

SOUPE et SALADES

<u>French Onion Soup</u> : caramelized onion. gruyère. baguette.	11.00
<u>Poached Farm Egg</u> : frisee. local greens. bacon lardons. crisp chicken livers. mustard vin. local honey.	13.00
<u>Farm to Market</u> : Texas greens and produce. Texas cheese - cheese changes frequently.	10.00

SANDWICHES

each comes with your choice of hand-cut French fries or home fries

<u>Croque Madame</u> : black forest ham. gruyère. dijon. roasted garlic purée. sunny-side farm egg. brioche bread.	15.00
<u>Boulevardier Burger</u> : house-made bacon. farm egg. gruyère. caramelized onion. house pickles. pain au lait bun.	18.00

BRUNCH

<u>Hash Boulevardier</u> : mushroom. greens & potato hash. two eggs your way. maple-sage breakfast sausage. black pepper hollandaise.	16.00
<u>French Toast</u> : mixed fruit. Texas pecan-butterscotch maple syrup. chantilly.	13.00
<u>Steak and Eggs</u> : - wood-grilled A Bar N Ranch Texas Wagyu steak. two eggs. hash potatoes. herb pistou. local greens.	31.00
<u>Prospector's Breakfast</u> : open-faced omelette. crispy oysters. house-made bacon. local greens. shaved parmesan. capers.	15.00
<u>Legs and Eggs</u> : crisp duck leg confit. sunny-side up farm eggs. homestead stone-ground grit cakes. huckleberry preserves.	18.00
<u>House-Cured Lox Benedict</u> : poached egg. caviar. pickled onion. capers. orange hollandaise. wilted spinach. toasted brioche.	16.00
<u>Quiche</u> : gruyère. bacon. spinach. smoked peppadew. goat cheese. caramelized onion. local greens. pickled vegetables.	14.00

SIDES

house-cured bacon.	5.50
house-made maple-sage sausage links.	5.50
2 farm eggs – any style.	4.50
hand-cut french fries.	7.00
home fries.	4.50
fresh fruit. chantilly. local honey. mint.	8.00

croissant. 3.25

SWEETS

Bread Pudding: huckleberry jam. bourbon butter sauce. vanilla bean ice cream. 10.00
Crème Brulée: ginger snaps. fresh berries. 10.00
Chocolate Tart: puff pastry. raspberry sauce. salted pistachios. 10.00
Cheese Board: 3 cheeses. seasonal accompaniments. baguette. black pepper lavash. 19.00

BRUNCH COCKTAILS

Mimosa – bubbles. fresh squeezed OJ. 6.50
add a shot of St. Germain Elderflower +3.00
Bloody Mary – choice of vodka or habenero tequila. house mix. 10.00
Buena Vista Irish Coffee – Tullamore Dew. brown sugar. coffee. hand-whipped cream. 11.00
add Fernet Branca. +1.00
Raised & Infused – cucumber-infused gin. thyme Cointreau. strawberry Cocchi Americano,
lemon, absinthe 12.00
Boulevardier Bellini – (Choice of) 12.00
Peach: Crème de Peche. lemon. peach bitters. bubbles.
Yuzu: St. George Terroir gin. orange. grapefruit bitters. bubbles.
Coconut: R(h)um blend. pineapple. bubbles.
Hibiscus: Absinthe. rad magic. lemon. bubbles.
Brandy Milk Punch – Pierre Ferrand Cognac. vanilla. milk. nutmeg. 12.00
Bardstown Breakfast – Makers Mark. cinnamon. maple. Angostura. apple bitters. 12.00
Aperol Spritz – Aperol. bubbles. Topo Chico. 10.00