

{ B O U C H O N }  
**BAKERY**  
 ← C A F É →

DEBUT &  
 HORS D'OEUVRES

**Oeufs Mimosas**

deviled eggs  
 \$6.00

**Olives Marinées**

marinated olives  
 \$5.00

**Soupe à la Tomate**

San Marzano tomato soup, chive oil  
 \$7.00/\$11.50

**Soupe de Poulet**

chicken soup, egg noodles,  
 market vegetables  
 \$12.00

**Toast d'Avocat**

avocado, piquillo marmalade, pickled red  
 onion, radish & feta on pain de campagne  
 \$12.00

**\*Rillettes aux deux Saumons**

fresh & smoked salmon rillettes,  
 served with toasted croûtons  
 \$17.00

**Pâté de Campagne**

country style pâté with watercress,  
 cornichons & radishes  
 \$14.00

**Terrine de Foie Gras**

served with toasted baguette  
 \$25.00

**Charcuterie Board**

served with pickles & Dijon mustard  
 \$19.00

**\*Fromage du Jour**

served with acacia honey,  
 walnut & currant breads  
 \$23.00

**Quiche du Jour**

served with mixed greens  
 \$16.00

SALADES

**Salade Cobb**

romaine lettuce with roasted chicken, bacon lardons,  
 hard-boiled egg, cherry tomatoes, Haas avocado,  
 blue cheese & house vinaigrette  
 \$23.00

**Salade César aux Crevettes**

Shrimp, Tuscan kale, pickled red onions, fried capers, shaved Parmesan-  
 Reggiano with creamy Parmesan dressing and torn croûtons  
 \$26.00

**\*Salade de Saumon**

Scottish salmon with mixed greens, farro, Autumn squash, pickled beech  
 mushrooms, red pear, pecans & honey-sage vinaigrette  
 \$26.00

SANDWICHES

**\*Croque Madame**

toasted ham & cheese on brioche with a fried egg & sauce Mornay  
 \$19.25

**Soupe de Tomate et Sandwich au Fromage Grillé**

Hook's cheddar & Danish Fontina on pain viennoise  
 served with San Marzano tomato soup  
 \$14.50

**Tartine Niçoise au Thon**

pole-caught American tuna, nicoise olives & a sliced hen egg  
 on pain de campagne  
 \$17.25

PLATS PRINCIPAUX

**Confit de Canard**

crispy duck leg confit with Brussels sprouts & mustard sauce  
 \$27.00

**\*Steak Forestiere**

pan-seared flat iron & sauce forestiere served with pomme puree  
 \$34.00

**\*Saumon Écossais**

pan-roasted Scottish salmon with ragout of lentils  
 & glazed root vegetable  
 \$29.00

LES ACCOMPAGNEMENTS

**Purée de Pommes  
 de Terre**

potato purée  
 \$7.00

**Champignons de  
 Paris**

Madeira mushrooms  
 \$8.00

**Choux de Bruxelles**

roasted Brussels  
 sprouts, onion confit  
 & bacon lardons  
 \$8.00