

VEGAN-VEGETARIAN MENU



Appetizers

OLIVE OIL MARINATED OLIVES^v
Marcona almonds, lemon zest 8

GOLDEN BEET TERRINE
Orange blossom honey, goat cheese, heirloom tomatoes, pickled radish, arugula 12

SEARED "SCALLOPS" OF TOFU^v
Smoked tomato broth, saffron pickled fennel, baby heirloom tomatoes, fleur de sel, Georgia caviar 15

ROASTED TOMATO TARTARE^v
Capers, red onion, mustard oil, crostini 15

PICKLE & CRUDITÉ PLATEAU^v
Daily selection of house cured pickles, baby crudité vegetables, sauce remoulade 14

MARINATED FIELD PEAS^v
Local field peas, pommery mustard vinaigrette, roasted tomato & thyme 8

MUSHROOM TARTE FLAMBÉE
Roasted mushrooms, truffle oil, fine herbs 8

Soups

SOUP DU JOUR
Daily selection 7

Salads

HARICOTS VERTS SALAD*
French green beans, roasted hazelnuts, crème fraiche vinaigrette 8

ORSAY SALAD*^v
Baby lettuces, Parmigiano Reggiano, red onion, Dijon champagne vinaigrette 9

SPINACH SALAD*^v
Blue cheese, spiced pecans, granny smith apples, Dijon champagne vinaigrette 9

*Add Tofu for \$8

Sandwiches

FAUX CROQUE MADAME
Roasted mushrooms, broiled gruyere, baguette, roasted garlic cream, soft fried Black Hog Farm egg
petite salad 16

GRILLED GRUYERE
Melted Gruyere on brioche, petite Orsay salad 12

PEANUT BUTTER & JELLY
Creamy peanut butter and house-made jam on brioche, petite Orsay salad 12

Entrees

SPRING VEGETABLE SHEPHERD'S PIE^v
Spring squash, carrots, haricot vert, tomatoes, roasted-mushrooms, pearl onions, potato crust, truffle oil 18

VEGAN BOUILLABAISSÉ^v
Seared "scallops" of tofu, assorted vegetables, saffron tomato broth 18

SAUTEED HERILOOM VEGETABLES
Sweet corn cream, Congaree & Penn rice middlins, fiddleheads, crudité vegetables, Dijon-sage vinaigrette 18

PASTA PROVENÇAL
Assorted vegetables, tomato, basil, cavatappi pasta, extra virgin olive oil 16

POTATO SAGE GNOCCHI
Roasted mushrooms, leeks, garlic, shallot, fine herbs 18

Omelettes

SERVED WITH PETITE SALAD

FROMAGE DE CHÈVRE
Fresh spanish goat cheese, fine herb beurre blanc 10

ÉPINARDS ET TOMATES
Spinach, tomato confit, Parmigiano-Reggiano 11

CHAMPIGNONS ET GRUYERE
Roasted portobello, cremini, and shiitake mushrooms, Gruyere, fine herb beurre blanc 12

*Orsay features fresh eggs from
Black Hog Farm*

Dinner Service

NIGHTLY 4PM - 10PM

Late Night Dining

THURSDAY ,TIL 11PM

FRIDAY & SATURDAY ,TIL MIDNIGHT

Saturday & Sunday Brunch

11AM - 3:30PM

Sides

SAUTEED SPINACH^v
6

MASHED POTATOES
7

CREAMED SPINACH GRATIN
8

BRUSSELS SPROUTS
8

ROASTED MUSHROOMS^v
8

VEGETABLE RAGOUT^v
7

ANSON MILLS GRITS
6

POMMES LYONNAISE^v
6

**GREEN BEAN
CASSEROLE**
8

^v VEGAN PREPARATION AVAILABLE