

# BAR BOULUD

BOSTON

## WEEKEND BRUNCH

12 NOON – 3PM

### -VIENNOISERIE-

PAIN AU CHOCOLAT \$4

CROISSANT \$3

ALMOND CROISSANT \$5

HOMEMADE MUFFIN \$5

### -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-

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

1/2 DOZEN \$18 | 1 DOZEN \$36

MUSHROOM VELOUTÉ \$10

BRIOCHE CROUTONS, CHIVE OIL, CHANTILLY

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

MAPLEBROOK BURRATA \$18

BUTTERNUT SQUASH, MIXED GREENS  
LATE HARVEST APPLE CIDER VINEGAR

SALAD LYONNAISE \$16

FRISÉE, CHICKEN LIVER, POACHED EGG, BACON  
SOURDOUGH CROUTON

### -BISTRO BREAKFAST-

GREEK YOGURT PARFAIT \$10

GRANOLA, SEASONAL FRUIT GELÉE, BERRIES

L'OMELETTE \$17

BACON, TOMATOES, GRUYÈRE CHEESE, ARUGULA SALAD

LOBSTER SCRAMBLE \$18

FRENCH STYLE SCRAMBLED EGGS, FINES HERBES  
POACHED NEW ENGLAND LOBSTER

WILD MUSHROOM QUICHE \$15

SPINACH, GOAT CHEESE, CHIVES, ARUGULA SALAD

# BAR BOULUD

BOSTON

## **LOX & BAGEL \$19**

SMOKED SALMON, HARDBOILED EGG, AVOCADO, CAPERS  
ONION, TOMATO, CREAM CHEESE

## **STEAK & EGGS \$29**

TERES MAJOR STEAK, HOME FRIES  
ROASTED TOMATO, SUNNY-SIDE UP EGG

## **-BENEDICTS-**

### **CLASSIC EGGS BENEDICT \$18**

PARISIAN HAM, SPINACH, SAUCE HOLLANDAISE

### **ROYALE EGGS BENEDICT \$22**

SMOKED SALMON, SPINACH, SAUCE HOLLANDAISE

### **CRAB CAKE EGGS BENEDICT \$25**

BREADED CRAB CAKE, SPINACH, SPICY TOMATO HOLLANDAISE

## **-GRIDDLE-**

### **PAIN PERDU \$13**

BRIOCHE FRENCH TOAST, CARAMELIZED BANANA  
MALTED MILK CHANTILLY

### **BUTTERMILK PANCAKES \$14**

WHIPPED RICOTTA, VERMONT MAPLE SYRUP

### **BELGIAN WAFFLE \$12**

BERRY COMPOTE, VANILLA CHANTILLY, RASPBERRY SYRUP

## **-MAIN COURSES-**

### **FISH & CHIPS \$22**

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

### **BOUDIN BLANC \$26**

POMME PURÉE, WILD MUSHROOMS, NATURAL JUS

### **SEA BASS \$32**

POMME PURÉE, LEEK FONDUE, SAUCE MEURETTE

### **PAN SEARED SALMON \$24**

PUY LENTILS, BACON, MUSTARD GREENS

### **SOLE MEUNIÈRE \$29**

CAULIFLOWER, ALMONDS, CAPERS GOLDEN RAISINS, BROWN BUTTER

### **COQ AU VIN \$26**

RED WINE BRAISED CHICKEN, BACON, MUSHROOM, GEMELLI PASTA

## **-BURGERS & CROQUES-**

### **THE CLASSIC BURGER (8 oz.) \$18**

BEEF PATTY, CHEDDAR, TOMATO, LETTUCE, ONIONS

### **THE BREAKFAST BURGER (8 oz.) \$21**

BEEF PATTY, BACON, FRIED EGG, TOMATO JAM  
LETTUCE, ONIONS, BLUE CHEESE

### **CROQUE MONSIEUR OU MADAME \$17/\$18**

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

## **-SIDES-**

POMMES FRITES	\$8
BACON	\$8
SUPER GREEN SPINACH	\$10
SAUSAGE	\$12

~ CHEF DE CUISINE MICHAEL DENK ~