

Food you can eat.
Cocktails you can drink.
Wines you can afford.



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SOUPE & SALADES

FRENCH ONION SOUP

caramelized onion.
gruyère. baguette. 11

POACHED FARM EGG SALAD

local greens. bacon lardons.
crisp chicken livers.
mustard vinaigrette. 13

FARM TO MARKET

Texas greens and produce. Texas cheese.
changes regularly. 10

BURRATA SALAD

strawberry. rhubarb.
local greens. candied hazlenuts.
endive. balsamic reduction. 16

BAR à HUÎTRES

GULF SHRIMP

½ DOZEN • 15 DOZEN • 27

SPECIALTY OYSTERS • MP

BEET CURED SALMON • 12

PLATEAU DE FRUITS DE MER • 84

12 specialty oysters. 12 steamed mussels. 6 gulf shrimp.
grilled baby octopus. 6 little necks.

Petits Plats

CRAWFISH BEIGNETS

smoked pimentón aioli. house pickled
sweet peppers. 14 each add'l beignet. 3

MUSSELS

smoked tomatoes. shellfish fumet.
lemon. thyme. 17 frites. +3

WOOD-GRILLED GULF OYSTERS

½ dozen. house-made casino butter. 16

ROASTED BONE MARROW

red onion-tomato marmalade. garlic confit.
pink peppercorn-lemon gremolata. 16

TEXAS WAGYU BEEF TARTARE

crispy potato. quail egg.
traditional garnish. 16

GRILLED BABY OCTOPUS

meyer lemon. local honey.
olive-peppadew tapenade.
smoked fingerling potatoes. 15

CRISPY DUCK WINGS

Korean barbecue glaze. 14

CHARCUTERIE & FROMAGE

THE NEW BIG BOARD (3 meats and 3 cheeses) 34

CHEESES 19

HOUSE MADE CHARCUTERIE 23

ROTATING 3 SELECTIONS

“OUR HOUSE MADE CHARCUTERIE
IS CHEF’S CHOICE
AND ROTATES REGULARLY”

- Chefs Nate and Brian

PLATS PRINCIPAUX

CRISP CHICKEN PAILLARD

haricots verts. heirloom tomatoes.
smoked peppadew vinaigrette. castelvetro
olives. capers. parmesan. cucumber. 24

CRISP LAMB NECK

saffron couscous. marinated feta.
cauliflower giardiniera. harissa-lamb jus. 29

BOUILLABAISSA BOULEVARDIER

lobster-saffron broth. mixed seafood. shrimp.
clams. mussels. baby octopus. rouille. 34

WILD BOAR RAGOUT PAPPARDELLE

house made pasta. house made ricotta.
local greens. parmesan. 25

MARKET SEAFOOD

chef's choice. market price.

LA GRILLADE

HERITAGE BERKSHIRE PORK CHOP

spring vegetable cassoulet. pickled fennel.
mustard-cornichon sauce. 32

A BAR N RANCH TEXAS WAGYU STEAK FRITES

local greens. red wine jus.
hand-cut fries. bernaise aioli. 31

CHEF'S CUT

chef's choice. market price.

BOULEVARDIER BURGER

8 oz. grass-fed patty. house bacon.
gruyère. caramelized
onion. Nathan's pickles. pain au
lait bun. hand-cut fries. 18

Accompagnements

brussels sprouts with house bacon,
sweet soy and togarashi. 10
house pickled vegetables. 6

cavatappi "mac n cheese" with
mornay, gruyère, parmesan, confit
garlic puree, and fresh thyme. 12
hand-cut fries. garlic aioli. 7

Split Plate Charge \$4

COCKTAILS

FRAGILE FLIGHT

Glenfiddich 12. Meletti. Aperol. Orange. 13

PÊCHE AMÈRE

Vodka. Lemon. Bigallet China China.
Peach. 12

PEPPERCORN BING BONG

Habanero-Infused Tequila.
Beet-Peppercorn Shrub. Lime.
Celery Bitters. Topo. 13

PINK PANTHER

New Amsterdam Gin. Giffard
Pamplemousse. Campari. Lemon. 12

B-SPOT

Blackberry-Infused Gin. Mint.
Ginger. Lime. Topo. 12

ELECTRIC BOOGALOO

House R(h)um Blend. Banana. Pineapple.
Orgeat. Orange. Coconut. Basil. 14

LIGNE DE DÉPART

Pierre Ferrand 1840. St-Germain.
Huckleberry. Salers. Dolin Blanc.
Bitters. Topo Chico. 13

SINGLE BARREL STEEP BUZZ

Boulevardier's Knob Creek Single Barrel.
Ginger. Earl Grey. Honey. Lemon. 13

OH, G'S WORD

Cucumber-Infused Gin. Yellow Chartreuse.
Luxardo Maraschino. Orange. 13

SNOUT TO TAIL

Pork Fat-Washed Mellow Corn.
Averna. Crème de Cacao.
Tobacco Bitters. Angostura Bitters. 12

LET ME CLARIFY

Gracias A Dios Mezcal. Clarified Orange.
Sugar. Peach. Mint. Angostura. 13

BOULEVARDIER

Wild Turkey Rye. Campari. Cinzano 1757. 9
*Sub Maker's Mark and Carpano Antica +3

OLD FASHIONED

Evan Williams. Sugar. Angostura
Bitters. Orange Bitters. 10

SAZERAC

Old Overholt Rye. Copper & Kings Brandy.
Sugar. Angostura Bitters.
Peychaud's Bitters. Absinthe. 13

DAIQUIRI

Flor de Caña 4 yr.
Lime. Sugar. 10

FRENCH 75

Zephyr. Lemon. Sugar.
Bubbles. 12