

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

Appelizers

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, lima beans, Great Northern beans, caramelized pearl onions, English peas, boudin blanc, fresh lamb bacon, Prosciutto di Parma, \$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

ALMOND CREAM TART

Cranberry compote, salted caramel, ruby chocolate \$12

HUMMINGBIRD BREAD PUDDING

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

CHOCOLATE MOUSSE DOME

White chocolate-Oreo mousse, chocolate genoise, coffee dentelle, fudge sauce, cocoa nibs, creme fraiche chantilly \$12

PETITE FOURS

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