

## TO SHARE

**GOUÈRES 8**  
choux pastry, gruyère, espelette

**MOULES FRITES 22**  
white wine, garlic, cream, chili flake

**ARTISANAL CHEESE BOARD**  
assortment of cheeses  
**THREE 20 | FIVE 30**

**SEAFOOD TOWER\***  
selection of oysters, shrimp lobster  
sm 68 | lg 105

**\*CHARCUTERIE BOARD 19 | 38**  
assorted house-made patés, terrines, ham

## FROM THE GRIDDLE

**BELGIAN WAFFLE 18**  
fresh berries, vanilla chantilly, raspberry syrup

**BRIOCHE FRENCH TOAST 18**  
citrus caramel, vanilla chantilly

**BUTTERMILK PANCAKES 18**

## EGGS BENEDICT

your choice of:  
Classic • jambon de Paris 22  
Royale • smoked salmon 25  
Back Bay • crab cake 27  
served with toasted english muffin  
sauce hollandaise

## SEAFOOD

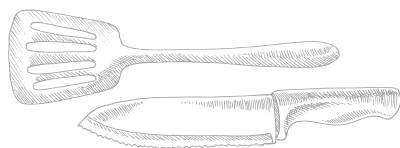
**\*LOCAL OYSTERS ½ DZ 18 | 1 DZ 36**  
see card for daily selections

**SHRIMP COCKTAIL 18**  
french cocktail sauce

**JONAH CRAB THAI CAKE 26**  
green papaya slaw, orange suprême, ginger turmeric  
aioli

**FLUKE CRUDO 22**  
pistachio, gooseberry, sunflower tahini

VEGETARIAN



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@BarBouludBOS

EXECUTIVE CHEF BRIAN ARRUDA

\*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

**KALE AND RED QUINOA 16**  
roasted heirloom carrots, chicory  
cumin yogurt

**ROASTED BONE MARROW 16**  
confit garlic, parsley  
grilled bread, veal jus

**NICOISE SALAD 20**  
lettuce, yellowfin tuna, anchovy, olives, eggs  
tomatoes, aioli, haricot verts

**\*PARISIAN BEEF TARTARE 18 | 28**  
black angus beef, baby gem lettuce, capers  
cornichons, mustard, pommes gaufrettes

**\*LYONNAISE SALAD 19**  
frisée, chicken liver, bacon poached egg

**NEW ENGLAND CLAM CHOWDER 12**  
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

**LOBSTER SCRAMBLE 34**  
french style scrambled eggs, fine herbs  
poached maine lobster, brioche toast

**\*STEAK AND EGGS 36**  
6oz bavette steak, 2 farm eggs  
arugula, toast

**SEASONAL QUICHE 18**  
mushroom, gruyere

**SAUSAGE & EGGS 21**  
two eggs sunny-side up  
pork sausage, home fries

**AVOCADO TARTINE 22**  
multi grain toast, tomato, poached  
eggs, radish, cilantro

## MAIN COURSES

**LOUP DE MER 32**  
spring pea fricassee, baby artichoke  
buttermilk emulsion

**SMOKED SALMON 22**  
cream cheese, dill, capers, egg, red onion  
avocado, toasted bagel

**SPAGHETTI FRA DIAVOLO 28**  
blue bay mussels, squid  
garlic chive, bottarga

**CHICKEN PAILLARD SALAD 26**  
arugula, capers, pecans  
lemon citronette

**STEAK-FRITES\* 38**  
bavette, french fries and choice of béarnaise  
or bordelaise sauce

**LEMON SOLE ACQUA PAZZA 35**  
heirloom cherry tomato, fennel confit  
garlic scape, white wine

## SANDWICHES

**CROQUE MONSIEUR 17**  
warm housemade ham, gruyere, béchamel  
toasted white bread  
add egg 18

**CLASSIC BURGER 24**  
8 oz beef patty, cheddar, tomato lettuce  
onions, french fries

**DB LOBSTER ROLL**  
gloucester lobster, brioche bun  
celery, tarragon, french fries  
32

**THE FRENCHIE 26**  
8 oz beef patty, pork belly confit  
raclette cheese, roasted tomato  
compote, french fries

## SIDES

FRENCH FRIES 8 • POMME PURÉE 9 • COLESLAW 7 • SUPER GREEN SPINACH 10  
CARROTS & CUMIN YOGURT 10 • ASPARAGUS 10

# WEEKEND BRUNCH FRENCH BISTRO & OYSTER BAR

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