

BAR BOULUD

BOSTON

LUNCH

SERVED DAILY 12 NOON – 2:30PM

-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 \$9

PROVENÇAL HERBS, GARLIC, LEMON

SHRIMP COCKTAIL \$16

FRENCH COCKTAIL SAUCE

GOUGÈRES \$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

CLASSIC FRENCH ONION SOUP \$12

VIDALIA ONION, MELTED GRUYÈRE, SOURDOUGH CROUTON

NEW ENGLAND CLAM CHOWDER \$12

QUAHOG CLAMS, KENNEBEC POTATOES, BACON, LEEKS

PROVENÇAL SALAD \$14

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

SALAD LYONNAISE \$16

FRISÉE, CHICKEN LIVER, POACHED EGG, BACON
SOURDOUGH CROUTON

BEET SALAD \$12

ARUGULA, GOAT CHEESE, WALNUTS, SHERRY VINAIGRETTE

MAPLEBROOK BURRATA \$18

BUTTERNUT SQUASH, MIXED GREENS
LATE HARVEST APPLE CIDER VINEGAR

BEEF TARTARE \$18

HAND-CUT SIRLOIN, CAPERS, CORNICHONS, POMMES GAUFRETTES

ESCARGOT \$17

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

-MAIN COURSES-

LOBSTER PASTA \$29

ORECCHIETTE, CIPOLLINI ONION, TARRAGON CREAM
SAUCE AMÉRICAINNE

SPAGHETTI NERO \$27

CALAMARI, SHRIMP, PIPÉRADE, CHILI FLAKES

FISH & CHIPS \$22

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

SEA BASS \$30

POMME PURÉE, LEEK FONDUE, SAUCE MEURETTE

SOLE MEUNIÈRE \$29

CAULIFLOWER, ALMONDS, CAPERS GOLDEN RAISINS, BROWN BUTTER

COQ AU VIN \$26

RED WINE BRAISED CHICKEN, BACON, MUSHROOM, 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

-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 OU MADAME \$17/\$18

WARM HOUSEMADE HAM, GRUYÈRE CHEESE, BÉCHAMEL, TOASTED BREAD
MADAME TOPPED WITH FRIED FARM EGG

-SIDES-

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

CHEF DE CUISINE ~ MICHAEL DENK