

# BAR BOULUD

BOSTON

## DINNER

SERVED DAILY 5:30 – 10PM

### -CHARCUTERIE GILLES VÉROT-

#### CHARCUTERIE BOARD \$40

CHEF'S SELECTION OF PÂTÉS, TERRINES AND SLICED MEATS

#### ARTISANAL CHEESE BOARD

3 FOR \$20 | 5 FOR \$30

#### MIXED BOARD \$35

CHEF'S SELECTION OF PÂTÉS, HAM AND CHEESE

### -FOR THE TABLE-

#### OLIVES MARINÉES \$6

PROVENÇAL HERBS, GARLIC, LEMON

#### SHRIMP COCKTAIL \$16

FRENCH COCKTAIL SAUCE

#### GOUGÉRES \$8

CHOUX PASTRY, GRUYÈRE, ESPELETTE

#### SHISHITO PEPPERS \$9

CITRUS SALT, PONZU

### -APPETIZERS-

#### LOCAL OYSTERS

RED WINE MIGNONETTE, COCKTAIL SAUCE

½ DOZ \$18 | 1 DOZ \$36

#### NEW ENGLAND CLAM CHOWDER \$12

QUAHOG CLAMS, KENNEBEC POTATOES, BACON, LEEKS

#### CLASSIC FRENCH ONION SOUP \$12

VIDALIA ONION, MELTED GRUYÈRE, SOURDOUGH CROUTON

#### PROVENÇAL SALAD \$14

GEM LETTUCE, TOMATO CONFIT, SHAVED PARMESAN  
SOURDOUGH CROUTONS, PESTO DRESSING, ANCHOVIES

#### SALAD LYONNAISE \$18

FRISÉE, CHICKEN LIVER, POACHED EGG, BACON  
SOURDOUGH CROUTON

#### MAPLEBROOK BURRATA \$18

BUTTERNUT SQUASH, MIXED GREENS  
LATE HARVEST APPLE CIDER VINEGAR

#### FISH QUENELLE \$16

LOCAL HADDOCK, LOBSTER MUSHROOM, SAUCE NANTUA

#### CERVELAS DE LYON \$16

PORK SAUSAGE, PISTACHIO, BRIOCHE

#### BEEF TARTARE \$18

HAND-CUT SIRLOIN, CAPERS, CORNICHONS, POMMES GAUFRETTES

#### ESCARGOT \$17

BURGUNDY SNAILS, BUTTON MUSHROOMS, PUFF PASTRY  
ALMONDS, PARSLEY GARLIC BUTTER

### -MAIN COURSES-

#### SPAGHETTI NERO \$27

CALAMARI, SHRIMP, PIPÉRADE, CHILI FLAKES

#### LOBSTER PASTA \$29

ORECCHIETTE, CIPOLLINI ONION, TARRAGON CREAM  
SAUCE AMÉRICAINNE

#### SOLE MEUNIÈRE \$29

CAULIFLOWER, ALMONDS, CAPERS, GOLDEN RAISINS, BROWN BUTTER

#### FISH AND CHIPS \$24

LOCAL HADDOCK, MALT VINEGAR SLAW TARTAR SAUCE

#### SEA BASS \$32

POMME PURÉE, LEEK FONDUE, SAUCE MEURETTE

#### DAY BOAT SCALLOPS \$30

FALL SQUASH, CELERY ROOT, TURNIPS  
MAITAKE MUSHROOM, BOSCH PEAR

#### DUCK CONFIT \$28

POMME LYONNAISE, BRUSSELS SPROUTS, HUCKLEBERRY

#### COQ AU VIN \$26

RED WINE BRAISED CHICKEN, BACON, MUSHROOMS, GEMELLI PASTA

#### BOUDIN BLANC \$26

POMME PURÉE, WILD MUSHROOMS, NATURAL JUS

#### CLASSIC STEAK FRITES

WATERCRESS, CRISPY SHALLOTS  
BÉARNAISE SAUCE, FRENCH FRIES  
TERES \$29 | STRIP \$42

#### THE CLASSIC BURGER \$18

8 OZ. BEEF PATTY, CHEDDAR, TOMATO, LETTUCE, ONIONS

### -SIDES-

POMMES FRITES	\$8
POMME PURÉE	\$8
BRUSSELS SPROUTS	\$10
SUPER GREEN SPINACH	\$10
MUSHROOM FRICASSÉE	\$13

CHEF DE CUISINE ~ MICHAEL DENK