



Charcuterie board, 18-month Serrano ham, .....14.75  
saucisson, house made pâte, mustard and condiment

Domestic and imported cheeses, .....13.75  
Roquefort(sheep), Bijou(goat), Tomme de Savoie(cow)

P.E.I. mussels, white wine, shallots, .....12.50  
apple and curry sauce

Steak tartare, filet mignon, .....13.75 / 21.75  
hand chopped and made to order

Classic escargots, in shells, .....½dz 13.00  
persillade butter

House made duck leg confit, .....13.75  
Sarladaise potatoes

Medlyn farm tomato salad, baby arugula, .....12.50  
Vermont creamery goat cheese toast

Hickory smoked Atlantic salmon, .....13.75  
cucumber "tzatziki", mesclun greens

Butter lettuce, haricots verts, .....9.75  
shallots, fines herbs, mustard vinaigrette

Soupe du marché, .....7.50

Prime hanger steak "a la plancha", .....28.50  
- roasted shallot sauce and gratin Dauphinois  
or  
- frites and bearnaise

Pan roasted half chicken, roasted onions, .....25.00  
red and green bell peppers, mashed potatoes,  
espelette jus

Seared New England sea scallops, .....27.00  
Seacoast mushrooms, young carrot purée

Oven roasted cod, fingerling potatoes, .....27.50  
summer vegetable shavings, aioli

Braised lamb shank, roasted vegetables, .....29.00  
Morrocan couscous, natural lamb jus

Potato gnocchi, sweet peas, asparagus, .....24.00  
sugar snap peas, tomato concassée, Parmesan

Burger Savoyard, 8oz natural beef burger, .....23.00  
tomme de Savoie, tomato jam, French fries

Croque Monsieur, .....15.50  
Premium Parisian ham and Comte cheese gratiné

Croque Madame, topped with a pan fried egg add 1.25

Split charge: 2.00

### SIDES

Gratin Dauphinois 7.50  
Frites 6.50 Side aioli .50  
Sautéed mushrooms or French green beans 7.00

**Bar Bouchée is proud to support our local farmers: Coles Farm and Medlyn Farm**

**Chef de Cuisine – Christophe Santos**

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduce the risk of foodborne illness*