

BRUNCH

FRUITS DE MER

● OYSTERS ON THE HALF SHELL ●

by the half dozen

WEST COAST -24 (GF)

EAST COAST -21 (GF)

● KING CRAB ●

1/2 pound -55 1 pound -100

● 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, 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

MOULES FRITES -26 (GF)

PEI Mussels, White Wine, Garlic, 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

MAINE LOBSTER BISQUE -19

Lobster Claw, Wild Mushrooms

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, Candied Lemon Zest

PROFITÉROLES -14 (V)
Chocolate, Vanilla, Crème

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