



Charcuterie board, 18-month Serrano ham, .....14.75  
 saucisson, house made pâte, 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  
 croutons, Dijon mustard vinaigrette

Baby arugula, pear, walnut, .....12.00  
 honey-black pepper sauce, Roquefort emulsion

Warm Coach farm goat cheese salad, .....11.75  
 mixed greens, bacon lardons

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  
 Roasted butternut squash, sage chicken jus

New England cod, celery root purée, .....27.00  
 mushrooms, celeriac “Pont-Neuf”, garlic sauce

Seared organic Irish salmon, .....26.00  
 red beet purée, fingerling potatoes, fresh dill

Slow braised beef cheeks “Bourguignon”, .....27.00  
 orecchiette pastas, pearl onion, mushroom, bacon

Leek and mushroom risotto, .....22.00  
 garlic confit, Parmesan, mushroom emulsion

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*