

BRUNCH

FRUITS DE MER

● OYSTERS ON THE HALF SHELL ●
by the half dozen

WEST COAST -24 (GF)

EAST COAST -21 (GF)

● SHRIMP COCKTAIL -25 ●

PLATEAUX

Assortment of fresh seafood & shellfish

PETIT -125 (GF)

GRAND -225 (GF)

HORS D'OEUVRES

BLUE CRAB BEIGNETS -24

Spicy Remoulade

ESCARGOTS EN CROÛTE -16

Garlic Herb Butter, Puff Pastry

SHRIMP NOLA -23

Creole Spice, Garlic, Biscuit

SALMON CARPACCIO -24 (GF)

Cured Salmon, Beets, Mustard Crème Fraîche,

Pickled Shallots

STEAK TARTARE -19

Garlic Aioli,

Capers, Fines Herbes

CHARCUTERIE -23

Assortment Of Artisanal Meats And Cheeses,

Accoutrements

Torchon De Foie Gras Supplement -20

MAINS

GREEK YOGURT AND GRANOLA -12

Whipped Ricotta, Vanilla, Citrus, Olive Oil

FRENCH TOAST -16

Sauce Suzette, Orange, Maple Anglaise

OMELETTE GRUYÈRE -22 (GF) (V)

Farm Eggs, Fondue, Mixed Greens

BOULON BREAKFAST -17

Two Eggs Your Way, Frites Maison, Bacon, Brioche Toast

BRIOCHE EGGS BENEDICT

Jambon de Paris, Citrus Hollandaise -17

Crab Cake, Creole Hollandaise -21

CROQUE MADAME -18

Jambon De Paris, Gruyere, Béchamel,

Farm Egg, Greens

CROISSANT SANDWICH -17

Over Easy Farm Eggs, Bacon, American Cheese,

Garlic Aioli, Roasted Potatoes

GNOCCHI PARISIENNE -22 (V)

White Wine, Garlic, Tomatoes, Squash

MOULES FRITES -26 (GF)

PEI Mussels, White Wine, Pommes Frites

SHRIMP PO' BOY -25

Creole Fried Shrimp, Lettuce, Onion, Remoulade, Chips

LE BURGER -24

Smash Patties, American Cheese, Red Onion,

Thousand Island, Pomme Frites

STEAK FRITES

Maitre D'hôtel Butter

add Farm Egg -4

Hanger -38

Filet -51

Cauliflower Steak -21 (VG)

CAVIAR SERVICE

Sustainably harvested by Regiis Ova
Served with brioche, blinis, crème fraîche,
egg, shallot, chive

KALUGA HYBRID -120 / 10Z.

OSSETRA -150 / 10Z.

Suggested Champagne Pairing
1/2 bottle of Krug Grand "Cuvee" -200

SALADS & SOUPS

Add: Steak -18, Salmon -12, Chicken -9

VERTE -13 (GF) (V)

Mixed Greens, White Balsamic Vinaigrette,
Radish, Fines Herbes

CAESAR -16

Parmesan, Brioche Crouton

FRISÉE -16

Frisée, Bacon Vinaigrette, Poached Egg

SHRIMP BEURRE BLANC -25 (GF)

Mixed Greens, Avocado, Truffle,
White Balsamic Vinaigrette

ONION SOUP GRATINÉE -14

Fontina, Gruyère, Parmesan, Crouton

TOMATO BISQUE -14 (V)

Petit Brioche Grilled Cheese

Accompagniments

FRUIT -7 (GF) (VG)

ASPARAGUS + HOLLANDAISE -10 (V)

FRITES MAISON -9 (GF)

POMMES FRITES -9 (GF) (VG)

BACON -9 (GF)

SWEET ENDINGS

CRÈME BRÛLÉE -12 (GF) (V)
Caramelized Sugar, Berries

WARM BUTTER CAKE -13 (V)
Blueberries

PROFITÉROLES -14 (V)
Chocolate, Vanilla, Crème

BREAD PUDDING -14 (V)
Bananas, Rum, Vanilla Ice Cream

(GF) - Gluten-free (V) - Vegetarian (VG) - Vegan

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance), while we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.