



Charcuterie board, 18-month Serrano ham,14.75
saucisson, country style pâté, mustard and condiment

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

P.E.I. mussels, white wine, shallots,11.50
parsley, Dijon mustard broth

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, frisée salad,12.75
tomato, croutons, Dijon mustard vinaigrette

Heirloom tomato salad, scallions ,12.00
mozzarella "chantilly", pistachio crumbs

Warm Coach farm goat cheese salad,11.75
mesclun greens, cherry tomatoes

Butter lettuce, haricots verts,9.50
shallots, fines herbs, mustard vinaigrette

Soupe du marché,6.50

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

- frites and bearnaise

Pan roasted lemon marinated chicken,25.00
braised fennel, coriander, chicken jus

Swordfish "a la plancha", aioli,28.00
fennel, carrot, cucumber and radish shavings

Seared sea scallops, Provençal ratatouille of27.00
eggplant, pepper and zucchini, garlic tuile

Slow braised lamb "navarin",26.00
casserole of summer squash and fingerling potatoes

Local corn and tomato risotto,22.00
baby arugula, garlic confit, creamy tomato sauce

BB burger, 8oz natural beef, mushrooms,25.00
seared foie gras, tomato confit, balsamic glaze

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 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's Farm

Chef de Cuisine – Christophe Santos

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