

Orsay

Brunch Menu Selections



HOUSE-MADE CHARCUTERIE

TROIS FOIE MOUSSE

Chicken liver, duck liver,
foie gras, red onion
marmalade \$14

PÂTÉ DU JOUR

Dijon mustard, cornichons \$14

SEASONAL RILLETTES

Traditional accoutrements,
toasted baguette \$14

CHARCUTERIE PLATEAU

Pâté, trois foie mousse,
seasonal rillettes, boudin
blanc, accoutrements \$44

DEVILED

EGGS

ONE DOLLAR

The original Orsay
"Oeuf du Diable"

TWO DOLLARS

Eden Farms bacon, 100%
Grade Amable syrup

THREE DOLLARS

Smoked trout roe, crispy
prosciutto, salt cured lemon,
crème fraîche

FIVE DOLLARS

Maine lobster, raw asparagus,
shaved black truffle

TEN DOLLARS

Caviar, griddled baguette,
Champagne

RAW BAR

Fresh Shucked Oysters

Rotating daily selections from the Gulf of Mexico, and the
Eastern and Western seaboard, as available

Gulf and Florida's Coast

\$4**

East Coast

\$4**

West Coast

\$4**

See your server for today's selections

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

MARINATED CALAMARI

Lemon, parsley, olives, fresh tomato,
extra virgin olive oil \$13

SHRIMP COCKTAIL

Poached wild local shrimp, cocktail sauce,
fresh grated horseradish \$18

SMOKED TROUT SPREAD

Olive oil-cornmeal cracker, dressed arugula \$16

KING CRAB TOAST

Tarragon aioli, shaved radish, celery leaves \$22

Brunch Libations

ORSAY BLOODY MARY, VERSION 2.6

Vodka, tomato puree, vegetable juices, horseradish,
Lea & Perrins, sambal oelek, Maggi, black peppercorn,
cucumber, lemon juice, celery bitters \$12

SANGRIA

Red wine, Bauchant orange liqueur, house infused apple
brandy, orange & lime juices, local honey \$10

MANIFEST REVIVER

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

CORPSE REVIVER #2

New Amsterdam gin, Carpano Bianco, Bauchant orange
Liqueur, lemon juice, absinthe rinse \$10

MIMOSA

Sparkling wine, Natalie's Orchid Island orange juice \$10

GRAND MIMOSA

Bottle of sparkling wine, 16-ounce carafe of
Natalie's Orchid Island orange juice \$32

BOLD BEAN NITRO COLD BREW - DRAUGHT

6 oz over ice \$5

BOLD BEAN ORSAY BLEND COFFEE \$4.50

BOLD BEAN ESPRESSO \$4.50

BOLD BEAN CAFÉ LATTE / CAPPUCCINO \$5.50

POT OF SERENDIPITEA ORGANIC TEA \$8

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

Hors d'Oeuvres



HOUSE-MADE PASTRIES

Weekly selection \$16

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, thyme 18

ROASTED OYSTERS

Eden Farms bacon, spinach, Parmigiano-Reggiano \$18

ESCARGOTS

Mushrooms, lemon, garlic, butter \$18

STEAK TARTARE

Capers, red onion, mustard oil \$18

BISCUITS & GRAVY

House-made pork sausage, fried sage \$7/\$14
add an egg for \$2

BLACK TRUFFLE MAC & CHEESE

Cavatappi, Gruyère, truffle \$12

LOBSTER MAC N' CHEESE

Parmigiano-Reggiano infused Mornay, Gruyere,
Maine lobster, fine herbs \$14 / \$22

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Brunch Menu Selections

brunch plateau

2 eggs (the way you like them),
Eden Farms bacon strips,
cheddar topped-Anson Mills
grits, buttermilk biscuit &
sausage gravy
\$20

POMMES FRITES[^]
\$8

POMMES
LYONNAISE
\$8

ANSON MILLS GRITS
\$8

EDEN FARMS
BERKSHIRE BACON
\$7

CREAMED SPINACH
\$10

VEGETABLE
RAGOUT
\$9.10

Omelettes

SERVED WITH PETITE SALAD

FROMAGE DE CHÈVRE

Fresh Spanish goat cheese, fine herb beurre blanc \$14

ÉPINARDS ET TOMATES

Spinach, tomato confit, Parmigiano-Reggiano \$16

CHAMPIGNONS ET GRUYÈRE

Roasted portobello, shiitake, and button mushrooms,
Gruyere, fine herb beurre blanc \$18

JAMBON

Parma prosciutto, crème fraîche, chives \$18

LARDONS ET CHEDDAR

Eden Farms Berkshire bacon, Cheddar, thyme \$18

HOMARD ET TRUFFES NOIRES

Whole poached Maine lobster, truffled Hollandaise,
black truffles \$40

Soups & Salads

ONION SOUP

Crispy baguette, broiled Gruyère \$16

SOUP DU JOUR

Daily selection \$14

HARICOTS VERTS SALAD+

French green beans, roasted hazelnuts,
crème fraîche vinaigrette \$14

ORSAY SALAD+

Baby lettuces, Parmigiano-Reggiano, red onion,
Dijon-Champagne vinaigrette \$14

SPINACH SALAD+

Blue cheese, spiced pecans, Eden Farms bacon,
Granny Smith apples, bacon vinaigrette \$14

CAESAR SALAD+

Little Gem lettuce, salt cured lemon & egg yolk,
shaved Parmigiano-Reggiano, fried capers,
Boquerone-caper crouton,
Caesar dressing \$16^{^^}

+Add steak, chicken, scallops, or shrimp for \$14

Sides

CROQUE MADAME

Spiced pork shoulder, broiled Gruyère, baguette, roasted garlic
cream, soft fried egg, petite salad \$18

HAMBURGER

Certified Angus beef, roasted tomato, sliced raw red onion,
dill pickles, house-made bun, pommes frites \$18^{^^}
options: Eden Farms Bacon \$3, Roasted Mushrooms \$2
Gruyère, Cheddar, Blue Cheese \$2, Sunny side up egg \$2

ORSAY BURGER

Certified Angus beef, seared foie gras, red onion marmalade,
house-made brioche bun, pommes frites \$40^{*}

BOURBON & ORANGE FRENCH TOAST

Vanilla crème fraîche, maple syrup, candied pecans \$14

QUICHE DU JOUR

Beurre blanc, Maldon sea salt, petite salad \$20

DUCK CONFIT HASH

Fingerling potatoes, soft fried eggs, fresh sage,
Tabasco beurre rouge \$21

VEGETABLE SHEPHERDS PIE

Yellow squash, haricot vert, zucchini, tomatoes, carrots, roasted
mushrooms, mashed potato crust, white truffle oil \$22
-Add slow braised pork for \$12

WILD LOCAL SHRIMP & ANSON MILLS GRITS

Roasted corn, jalapeno, and Eden Farms bacon relish \$20

EGGS À LA ORSAY

English muffin, poached eggs, prosciutto, arugula, truff^{ed}
Hollandaise, black truff^{es}, pommes Lyonnaise \$20

STEAK & EGGS

Pan seared hanger steak, poached eggs, english muffin, arugula,
truff^{ed} Hollandaise, black truff^{es}, pommes Lyonnaise \$32^{*}

PRINCE EDWARD ISLAND MUSSELS FRITES

White wine, garlic, butter, thyme, house-made
pommes frites \$31[^]

CAROLINA TROUT

Glazed haricots verts, toasted Marcona almonds, roasted fingerling
potatoes, lemon brown butter vinaigrette \$30

STEAK FRITES

Pan seared hanger steak, red wine jus, house-made
pommes frites \$31^{^^}

EDEN FARMS BERKSHIRE PORK CHOP

Sunny side up egg, black pepper buttermilk gravy, warm fingerling
potato & arugula salad \$26[^]

BEEF STROGANOFF

Red wine braised beef, creme fraiche, roasted mushrooms,
pappardelle \$29

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