

BAR BOULUD

BOSTON

BREAKFAST

SERVED DAILY 6:30 – 11A.M.

-VIENNOISERIES-

PAIN AU CHOCOLAT \$4

CROISSANT \$3

ALMOND CROISSANT \$5

SEASONAL HOUSEMADE SCONE \$6

HOMEMADE MUFFIN \$5

CHEF'S DAILY SELECTION

-LIGHT FARE-

HALF GRAPEFRUIT \$5

SEGMENTS, RAW CANADIAN HONEY

FRESH BERRIES \$9

SEASONAL ASSORTMENT

SEASONAL FRUIT PLATE \$12

MELON, WATERMELON, PINEAPPLE, BERRIES

GREEK YOGURT PARFAIT \$10

GRANOLA, SEASONAL FRUIT GELÉE, BERRIES

STEEL CUT OATMEAL \$9

BROWN SUGAR, RAISINS, CHOICE OF MILK

CEREAL \$6

CHEERIOS, CORN FLAKES, RICE KRISPIES, RAISIN BRAN

HOUSEMADE GRANOLA \$10

FRESH BERRIES, CHOICE OF MILK

SMOKED SALMON \$21

**DILL CREAM CHEESE, CAPERS, EGG, RED ONION, PARSLEY
AVOCADO, TOASTED BAGEL**

-GRIDDLE-

BRIOCHE FRENCH TOAST \$14

BERRY COMPOTE, VANILLA CHANTILLY, VERMONT MAPLE SYRUP

BUTTERMILK PANCAKES \$14

WHIPPED RICOTTA, VERMONT MAPLE SYRUP

BELGIAN WAFFLE \$14

VERMONT MAPLE SYRUP, SEASONAL TOPPINGS

BAR BOULUD

BOSTON

-BISTRO EGGS-

SOFT BOILED EGG \$6
WITH "SOLDIERS"

AVOCADO TARTINE \$14
AVOCADO, MULTI-GRAIN TOAST, POACHED FARM EGG, TOMATO, RADISH

ALL AMERICAN \$28
TWO EGGS ANY STYLE, BREAKFAST POTATOES, TOAST
CHOICE OF: JAMBON D'PARIS, BACON OR SAUSAGE

3 EGG OMELET \$17
VERMONT CHEDDAR, BREAKFAST POTATOES, ARUGULA SALAD
CHOICE OF: HAM, ONIONS, PEPPERS, SPINACH, MUSHROOMS
ALSO AVAILABLE WITH EGG WHITES

GLOUCESTER LOBSTER SCRAMBLE \$18
FRENCH STYLE SCRAMBLED EGGS, FINE HERBS, POACHED LOBSTER

WILD MUSHROOM QUICHE \$15
SPINACH, GOAT CHEESE, CHIVES, ARUGULA SALAD

SHAKSHUKA \$16
EGGS SUNNY SIDE UP, SPICY TOMATO SAUCE
AKKAWI CHEESE, NAAN BREAD

CROQUE MADAME \$18
WARM HOUSEMADE PARISIAN HAM, GRUYÈRE CHEESE, BÉCHAMEL
TOASTED WHITE BREAD, FARM FRIED EGG

CLASSIC EGGS BENEDICT \$18
PARISIAN HAM, SPINACH, SAUCE HOLLANDAISE

THE ROYALE EGGS BENEDICT \$22
SMOKED SALMON, SPINACH, SAUCE HOLLANDAISE

CRAB CAKE EGGS BENEDICT \$29
BREADED CRAB CAKE, SPINACH, SPICY TOMATO HOLLANDAISE

-SIDES-

FARM EGG 6
BACON 8
PORK SAUSAGE 8
HOUSEMADE JAMBON D'PARIS 6
BREAKFAST POTATOES 4