

TO SHARE

GOUGÈRES 8

choux pastry, gruyère, espelette

MOULES FRITES 22

white wine, garlic, cream, chili flake

*SEAFOOD TOWER

oysters, shrimp, lobster, crudo du jour

sm 68 | lg 105

*CHARCUTERIE BOARD 19 |38

assorted house-made pâtés, terrines, ham

FROM THE GRIDDLE

🍷 BELGIAN WAFFLE 18

nutella, bananas, vanilla chantilly

🍷 RICOTTA PANCAKES

whipped crème fraîche, candied pecans

🍷 BRIOCHE FRENCH TOAST 18

citrus caramel, vanilla chantilly

EGGS BENEDICT

your choice of:

*Classic • jambon de Paris 22

*Royale • smoked salmon 29

*Homard • Maine lobster 36

served with toasted english muffin
sauce hollandaise

SEAFOOD

*LOCAL OYSTERS ½ DZ 18 | 1 DZ 36

see card for daily selections

SHRIMP COCKTAIL 18

french cocktail sauce

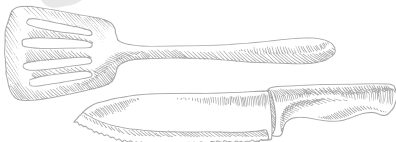
*TUNA CRUDO 24

yellowfin tuna, preserved lemon

capers, croutons, fines herbes



VEGETARIAN



EXECUTIVE CHEF ETHAN KOELBEL

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*Items may be served raw, undercooked or cooked to your specification. 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.

STARTERS

COBB SALAD 16

bacon, avocado, corn , hard boiled egg blue
cheese, onion, buttermilk dressing

*PARISIAN BEEF TARTARE 18 | 28

black angus beef, baby gem lettuce, capers
cornichons, mustard, pommes gaufrettes

ROASTED BONE MARROW 16

confit garlic, parsley grilled bread, veal jus

*LYONNAISE SALAD 19

frisée, chicken liver, bacon, poached egg

*NIÇOISE SALAD 20

lettuce, yellowfin tuna, anchovy, olives, eggs
tomatoes, aioli, haricot verts

NEW ENGLAND

CLAM CHOWDER 14

quahog clams, bacon, leeks
kennebec potatoes

CLASSIC FRENCH ONION SOUP 15

beef broth, gruyère, sourdough croutons

BRUNCH EGGS

THREE EGG OMELETTE 22

parisian ham, mushrooms, cheddar
home fries

SEASONAL QUICHE 21

sweet potato, lardon, gruyere

*SAUSAGE & EGGS 21

two eggs sunny-side up
pork sausage, home fries

LOBSTER SCRAMBLE 34

french style scrambled eggs, fine herbs
poached maine lobster, brioche toast

🍷 *AVOCADO TARTINE 24

multi grain toast, tomato, poached
eggs, radish, cilantro

*STEAK AND EGGS 36

6oz bavette steak, potatoes bravas, aioli
one sunny-side egg

MAIN COURSES

LOUP DE MER 32

roasted sunchoke, swiss chard, pickled cherry
pepper vinaigrette

*STEAK-FRITES 38

bavette, french fries and choice of béarnaise
or bordelaise sauce

*SMOKED SALMON 24

cream cheese, dill, capers, egg, red onion
avocado, toasted bagel

LEMON SOLE 32

romanesco cauliflower, cape golden raisin
brown butter

CHICKEN PAILLARD SALAD 26

arugula, capers, almonds, parmesan
lemon citronette

SPAGHETTI CITRON 16 | 28

clams, shrimp, garlic
white wine, chive, bottarga

SANDWICHES

CROQUE MONSIEUR 17

warm housemade ham, gruyère, béchamel
toasted white bread

DB LOBSTER ROLL 32

gloucester lobster, brioche bun
celery, tarragon, french fries

*add egg 18

*CLASSIC BURGER 24

8 oz beef patty, cheddar, tomato, lettuce
onions, french fries

*THE FRENCHIE 26

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



SIDES



🍷 FRENCH FRIES • 🍷 POMME PURÉE • 🍷 SUPER GREEN SPINACH

🍷 BRUSSELS, CAULIFLOWER, PINE NUT AGRO DULCE • 🍷 MUSHROOM FRICASSÉE

WEEKEND BRUNCH FRENCH BISTRO & OYSTER BAR

MANDARIN ORIENTAL, BOSTON | 776 BOYLSTON STREET | BOSTON, MA 02199