



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,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,12.75
 Sarladaise potatoes, frisée

Oven roasted figs, Serrano ham,12.00
 Roquefort émulsion

Warm Bijou goat cheese salad,12.75
 frisée, walnut and balsamic dressing

Butter lettuce, haricots verts,9.50
 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 lemon marinated chicken,25.00
 sweet potato purée, chicken jus

Pan seared New England cod,26.00
 sautéed mushroom duxelle, mushroom émulsion

Baked Maine sea scallops, Serrano ham,26.00
 braised cabbage and root vegetables “garbure”

Slow braised wild boar “bourguignon”,27.00
 roasted fingerling potatoes, mushrooms and lardons

Carnaroli risotto, roasted butternut squash,23.00
 baby spinach, Parmesan

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

Chef de Cuisine – Christophe Santos

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