

Orsay

Batched Cocktails

FRENCH PEAR

HEY JEALOUSY

CRUCIAL TAUNT

EAST BOUND & DOWN

BLOOD ORANGE

PINT (4 SERVINGS) \$25
QUART (8 SERVINGS) \$45

Raw Bar

MARINATED CALAMARI

Lemon, parsley, olives, tomato, evoo \$12

SHRIMP COCKTAIL

Wild local shrimp, cocktail sauce, fresh grated horseradish \$16

SMOKED TROUT SPREAD

Olive oil-cornmeal cracker, dressed arugula \$14

KING CRAB TOAST

Tarragon aioli, shaved radish, celery leaves \$18

Appetizers

ROASTED OYSTERS

Eden Farms bacon, spinach, Parmigiano \$16

SAUTÉED CALAMARI

Tomato, basil, nicoise olives \$12

ESCARGOT

Mushrooms, lemon, garlic butter \$18

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, thyme \$16

TOMATO TARTARE

Capers, red onion, mustard oil, toasted crostini \$12

STEAK TARTARE

Capers, red onion, mustard oil, toasted crostini \$18

LOBSTER MAC 'N' CHEESE

Cavatappi, garlic cream, mornay, lobster reduction, fines herbs, Gruyere & Parm \$20

House-Made Charcuterie

PÂTÉ DU JOUR

Dijon mustard, cornichons \$13

TROIS FOIE MOUSSE

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

SEASONAL RILLETTES

house made accoutrements \$13

CHARCUTERIE PLATEAU

Pate, trois foie mousse, seasonal rillettes, boudin blanc, accoutrements \$40

Soups, Salads, & Sandwiches

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+

Locally grown Bacon Farms lettuces, red onion, Parmigiano-Reggiano, Dijon-Champagne vinaigrette \$12

SPINACH SALAD+

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

CAESAR SALAD+

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

+ add chicken breast or hanger steak to your salad \$14

CROQUE MADAME

Spiced pork shoulder, broiled gruyere, baguette, roasted garlic cream, soft fried Black Hog Farm's egg, petite salad \$16

HAMBURGER

Certified Angus beef, roasted tomato, sliced raw red onion, dill pickles, house-made bun, pommes frites \$16

ORSAY BURGER

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

Fromage & Cured Meats

DAILY SELECTION

1 FOR \$7 - 3 FOR \$18 - 5 FOR \$25

Entrees

VEGETABLE SHEPHERD'S PIE

Butternut squash, parsnips, haricot verts, roasted grape tomatoes, pearl onions, mushrooms, mashed potato crust, white truffle oil \$20
-Add slow braised pork for \$10

PRINCE EDWARD ISLAND MUSSELS FRITES

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

CAROLINA TROUT

Glazed haricots verts, Marcona almonds, fingerling potatoes, lemon-brown butter vinaigrette \$28

PAN ROASTED FISH

Anson Mills antebellum grits, creamed corn, Eden Farms bacon, lobster roe butter, upland cress \$34

LOBSTER POT PIE

Whole poached Maine lobster, heirloom carrots, fennel, radish, asparagus, english peas, house-made pink peppercorn biscuit, roasted lobster reduction \$42

SPRINGER MT. FARMS CHICKEN

Seared breast, braised thigh & leg, fingerling potatoes, roasted shallot, heirloom carrot, roasted mushrooms, bacon, red wine-poultry jus \$29

EDEN FARMS BERKSHIRE PORK CHOP

Braised cabbage, roasted fingerling potatoes, Pommery mustard cream \$34

BEEF STROGANOFF

Red wine braised beef short ribs, crème fraiche, leeks, roasted mushrooms, pappardelle \$27

STEAK FRITES

Seared hanger steak, red wine jus, house-made pommes frites \$29

FILET MIGNON

Truffled mashed potatoes, mushrooms, Eden Farm's bacon, roasted brussels sprouts, red wine jus \$45

Family Meal

serves 4

VEGETABLE SHEPHERD'S PIE

Butternut squash, parsnips, haricot verts, roasted grape tomatoes, pearl onions, mushrooms, mashed potato crust, white truffle oil \$60
-Add slow braised pork for \$20

CASSOULET

Duck leg confit, fresh field peas, great northern beans, caramelized pearl onions, roasted grape tomatoes, English peas, boudin blanc, fresh lamb bacon, sherry vinaigrette, fried sage \$80

PAN ROASTED CHICKEN

Seared breast, braised thigh & leg, fingerling potatoes, roasted shallot, heirloom carrot, roasted mushrooms, bacon, red wine-poultry jus \$80

BEEF STROGANOFF

Red wine braised beef short ribs, crème fraiche, leeks, roasted mushrooms, pappardelle \$80

each family meal includes:
orsay salad & dessert of the day

Sides

SAUTÉED SPINACH

\$7

CREAMED SPINACH

GRATIN

\$9

POMMES FRITES*

\$7

VEGETABLE RAGOUT

\$8

BLACK TRUFFLE

MAC N'CHEESE

\$11

TRUFFLED MASHED

POTATOES

\$8

BRUSSELS SPROUTS &

EDEN FARMS BACON

\$9

Desserts

CRÈME BRÛLÉE

madagascar vanilla bean \$12

KEY LIME TART

Ritz cracker crust, chantilly cream \$12

CHOCOLATE BOUCHON

Caramel sauce, chanitly cream \$12

HUMMINGBIRD BREAD PUDDING

pineapple compote, toasted coconut, rum-toffee \$12

PETITE FOURS

Daily selection \$4 each or 3 for \$10

ICE CREAM OR SORBET BY THE PINT

Flavour du jour \$12