

BAR BOULUD

BOSTON

DINNER

SERVED DAILY 5:30 – 10PM

-CHARCUTERIE GILLES VÉROT-

CHARCUTERIE MAISON

CHEF'S SELECTION OF PÂTÉS, TERRINES AND SLICED MEATS
ARTISANAL CHEESE BOARD 3 FOR \$20 | 5 FOR \$30
CHARCUTERIE BOARD \$40 | MIXED BOARD \$35

JAMBON DE PARIS \$14

HOUSEMADE PARISIAN STYLE HAM

PROSCIUTTO LA QUERCIA \$14

AGED 8 MONTHS FROM HERITAGE ACRES FARM

JAMÓN MANGALICA \$29

24 MONTH DRY CURED MANGALICA PIG

-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

RAZOR CLAMS \$12

FAVA BEANS, 'NDUJA, MINT, GRILLED BAGUETTE

GRILLED OCTOPUS \$26

SPIGARELLO, PIQUILLO PEPPER, RAMP VINAIGRETTE

MAPLEBROOK BURRATA \$18

SPRING PEA MEDLEY, ARUGULA PESTO, LIME, CARROT VINAIGRETTE

-BISTRO CLASSICS-

CLASSIC FRENCH ONION SOUP \$10

VIDALIA ONION, MELTED GRUYÈRE, SOURDOUGH CROUTON

SALAD DU ROI \$12

WATERCRESS, BEETS, SAINTE-MAURE GOAT CHEESE, WALNUT DRESSING

SALADE PROVENÇAL \$14

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

BEEF TARTARE \$18

HAND-CUT SIRLOIN, CAPERS, CORNICHONS, POMMES GAUFRETTES

ESCARGOT \$17

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

RILLONS \$11

CRISPY PORK BELLY, DIJON MUSTARD, PICKLED ONION, PARSLEY

-BURGERS & CROQUES-

*ALL NATURAL BEEF GROUND DAILY
SERVED WITH HANDCUT FRENCH FRIES*

THE CLASSIC BURGER \$18

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

CROQUE MONSIEUR \$17

WARM HOUSEMADE HAM, GRUYÈRE CHEESE, BÉCHAMEL
TOASTED WHITE BREAD

CROQUE MADAME \$18

WARM HOUSEMADE HAM, GRUYÈRE CHEESE, BÉCHAMEL
TOASTED WHITE BREAD, EGG SUNNY SIDE UP

-MAIN COURSES-

SPRING RISOTTO \$24

WILD MUSHROOMS, RICOTTA, GREEN GARLIC

SPAGHETTI NERO \$27

CALAMARI, SHRIMP, PIPÉRADE, CHILI FLAKES

LOBSTER ORECCHIETTE \$29

SAUCE AMÉRICAINNE, FENNEL, SPRING ONION, TARRAGON CREAM

FISH & CHIPS \$22

BEER BATTERED LOCAL HADDOCK, HANDCUT FRENCH FRIES
COLESLAW, TARTAR SAUCE

LEMON SOLE AMANDINE \$27

HARICOTS VERTS, PURPLE POTATOES, ALMONDS, BROWN BUTTER

GEORGES BANK SEA SCALLOPS \$29

JUMBO ASPARAGUS, POTATO FONDANT
BLACK TRUMPET MUSHROOMS, BEURRE BLANC

GREEN CIRCLE CHICKEN BREAST \$27

ENGLISH PEAS, PEARL ONIONS, CARROTS
BACON LARDON, MUSCADET JUS

SALT MEADOW LAMB \$32

GARBANZO BEANS, HERB FALAFEL, HARISSA YOGURT, NATURAL JUS

CLASSIC STEAK FRITES \$29

HANGER STEAK, WATERCRESS, CRISPY SHALLOTS
BÉARNAISE SAUCE, FRENCH FRIES

NY STRIP STEAK \$40

POMME PURÉE, WILD MUSHROOMS, NATURAL JUS

BONE-IN RIBEYE \$70

22 OZ. STEAK, NATURAL JUS, CHOICE OF TWO SIDES

-SIDES-

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

CHEF DE CUISINE ~ MICHAEL DENK