BAR BOULUD
BOSTON

WEEKEND BRUNCH

12 noon – 3pm
LIVE JAZZ MUSIC ON SUNDAYS

-LIBATIONS-

BLOODY MARY $14
VODKA, TOMATO, SPICES, CELERY, RILLON

LA FLEUR BELLE VIGNE $17
PAVAN, RASPBERRY, SPARKLING ROSÉ

-FOR THE TABLE-

FRESHLY BAKED MADELEINES $6

ASSORTMENT OF VIENNOISERIE $10

DÉGUSTATION DE CHARCUTERIE
CHEF'S SELECTION OF PÂTÉS, TERRINES, SLICED MEATS SERVED WITH
HORS D'OEUVRES, PICKLES, & MUSTARD
SMALL BOARD $35 / LARGE BOARD $50

-SWEETER SIDE-

GREEK YOGURT PARFAIT $9
GRANOLA, SEASONAL FRUIT GELÉE, BERRIES

PAIN PERDU $13
BRIOCHE FRENCH TOAST, VANILLA CRÈME BRÛLÉE
GRAND MARNIER ORANGES

CRÊPES $12
LEMON RICOTTA, MAINE BLUEBERRY COMPOTE, MINT CHANTILLY

BELGIAN WAFFLES $12
SEASONAL BERRY COMPOTE, VANILLA CHANTILLY
RASPBERRY SYRUP

-APPETIZERS-

EAST COAST OYSTERS DU JOUR
RED WINE MIGNONETTE, COCKTAIL SAUCE
1/2 DOZEN $18 / 1 DOZEN $36

CARROT VELOUTÉ $10
CRISPY GINGER, CILANTRO

SOUPE À L'OIGNON $13
ONION SOUP, OXTAIL BROTH, BARLEY, GUINNESS, CHEDDAR GRATINÉE

SALADE LYONNAISE $17
CHICORY, CHICKEN LIVER, BACON LARDON, CODDLED EGG
SHERRY VINAIGRETTE

SALADE PROVENÇAL $15
BABY GEM, SHAVED PARMESAN, SOURDOUGH CROUTON
HERB ANCHOVY VINAIGRETTE

HORIATIKI SALAD $12
CHERRY TOMATO, RED ONION, PEPPERONCINI, ROMAINE
KALAMATA OLIVE, CUCUMBER, RED WINE VINAIGRETTE

-FARM EGGS-

TUPELO HILL FARM EGG $18
POACHED EGGS, LAMB MERGUEZ, MARBLE POTATOES, BROCCOLI RABE

DB SMOKED SALMON $25
FRENCH STYLE SCRAMBLED EGGS, TOASTED BRIOCHE

OEUF EN COCOTTE FLORENTINE $18
SLOW BAKED EGGS, SPINACH, WILD MUSHROOM, SAUCE MORNAY

THE NEW ENGLANDER SAUSAGE $19
PORK, CHEDDAR, CARAMELIZED ONION, SAUSAGE, FRIED HEN EGG
POTATO ROSTI, CRÈME FRAÎCHE

CORNED BEEF HASH $26
BEEF BRISKET, FRIED EGG, COLLARD GREENS, SUNCHOKE
MAITAKE MUSHROOM

-ADDITIONS $9-

APPLEWOOD SMOKED BACON
BERKSHIRE PORK SAUSAGE
PARISIAN STYLE HAM

-MAIN COURSES-

SPRING MUSSELS $25
FAVA BEANS, SEMI-DRIED TOMATOES, GARLIC, WHITE WINE
CHILI, FINE HERBS

FISH AND CHIPS $25
BEER BATTERED LOCAL HADDOCK, HAND CUT FRENCH FRIES
ENGLISH PEAS, TARTAR SAUCE

BOUDIN BLANC $26
WHITE PORK SAUSAGE, FARRO, FRISÉE
RAMP AND WATERCRESS PURÉE, PORK JUS

COQ AU VIN TRADITIONNEL $25
RED WINE BRAISED CHICKEN, BACON LARDON, PEARL ONION

BRANDT FARM CLASSIC STEAK FRITES
BONE MARROW CRUST, WATERCRESS, BEARNAISE SAUCE
HAND CUT FRENCH FRIES
HANGER STEAK $29
NY STRIP STEAK $40

THE CLASSIC BURGER $17
CHEDDAR, TOMATO, LETTUCE, ONIONS

CROQUE MONSIEUR OU MADAME $17/$18
WARM HOUSEMADE HAM, GRUYÈRE CHEESE, BÉCHAMEL, TOASTED BREAD
MADAME TOPPED WITH FRIED FARM EGG