

{ BOUCHON }

BAKERY

← CAFÉ →

DEBUT

Deviled Eggs
\$5

Marinated Olives
\$5

San Marzano Tomato Soup
chive oil
\$7/\$11

Chicken Soup
egg noodles,
market vegetables
\$12

CHARCUTERIE & FROMAGE

Pâté de Campagne
country style pâté
\$14

Rillettes aux deux Saumons
fresh & smoked salmon
rillettes, served with toasted croûtons
\$17

Terrine of Foie Gras
served with toasted baguette
\$25

Charcuterie Board
served with pickles
& Dijon mustard
\$23

Cheese Board
served with acacia honey,
walnut & currant breads
\$23

SALADES

Laitue
bibb lettuce, garden herbs,
house vinaigrette
\$12

Cobb Salad
roasted chicken, Point Reyes blue,
bacon lardon, tomato, avocado, hen
egg, romaine hearts, house vinaigrette
\$23

Garden Vegetable Salad
mixed greens, cucumber, sweet
carrots, radish, grape tomato, goat
cheese, red wine vinaigrette
\$17

Salmon Salad
Scottish salmon, pearl couscous, corn,
pickled blueberries, pistachios, mixed greens,
champagne vinaigrette
\$26

Steak Salad
pan roasted flat iron, arugula, heirloom tomato,
torn crouton, Parmigiano-Reggiano,
balsamic vinaigrette
\$28

SANDWICHES

Avocado Toast
avocado, piquillo marmalade,
pickled red onion, radish, feta,
pain de campagne
\$16

Croque Madame
toasted ham & cheese
on brioche with a fried egg
& sauce Mornay
\$19

Grilled Cheese & Tomato Soup
fontina, Hook's cheddar,
pain viennoise, San Marzano
tomato soup
\$14

Tuna Niçoise Tartine
pole-caught American tuna,
niçoise olives, sliced hen egg,
pain de campagne
\$17

B.L.T.
heirloom tomatoes, applewood smoked bacon,
bibb lettuce, garlic aioli, brioche
\$18

PLATS PRINCIPAUX

Saffron Mussels
Maine bouchot mussels, white wine,
Dijon mustard, saffron
\$21

Quiche du Jour
mixed greens
\$16

Roasted Chicken Breast
corn, forest mushrooms, spinach,
chicken jus
\$28

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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