

\*SEAFOOD TOWER 68 | 128 oysters, shrimp, lobster, crudo du jour

> \*LOCAL OYSTERS 18 | 36 see card for daily selections

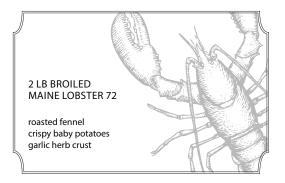
SHRIMP COCKTAIL 18 avocado, french cocktail sauce

\*TUNA CRUDO 24 yellowfin tuna, preserved lemon, capers, croutons, fines herbes

> NEW ENGLAND CLAM CHOWDER 14 quahog clams, bacon, leeks, kennebec potatoes

**DB LOBSTER ROLL 32** gloucester lobster, brioche bun, celery, tarragon, french fries

FISH & CHIPS 24



### $\rightarrow$ BURGERS $\leftarrow$

\*B.B SIGNATURE BURGER 24 8 oz beef patty, cheddar, tomato, lettuce onions, french fries add bacon 2

#### \*THE FRENCHIE 28

8 oz beef patty, pork belly confit, raclette cheese roasted tomato compote, french fries

#### SIDES

9 EACH

FRENCH FRIES

**POMME PURÉE** 

CARROTS A LA VICHYSSOISE

**SUPER GREEN SPINACH** 

**MUSHROOM FRICASSÉE** 

BRUSSELS, CAULIELOWER PINE NUT AGRODOLCE

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**EXECUTIVE CHEF ETHAN KOELBEL** 



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.ing your order, please inform your server if anyone in your party has a food allergy.

# STARTERS



® ROASTED CARROT & APPLE SALAD 17 dandelion greens, ricotta, candied walnuts spiced apple cider vinaigrette

spiced cranberry coulis, pumpkin seed, sumac

\*NIÇOISE SALAD 20 boston lettuce, yellowfin tuna, anchovy olives, boiled egg, tomatoes, aïoli, haricot verts

**ROASTED BONE MARROW 16** confit garlic, parsley grilled bread, yeal jus

BURRATA & SOUASH SALAD 20 roasted delicata and kabocha squash, watercress white balsamic vinaigrette

**COBB SALAD 16** 

bacon, avocado, corn blue cheese, buttermilk dressing

\*LYONNAISE SALAD 21

frisée, chicken liver, bacon lardon poached egg, sherry vinaigrette

\*CHICKEN LIVER MOUSSE 16 red onion confit, grilled campagne bread



\*CHARCUTERIE BOARD 19 | 38 assorted pâtés, terrines, ham

\*PARISIAN BEEF TARTARE 18 | 28 black angus beef, baby gem lettuce, capers cornichons, mustard, pommes gaufrettes

> **GOUGÈRES 8** choux pastry, gruyère, espelette

**MOULES FRITES 22** 

white wine, garlic, cream, chili flake

ESCARGOT PERSILLADE 18 half-dozen burgundy snails, garlic almond-herb butter

**CLASSIC FRENCH ONION SOUP 15** beef broth, gruyère, sourdough croutons

## PASTA & GRAINS

SHEEP RICOTTA AGNOLOTTI 19|29 crushed tomatoes, gaeta olives capers, breadcrumbs

LOBSTER RISOTTO 36 acquerello carnaroli rice, saffron, meyer lemon SPAGHETTI CITRON 16 | 28 clams, shrimp, white wine garlic, chive, bottarga

STONE GROUND RED GRITS 21 wild mushrooms, poached egg, mascarpone

# MAIN COURSES

COO AU VIN 28

red wine braised chicken leg, herb spätzle bacon lardon, mushroom, pearl onions

**POULET A LA BRIQUE 30** wild rice, brussels sprouts, apple, chicken jus

> **BOUDIN BLANC 26** truffled pork sausage pomme purée, mustard jus

\*DUCK BREAST AL'ORANGE 38 red quiona, braised kale, orange supreme duck jus

LOUP DF MFR 32 roasted sunchoke, swiss chard pickled cherry pepper vinaigrette

LEMON SOLE 35

romanesco cauliflower, caper golden raisin, brown butter

\*BAY OF FUNDY SALMON 35 norwegian spice crust, roasted beets buckwheat, beurre rouge

SLOW-ROASTED COD 36 marble potatoes, andouille sausage manilla clams, clam emulsion



\*12 oz DRY-AGED NY STRIP 52

\*18 oz BONE IN RIBEYE 68

served with choice of bearnaise or bordelaise sauce accompanied by french fries

**VEGETARIAN** 

\*8 oz BAVETTE 38