

BOUCHON

GUESTS ARE REQUIRED TO WEAR FACE COVERINGS WITHIN THE RESTAURANT WHEN NOT SEATED AT THE TABLE, INCLUDING ENTERING AND EXITING THE RESTAURANT AND WALKING TO AND FROM AND WHEN USING THE RESTROOMS

FRUITS DE MER

***Huîtres** **Crevettes**
oysters 4 shrimp
\$23.00 ½ doz. \$19.00

Demi-Homard
½ lobster
\$19.50

***Regiis Ova Sturgeon Caviar**
served with traditional
accoutrements & toasted brioche
Ossetra \$95.00 (1 oz.) | Hybrid \$80.00 (1 oz.)
Supreme \$65.00 (1 oz.)

PATISseries

Assortiment de Patisseries
assorted Bouchon Bakery pastries
\$15.75 / 4pc.
\$4.25 each
croissant, pain au chocolat,
cheese danish or blueberry muffin

DEBUT

Toast à l'Avocat
grilled pain de campagne, piquillo marmalade,
Haas avocado, radish & ricotta salata
\$14.00

Escargots de Bourgogne
Burgundy snails, garlic-parsley butter
& Bouchon Bakery puff pastry
\$17.50

***Foie Gras Sauté**
seared foie gras du jour
\$28.50

Biscuit au Babeurre
Bouchon Bakery buttermilk biscuit,
black pepper gravy, Hobbs' bacon & sausage,
Hooks cheddar & Fresno chili
\$14.00

***Saumon Fumé**
smoked salmon with lemon crème fraîche,
onion, fried capers, served with watercress salad
\$18.50

Quiche Florentine
Bouchon Bakery quiche Florentine
served with mixed greens
\$16.50

Soupe du Jour
\$9.50



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BRUNCH

Steak Pané
breaded top sirloin, country gravy, two scrambled eggs,
Bouchon buttermilk biscuit
\$28.00

Poulet et des Gaufres
roasted chicken with bacon-chive waffle,
Crown maple syrup & sauce Chasseur
\$29.75

***Petit Déjeuner Américaine**
two eggs any style with bacon, sausage, pommes Lyonnaise,
whole wheat toast & a Bouchon Bakery pastry
\$21.50

***Bénédictine au Crabe**
jumbo lump crab with Bouchon Bakery English muffin, wilted
spinach, piquillo peppers & sauce Hollandaise
\$32.00

***Boudin Blanc avec des Oeufs**
white sausage with scrambled eggs, whole wheat
toast & beurre noisette
\$29.75

PLATS PRINCIPAUX

***Le Burger Bouchon**
grilled prime beef burger on a pain au lait bun
with cheddar cheese, tomatoes, lettuce & "animal" sauce,
served with French fries
\$24.50

***Steak Bouchon**
grilled eye of the rib & sauce Bearnaise,
served with French fries
\$65.00

Moules au Safran
Maine bouchot mussels
steamed with white wine, Dijon mustard & saffron,
served with French fries
\$28.75

Rouleau de Homard
slow poached lobster, aioli, celery, pickled red onion,
split top bun, served with French fries
\$32.00

***Truffle Croque Madame**
grilled ham & cheese sandwich
on brioche with a fried egg & truffle sauce Mornay,
served with truffle French fries
\$32.00

Pasta du Jour
housemade pasta
MP

LES ACCOMPAGNEMENTS

**Pommes
Lyonnaise**
Yukon gold
potatoes &
caramelized
onions
\$9.00

Epinards
sautéed
spinach
\$9.00

**Saucisse or
Bacon**
Hobbs'
breakfast
sausage or
applewood
smoked bacon
\$9.00

**Pommes
Frites**
French fries
\$8.00
with truffles
\$18.00

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.