

# Orsay

## 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

## MARINATED CALAMARI

Avocado, olives, fresh tomato,  
 extra virgin olive oil 9

## RAW BAR

### PLATEAUX (PETITE / GRAND)

Petite serves 2-3, oysters, marinated calamari,  
 mussels, shrimp 28  
 Grand serves 4-8, oysters, marinated calamari,  
 mussels, shrimp, one whole lobster 78

## SHRIMP COCKTAIL

Poached wild Georgia shrimp, cocktail sauce,  
 fresh grated horseradish 15

## SEA SCALLOP TARTARE

Key lime, cucumber, jalapeno,  
 pommes gaufrettes 11

## House-Made Charcuterie

### PÂTÉ DU JOUR

Dijon mustard, cornichons 8

### DUCK RILLETTES

Pommery mustard, cornichons 10

### TROIS FOIE MOUSSE

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

### CHARCUTERIE PLATEAU

Pate, mousse, rillettes, serves 2-4 23

## Appetizers

### OLIVE OIL MARINATED OLIVES

Marcona almonds, lemon zest 8

### SALMON TARTARE

Salt cured lemon, capers, chives 12

### PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, thyme 11

### ROASTED OYSTERS

Eden Farms bacon, spinach, Parmigiano  
 Reggiano 9

### SEA SCALLOPS

Roasted beets, truffled goat cheese,  
 citrus vinaigrette 16

### SAUTEED CALAMARI

Tomato, basil, nicoise olives 9

### ESCARGOTS

Mushrooms, lemon, garlic, butter 11

### HUDSON VALLEY FOIE GRAS

Vanilla roasted pear, pear puree, house  
 made brioche 22

### STEAK TARTARE

Capers, red onion, mustard oil 12

### PLAT DE FROMAGE

Daily selections 3 for 12 / 5 for 18

## Soups & Salads

### ONION SOUP

Crispy baguette, broiled Gruyere 8

### SOUP DU JOUR

Daily selection 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

### PORTOBELLO SALAD

Baby lettuces, portobello mushroom confit,  
 red onion, warm goat cheese fritters,  
 balsamic portobello vinaigrette 11

## Sandwiches

### HAMBURGER

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

### CROQUE MADAME

Spiced pork shoulder, broiled gruyere,  
 baguette, roasted garlic cream,  
 soft fried egg, petite salad 13

### DUCK CONFIT TARTINE

Toasted baguette, Pommery mustard  
 sherry vinaigrette, fresh pears, baby  
 arugula, pommes frites 13

### ORSAY BURGER

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

## Entrees

### QUICHE

Wild mushrooms, spinach, Gruyere, petite salad 12

### BUTTERNUT SQUASH RISOTTO

Sage, brown butter, Parmigiano-Reggiano 17

### PRINCE EDWARD ISLAND MUSSELS FRITES\*

White wine, garlic, butter, thyme, house-made  
 pommes frites 19

### CAROLINA TROUT

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

### WILD CAUGHT SALMON

French green lentils, Eden Farms bacon,  
 roasted poultry jus 25

### BROILED MAINE LOBSTER

Sweet corn, Eden Farms bacon, leeks, Yukon Gold  
 potatoes, lemon beurre blanc 38

### ROASTED CHICKEN

Brussels sprouts, Eden Farms bacon, baby potatoes,  
 roasted poultry jus 19

### CASSOULET

Duck leg confit, braised white beans, Andouille  
 sausage, Eden Farms bacon, roasted pork 21

### BOUILLABAISSÉ

Assorted fish, sea scallop, wild Georgia shrimp,  
 calamari, Pernod, saffron tomato broth 28

### MAPLE LEAF FARMS DUCK BREAST

Honey sage cornbread, root vegetables,  
 roasted duck jus 25

### PORK CHOP

Braised cabbage, roasted fingerling potatoes,  
 Pommery mustard cream 22

### RAGOUT OF GROVE FARMS LAMB

Pappardelle, tomato, rosemary,  
 Parmigiano-Reggiano 22

### STEAK FRITES

Hanger steak, red wine jus, house-made  
 pommes frites 21

### FILET MIGNON

Truffled mashed potatoes, wild mushrooms,  
 Eden Farms bacon, asparagus, red wine jus 34

## Vin de Table

5 / 20

### SPARKLING WINE

ROSE WINE

WHITE WINE

RED WINE

## Sides

### POMMES FRITES\*

5

### SAUTEED SPINACH

6

### AUTUMN VEGETABLE

RAGOUT 6

### MASHED POTATOES

5

### CREAMED SPINACH GRATIN

8

### GLAZED HARICOTS VERTS

5