

RAW BAR

OYSTERS

Gulf Coast 1.5 each / 15 per dozen
West Coast 2.5 each / 28 per dozen
East Coast 2.5 each / 28 per dozen

SHRIMP COCKTAIL

Wild Georgia shrimp, house-made cocktail
sauce, fresh horseradish 15

House-Made Pastries

HUCKLEBERRY SCONES

Wildflower honey butter 5

BANANA PECAN BREAD

Bourbon pecan butter 5

Hors D'oeuvres

OEUF DU DIABLE

One whole deviled egg, cayenne
pepper, frisee 1

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, thyme 7

ROASTED OYSTERS

Eden Farms bacon, spinach,
Parmigiano-Reggiano 9

STEAK TARTARE

Capers, red onion, mustard oil 12

PLAT DE FROMAGE

Daily selections 3 for 12 / 5 for 18

House-Made Charcuterie

PÂTÉ DU JOUR

Dijon mustard, cornichons 8

TROIS FOIE MOUSSE

Chicken liver, duck liver, foie gras,
red onion marmalade 9

DUCK RILLETTES

Pommery mustard, cornichons 10

CHARCUTERIE PLATEAU

Pate, mousse, rillettes, serves 2-4 23

Drinks

ORSAY BLOODY MARY

House-prepared mix, garniture 7

SANGRIA

Sweetened wine, marinated fruit, sparkling wine 5

MIMOSA

Sparkling wine, Florida orange juice 5

GRAND MIMOSA

Bottle of sparkling wine, 16-ounce carafe of
Florida orange juice 26

FLORIDA ORANGE JUICE

Glass \$3 / 16-ounce carafe \$6

COFFEE 2

CAFÉ LATTE OR CAPPUCCINO 4

POT OF SERENDIPITEA ORGANIC TEA 5

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

The consumption of raw or undercooked foods may increase the risk of food borne illness. There is a risk associated with consuming raw oysters. If unsure of your risk, consult a physician...or you could just live dangerously.

*Pommes frites and other fried foods are fried in a blend of vegetable oil and flavorful animal fats.

18% gratuity added to parties of 6 or more/cake plating \$2.50 per guest

continued on other side →

Soups & Salads

ONION SOUP

Crispy baguette, broiled Gruyere 7

HARICOTS VERTS SALAD

French green beans, roasted hazelnuts, crème fraiche vinaigrette 8

ORSAY SALAD

Baby lettuces, Parmigiano-Reggiano, red onion, Dijon champagne vinaigrette 8

SPINACH SALAD

Blue cheese, spiced pecans, Granny Smith apples, bacon vinaigrette 9

ROAST CHICKEN SALAD

Baby lettuces, sieved egg, tomato, avocado, Eden Farms bacon, Dijon Champagne vinaigrette 12

Sandwiches

CROQUE MADAME

Spiced pork shoulder, broiled Gruyere, baguette, roasted garlic cream, soft fried egg, petite salad 12

HAMBURGER

Grass fed beef, roasted tomato, crispy shallots, house-made brioche bun, pommes frites 13

ORSAY BURGER

Grass fed beef, seared foie gras, red onion marmalade, house-made brioche bun, pommes frites 30

Omelettes

SERVED WITH PETITE SALAD

FROMAGE DE CHÈVRE

Fresh Spanish goat cheese, fine herb beurre blanc 9

ÉPINARDS ET TOMATES

Spinach, tomato confit, Parmigiano-Reggiano 10

JAMBON

Prosciutto, crème fraiche, chives 12

LARDONS ET GRUYÈRE

Eden Farms bacon, Gruyere, thyme 12

HOMARD ET TRUFFES NOIRES

Whole poached Maine lobster, truffled Hollandaise, black truffles 34

Entrees

QUICHE

Fresh spinach, wild mushrooms, Gruyere, petite salad 12

DUCK CONFIT HASH

Fingerling potatoes, soft fried eggs, fresh sage, Tabasco beurre rouge 14

WILD GEORGIA SHRIMP & ANSON MILLS GRITS

Roasted corn & Eden Farms bacon relish 13

EGGS À LA ORSAY

English muffin, soft poached eggs, prosciutto, arugula, truffled Hollandaise, black truffles, pommes Lyonnaise 14

BOURBON & ORANGE FRENCH TOAST

Vanilla crème fraiche, maple syrup 8

PRINCE EDWARD ISLAND MUSSELS FRITES

White wine, garlic, butter, thyme, house-made pommes frites 17

CAROLINA TROUT

Glazed haricots verts, toasted Marcona almonds, roasted fingerling potatoes, lemon brown butter vinaigrette 19

STEAK FRITES

Pan seared hanger steak, red wine jus, house-made pommes frites 17

STEAK & EGG

Pan seared filet mignon, soft poached egg, asparagus, truffled Hollandaise, black truffles, pommes Lyonnaise 30

Sides

POMMES FRITES*

4

POMMES LYONNAISE

6

ANSON MILLS GRITS

6

EDEN FARMS
BERKSHIRE BACON

3

CREAMED SPINACH GRATIN

8

GLAZED HARICOTS VERTS

5