

# boulevard

BISTRO & BAR



## STARTERS

Mixed Olives and Toasted Almonds with sea salt 8.

Frites with curried ketchup and aioli 6.

Baked Pimento Cheese with herbed breadcrumbs and toasted bread 8.

House made sausages Toulouse, Merguez, chicken and herb tomato 14.

Applewood smoked pork belly with chimichurri 10.

Pâté de Campagne with terrine of pork, peppercorns, mushrooms, pickled onions, cornichons and honey dijon 8.

Duck Rillettes with citrus-herb cured duck, marinated olives, spicy dijon and house bread 10.

Crab Cakes with Rouille serves two 15.

Mussels Mariniere with white wine, shallot butter, aioli and toasted ciabatta 12. add chorizo 3.

## MEAT & CHEESE BOARDS

house duck rillettes  
finocchiona  
smoked pork belly  
house pâté  
mortadella

prosciutto  
toulouse sausage  
merguez sausage  
chicken sausage

saint andre  
humboldt fog  
whiskey cheddar  
maytag blue  
prima donna  
caci tartufo  
drunken goat

Serves 2-3 people.  
Any combination of 3 items 15.

## SOUP & SALAD

Soup of the Day...8 oz cup or 12 oz bowl 5/6

Butter Lettuce Salad with radish, pickled red onion, Maytag blue cheese, toasted walnuts and buttermilk dressing 7/10.

Seasonal Fruit Salad with local spring mix greens, berries, candied pecans, goat cheese crostini and sherry vinaigrette 7./10.

Heirloom Tomato Salad with local tomatoes, cucumber, pickled onion, capers, fresh basil, Balsamic reduction 13.

Salad Nicoise with Yellowfin Tuna, soft boiled local egg, creamer potatoes, haricot vert, cucumber, cherry tomatoes, nicoise olives and lemon-caper vinaigrette 15.

## ENTRÉES

Steak Frites with hanger steak, arugula and shallot butter 22.

Ratatouille summer vegetable ragout served with herbed goat cheese crostini 14.

Pan Roasted Duck with crispy fingerling potatoes, apple cider slaw and orange gastrique 20.

Pasta Carbonara Bucatini, pancetta, fresh basil, Parmigiano-Reggiano and sunny side up egg 15.

Ravioli with mushrooms, Mascarpone cheese, Provencal tomato sauce and Pecorino Romano 15.

Lemon Herb Roasted Chicken with pimento mac-n-cheese, haricot vert and lemon caper vinaigrette 18.

Fennel Encrusted Pork Tenderloin with carrot puree, chard, roasted fennel and Dijon sauce 18.

## SANDWICHES

Boulevard Bistro Burger with your choice of cheddar, swiss or maytag blue, local mixed greens, tomatoes, red onion, pickles, dijon, aioli & brioche bun 12. (Add pimento cheese 1.)

Portobello Mushroom Burger with caramelized onions, swiss, arugula, rouille & brioche bun 9.

Grilled Falling Sky Farm Chicken Sandwich with provolone, pancetta, mixed greens, tomatoes, lemon aioli & brioche bun 12.

Fried Mortadella Sandwich with kraut, red onions, pickles, honey dijon & rye sourdough bread 8.

Lamb Burger ground lamb, Feta, spinach, tzatziki & brioche bun 14.

Hog Burger ground pork, pork belly, cider slaw, BBQ sauce & brioche bun 12.

(All sandwiches served with fries. Substitute a garden salad +1.75)

## kids

Cheeseburger with fries

Grilled Falling Sky Chicken with carrot puree and haricot vert

Pasta & Cheese Sauce  
All 8.

## sides

Carrot puree 4.

Cider Slaw 4.

Haricot Vert 4.

Swiss Chard 5.

Fingerling Potatoes 4.

Pimento mac-n-cheese 5.