

# Orsay

Curbside To-Go & Delivery  
4:00pm to 10:00pm (Tue-Sun)  
11:00am to 3:00pm (Sat-Sun)  
Call 904-381-0909

## *Appetizers*

### ROASTED OYSTERS

Eden Farms bacon, spinach, Parmigiano \$12

### MARINATED CALAMARI

Lemon, parsley, olives, tomato, evoo \$10

### SAUTÉED CALAMARI

Tomato, basil, nicoise olives \$10

### TROIS FOIE MOUSSE

Chicken liver, duck liver, foie gras, red onion marmalade \$10

### REYPENAER & LOMO

Aged Reypenaer, house made pork lomo \$10

### PÂTÉ DE CAMPAGNE

Pork shoulder, pistacio, currant \$10

### LOBSTER MAC 'N' CHEESE

Cavatappi, garlic cream, mornay, lobster reduction, fines herbs, Gruyere & Parm \$15

## *Batched Cocktails*

### FRENCH PEAR

New Amsterdam Vodka, St. Germain elderflower liqueur, pear puree, pineapple juice, sparkling wine

### HEY JEALOUSY

House infused cucumber gin, Aperol, St. Germain elderflower liqueur, fresh pressed lemon juice, sparkling wine

### CRUCIAL TAUNT

Rum, Thai chili infused Aperol, pineapple-ginger shrub, lime juice

### EAST BOUND & DOWN

Cherrywood smoked Bourbon, sweet vermouth, fresh orange juice, Cherry Heering, The Bitter Truth lemon bitters

### BLOOD ORANGE

New Amsterdam Vodka, Campari, freshly pressed lemon & orange juices, blood orange puree, orange peel

**PINT (4 SERVINGS) \$20**

**QUART (8 SERVINGS) \$35**

## **HOUSE WINE \$20**

Moulin de Gassac Blanc, Rose, or Red

**1/2 OFF  
ALL OTHER  
WINE AND BEER**

## *Soups, Salads, & Sandwiches*

### ONION SOUP

Crispy baguette, broiled Gruyere \$10

### SOUP DU JOUR

Daily selection \$6

### HARICOTS VERTS SALAD

French green beans, roasted hazelnuts, crème fraiche vinaigrette \$10

### ORSAY SALAD

Locally grown Bacon Farms lettuces, red onion, Parmigiano-Reggiano, Dijon-Champagne vinaigrette \$10

### "CAESAR SALAD"

Little Gem lettuce, salt cured lemon & egg yolk, shaved Parmigiano-Reggiano, fried capers, Boquerone-caper crouton, traditional Caesar dressing \$12

**- add chicken breast or hanger steak  
to your salad \$10**

### THE CHEW CROQUE MADAME

Sliced Ham, Gruyere, sauce mornay, fried egg, white bread, house made chips \$10

### BAHN MI

baguette, pickled slaw, country style pate, trois foie mousse smear, house made chips \$10

### MEATLOAF SANDWICH

Certified Angus beef, blue cheese, white bread, house made chips \$10

### HAMBURGER

Certified Angus beef, roasted tomato, sliced raw red onion, dill pickles, house-made bun, house made chips \$12

@RESTAURANTORSAY



@ORSAYJAX

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## 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

### BLEU CHEESE MEATLOAF

Certified Angus beef, blue cheese, truffled mashed potatoes, roasted brussels sprouts \$80

### 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

POMMES FRITES \$5	TRUFFLED MASHED POTATOES \$6
VEGETABLE RAGOUT \$6	BRUSSELS SPROUTS & EDEN FARMS BACON \$7
TRUFFLED MAC \$6	

ALL GRATUITIES  
GO DIRECTLY TO OUR  
ORSAY EMPLOYEE RELIEF FUND

## Entrees

### VEGETABLE SHEPHERD'S PIE

Butternut squash, parsnips, haricot verts, roasted grape tomatoes, pearl onions, mushrooms, mashed potato crust, white truffle oil \$15  
-Add slow braised pork for \$8

### PRINCE EDWARD ISLAND MUSSELS FRITES

White wine, garlic, butter, thyme, house-made pommes frites \$24

### CAROLINA TROUT

Glazed haricots verts, Marcona almonds, fingerling potatoes, lemon-brown butter vinaigrette \$23

### PAN ROASTED FISH

Anson Mills antebellum grits, creamed corn, Eden Farms bacon, lobster roe butter, upland cress \$28

### SPRINGER MT. FARMS CHICKEN

Seared breast, braised thigh & leg, fingerling potatoes, roasted shallot, heirloom carrot, roasted mushrooms, bacon, red wine-poultry jus \$24

### EDEN FARMS BERKSHIRE PORK CHOP

Braised cabbage, roasted fingerling potatoes, Pommery mustard cream \$29

### BEEF STROGANOFF

Red wine braised beef short ribs, crème fraiche, leeks, roasted mushrooms, pappardelle \$22

### STEAK FRITES

Seared hanger steak, red wine jus, house-made pommes frites \$24

## Desserts

### CRÈME BRÛLÉE

madagascar vanilla bean \$8

### KEY LIME TART

Ritz cracker crust, chantilly cream \$8

### CHOCOLATE MOUSSE DOME

White chocolate-Oreo mousse, chocolate genoise, coffee dentelle, & fudge sauce, \$8

### PINT OF HOUSE MADE ICE CREAM OR SORBET

Flavour du jour \$8

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