

boulevard

BISTRO & BAR

STARTERS

House selection of **Spanish olives and toasted almonds** with sea salt, 4.00

Frites with both curried ketchup and aioli, 3.75

Baked Pimento Cheese with herbed breadcrumbs and toasted ciabatta, 7.00

Arancini di Riso with fried risotto and harissa, 9.00

Pork Belly Confit with cinnamon-clove cured local pork belly with sweet onion and sour apple jam, 9.00

Pâté de Campagne with terrine of pork, peppercorns, blended mushroom, pickled onions, chornichons and honey dijon, 7.00

Duck Rilette with citrus-and-herb cured duck, marinated olives, spicy dijon and bread, 10.00

Brown-sugar glazed **Smoked Salmon** with orange crème fraîche, 9.00

Portuguese Mussels with white wine, house chorizo, shallot butter, parsley, aioli, and toasted ciabatta, 12.00

ENTRÉES

Steak Frites with bone-in ribeye, kale and shallot butter and lemon, 27.00

Coq au Vin with red wine falling sky braised chicken and mashed potatoes, 17.00

Bone-in Pan Roasted Local Pork Chop with apricot brandy sauce, 17.00

Pappardelle Bolognese with pork, beef, carrots, tomatoes, cream, garlic and pecorino, 13.00

Parisian Gnocchi with mushrooms, sauteed spinach, truffled cream, herbs and comté, 13.00

Market Fish, market price

MEAT & CHEESE BOARDS

house duck rillettes	mortadella
finocchiona	prosciutto
house pork belly confit	bresaola
house pâté	smoked salmon

saint andre	midnight moon
fromager d'affinois	fleur du maquis
truffle tremor	point reyes blue
whiskey cheddar	shropshire blue

Serves 2-3 people.
Any combination of 3 items, 15.00

SOUP & SALAD

Soup of the Day...8 oz cup or 12 oz bowl, 4.00/4.95

Carrot & Kale Salad with baby kale, toasted walnuts, 8-grain breadcrumbs and lemon-ginger vinaigrette, 6.00/9.00

Apple-Celery Root Salad with watercress, green apple, pickled shallots and tarragon vinaigrette, 6.00/9.00

Farmer's Harvest with roasted butternut squash, herbed goat cheese, cayenne pecans, mixed greens and champagne vinaigrette, 6.00/9.00

Salad Lyonnaise with frisée, poached egg, lardons and warm bacon vinaigrette, 9.00

(Add a Falling Sky Farm chicken breast to any salad +4.00)

kids

Burger, with cheese
Falling Sky Farm Chicken with mac & cheese and vegetables
Pasta Bolognese
7.00

SANDWICHES

• **Boulevard Bistro Burger** with your choice of cheddar, swiss or maytag blue, mixed greens, tomatoes, red onion, pickles, dijon and aioli, on a house brioche bun, 12.00. (Add pimento cheese +1.00)

• **Portobello Mushroom Burger** with caramelized onions, swiss, arugula and rouille, on a house brioche bun, 9.00

• **Grilled Falling Sky Farm Chicken Sandwich** with provolone, pancetta, mixed greens, tomatoes and lemon aioli, on a house brioche bun, 11.00

• **Fried Mortadella Sandwich** with kraut, red onions, pickles and honey dijon, on rye sourdough bread, 8.00

• (All sandwiches served with fries. Substitute a carrot & kale salad +1.75)

sides

Mashed potatoes, 3.00
Roasted roots, 4.00
Brussels sprouts, 4.00
Risotto, 5.00
Cauliflower gratin, 5.00