

# } B O U C H O N }

## FRUITS DE MER

**\*Huîtres**  
oysters  
\$30.00 ½ doz.

**Moules**  
mussels  
\$8.50 1 doz.

**Crevettes**  
4 shrimp  
\$26.00

**Demi-Homard**  
½ lobster  
\$35.00

**\*Palourdes**  
clams  
\$2.50 ea.

**\*Petit Plateau**  
½ lobster, 8 oysters, 2 shrimp,  
4 clams, 8 mussels  
\$95.00

**\*Grand Plateau**  
1 lobster, 18 oysters, 6 shrimp,  
6 clams, 12 mussels  
\$159.00

**\*Regiis Ova Sturgeon Caviar**  
served with traditional  
accoutrements & toasted brioche  
Ossetra \$120.00 (1 oz.) | Hybrid \$105.00 (1 oz.)  
Supreme \$85.00 (1 oz.)

## PÂTISSERIES

**Assortiment de Pâtisseries**  
assorted Bouchon Bakery pastries  
\$6.00 each  
\$21.00 4pc.  
croissant, pain au chocolat, almond croissant  
cheese danish or blueberry muffin

## DÉBUT

**Toast à l'Avocat**  
grilled pain de campagne, piquillo marmalade,  
Haas avocado, radish & ricotta salata  
\$18.00

**Escargots de Bourgogne**  
Burgundy snails, garlic-parsley butter  
& Bouchon Bakery puff pastry  
\$19.75

**\*Foie Gras Sauté**  
seared foie gras du jour  
\$32.00

**Biscuit au Babeurre**  
Bouchon Bakery buttermilk biscuit,  
black pepper gravy, Hobbs' bacon & sausage,  
Hook's cheddar & Fresno chili  
\$18.00

**\*Saumon Fumé**  
smoked salmon with lemon crème fraîche,  
onion, fried capers, served with watercress  
salad & toasted pumpernickel  
\$24.00

**Quiche Florentine**  
Bouchon Bakery quiche Florentine  
served with mixed greens  
\$19.50

**Beignets du Jour**  
Bouchon Bakery doughnuts  
\$16.00



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## BRUNCH

**\*Petit-Déjeuner Américain**  
two eggs any style with bacon, sausage, pommes Lyonnaise,  
whole wheat toast & a Bouchon Bakery pastry  
\$28.00

**\*Bénédictine au Crabe**  
jumbo lump crab with Bouchon Bakery English muffin,  
two poached eggs, sweet corn, onion  
confit & sauce Hollandaise  
\$38.00

**Poitrine de Porc Braisée**  
braised Hobbs bacon, poached egg, Anson Mills grits,  
collard greens & chowchow relish  
\$34.00

**Poulet et Gaufres**  
roasted chicken with bacon-chive waffle,  
Crown maple syrup & sauce Chasseur  
\$36.50

**\*Hachis de Merguez**  
housemade merguez sausage hash served with two eggs  
any style & whole wheat toast  
\$27.50

## PLATS PRINCIPAUX

**\*Steak Bouchon**  
grilled American wagyu eye of the rib & sauce Bearnaise,  
served with French fries  
\$89.00

**\*TAK Room Cheeseburger**  
American wagyu beef with cheddar cheese, lettuce,  
red onion, tomatoes, dill pickles & secret sauce  
served with French fries  
\$32.00

**Ad Hoc Fried Chicken Breast**  
buttermilk fried chicken breast, dill pickles,  
Hoc slaw & Bouchon Bakery bun served with kettle chips  
\$28.00

**\*Croque Madame**  
grilled ham & cheese sandwich  
on brioche with a fried egg & sauce Mornay,  
served with French fries  
\$27.00

**\*Salade de Saumon**  
grilled Scottish salmon with marinated heirloom  
tomatoes, cucumbers, red onion & Palladin  
croutons with basil vinaigrette  
\$34.00

## LES ACCOMPAGNEMENTS

**Pommes  
Lyonnaise**  
Yukon gold  
potatoes &  
caramelized  
onions  
\$11.00

**Epinards**  
sautéed  
spinach  
\$11.00

**Saucisse ou  
Bacon**  
Hobbs'  
breakfast  
sausage or  
applewood  
smoked bacon  
\$12.00

**Pommes  
Frites**  
French fries  
\$10.00  
**with truffles**  
\$19.00

\*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.