

boulevard

BISTRO & BAR



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chef Chris McMillan

STARTERS

Frites with curried ketchup and aioli 6.

Baked Pimento Cheese with herbed breadcrumbs and toasted bread 8.

Roasted Shrimp and Giardiniera Bruschetta served on toasted ciabatta 10.

Finocchiona and Roasted Pepper Focaccia with caramelized onions, capers, fontina cheese, and arugula 12.

Cheese and Shiitake Mushroom Arancini fried risotto with grated Manchego, harissa, and aioli 12.

Harissa and Honey Wings served with lemon, cilantro, and buttermilk dressing 12.

Meat and Cheese Board ask your Server about our daily selection of Charcuterie and Artisan Cheeses 15.

SOUP & SALAD

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

Mixed Green Salad with roasted pears, pancetta, st. andre, toasted hazelnuts, and sherry vinaigrette 10.

Pickled Beet and Baby Kale Salad with spiced yogurt, candied pecans, orange zest, and champagne vinaigrette 10.

Autumn Harvest Salad with mixed greens, roasted autumn vegetables, Arkansas gala apples, rosemary new potatoes, marinated grass roots farm chicken breast, and buttermilk dressing 15.

• ENTRÉES •

Steak Frites with a butcher's tender, seasoned arugula, and sauce bearnaise 22.

Roasted Autumn Squash Savory Crepes with toasted walnuts, blue cheese, and cognac cream 15.

Bone in Smoked Pork Loin with rosemary new potatoes, roasted autumn vegetables, and honey-bourbon reduction 18.

Parisian Style Gnocchi with grass roots farm chicken confit, roasted shiitake mushrooms, cippolini onions, fried sage, and sauce veloute' 15.

Pan Roasted Red Snapper with heirloom autumn squash puree', citrus-beet greens slaw, and sauce beurre blanc 22.

BURGERS AND SANDWICHES

Boulevard Bistro Burger with your choice of cheddar, Swiss, provolone, fontina, or bleu, mixed greens, tomato, red onion, pickles, dijon, and aioli on a brioche bun 12. (Add pimento cheese 1.)

Portobello Mushroom Burger with caramelized onions, Swiss, arugula, and rouille on a brioche bun 9.

Grilled Chicken Sandwich with provolone, pancetta, mixed greens, tomato, and lemon aioli on a brioche bun 12.

Pastrami Reuben with kraut, red onions, pickles, Swiss, and Russian dressing on toasted rye bread 10.

The Cuban with house smoked Tasso Ham, roasted Porchetta, Swiss, pickles, red onion, yellow mustard, aioli, and a side of mojo sauce on focaccia 10.

Steak Sandwich with hanger steak, fontina, pepperonata, lettuce, tomato, pickled red onion, and horseradish cream on focaccia 13.

(All sandwiches served with fries. Substitute a garden salad +2.00)

kids

Cheeseburger with fries 8.

Grilled Chicken with fries 8.

Mac-n-Cheese 8.

Cheesy Risotto 8.

10 and under

sides

Roasted Autumn Vegetables 5.
Rosemary New Potatoes 5.

Herb- White Wine Risotto 5.

Citrus-Beet Greens Slaw 5..

Pimento Mac-n-Cheese 5.

Autumn Squash Puree' 5.

Boulevard Proudly Uses Locally Grown, Organic Meats and Produce Furnished By:

Arkansas Natural Produce, Armstead Farm, Dunbar Garden, Grass Roots Co-Op, and Tanner Farm