \$16

STEAK & EGGS

Pan seared hanger steak, three minute eggs, english muffin, arugula, truffled Hollandaise, black truffles, pommes Lyonnaise \$25*

BOURBON & ORANGE FRENCH TOAST

Vanilla crème fraiche, maple syrup, candied pecans \$10

PRINCE EDWARD ISLAND MUSSELS FRITES

White wine, garlic, butter, thyme, house-made pommes frites \$29^

CAROLINA TROUT

Glazed haricots verts, toasted Marcona almonds, roasted fingerling potatoes, lemon brown butter vinaigrette \$27

STEAK FRITES

Pan seared hanger steak, red wine jus, house-made pommes frites \$29*^

EDEN FARMS BERKSHIRE PORK CHOP

Sunny side up Black Hog Farm egg, black pepper buttermilk gravy, warm fingerling potato & arugula salad \$22^

BEEF STROGANOFF

Red wine braised beef, creme fraiche, roasted mushrooms, pappardelle \$26

ORSAY MEATLOAF

House-ground beef, duck gizzards & livers, heirloom tomato-bacon glaze, green bean & mushroom duxelle "casserole" \$24^

Soups & Salads

ONION SOUP

Crispy baguette, broiled Gruyere \$14

SOUP DU JOUR

Daily selection \$12

HARICOTS VERTS SALAD+

French green beans, roasted hazelnuts, crème fraiche vinaigrette \$12

ORSAY SALAD+

Baby lettuces, Parmigiano-Reggiano, red onion, Dijon-Champagne vinaigrette \$12

SPINACH SALAD+

Blue cheese, spiced pecans, Eden Farms bacon, Granny Smith apples, bacon vinaigrette \$12

"CAESAR" SALAD+

Little Gem lettuce, salt cured lemon & egg yolk, shaved Parmigiano-Reggiano, fried capers, Boquerone-caper crouton, Caesar dressing \$15*^

LYONNAISE SALAD+

House-smoked Maple Leaf Farm's duck bacon, red wine poached egg, red onion, French breakfast radish, grilled baguette, warm bacon-champagne vinaigrette \$16

+Add steak, chicken, or shrimp for \$13

Sides

POMMES FRITES^

\$7

POMMES LYONNAISE

\$7

ANSON MILLS GRITS

\$7

EDEN FARMS BERKSHIRE BACON

\$6

CREAMED SPINACH GRATIN

\$9

GREEN BEAN CASSEROLE

\$9

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