



Charcuterie board, 18-month Serrano ham,14.75 saucisson, house made pâte, mustard and condiment	Prime hanger steak “a la plancha”,28.50 - roasted shallot sauce and gratin Dauphinois <i>or</i> - frites and bearnaise
Domestic and imported cheeses,13.75 Roquefort(sheep), Bijou(goat), Tomme de Savoie(cow)	Pan roasted lemon marinated chicken,25.00 eggplant “caviar”, chicken jus
P.E.I. mussels, white wine, shallots,11.50 parsley, Dijon mustard broth	Red snapper “à l’Orientale”,27.00 braised vegetables, Moroccan spice couscous
Steak tartare, filet mignon,13.75 / 21.75 hand chopped and made to order	Seared New England sea scallops,26.00 summer ratatouille, basil oil
Classic escargots, in shells,½dz 13.00 persillade butter	Slow braised lamb shank “provencale”,27.00 roasted garlic potatoes, exotic mushrooms
House made duck leg confit,12.75 Basquaise vegetables, Piquillo pepper coulis	Carnaroli risotto, local corn, zucchini,23.00 baby arugula, tomato jam, Parmesan
Smoked salmon, cucumber salad,12.00 yogurt, shallot and lemon dressing	BB burger, 8oz natural beef, mushrooms,25.00 seared foie gras, tomato confit, balsamic glaze
Local tomato salad, baby arugula.....12.75 Bijou goat cheese toast, balsamic vinaigrette	Croque Monsieur,15.50 Premium Parisian ham and Comte cheese gratiné
Butter lettuce, haricots verts,9.50 shallots, fines herbs, mustard vinaigrette	Croque Madame, topped with a pan fried egg add 1.25
Soupe du marché,7.50	

Split charge: 2.00

SIDES

Gratin Dauphinois	6.75		
Frites	5.75	Side aioli	.50
Sautéed mushrooms or French green beans	6.75		

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