



## **Dinner Menu**

### **Bar à Huîtres**

**East Coast Oysters on the Half Shell - MP**

### **Soupe & Salades**

**French Onion Soup** - caramelized onion, Gruyère, baguette **\$14**

**Farm to Market Salad** - Texas greens, produce and cheese, changes regularly **\$13**

**Bibb Salad** - pickled shallot, radish, pickled herbs, chives, sherry vinaigrette **\$13**

### **Petit Plats**

**Crawfish Beignets** - smoked pimentón aioli, pickled red onion **\$17**

**Mussels** - smoked tomatoes, bacon, bubbles, lemon, thyme **\$20** Add frites + **\$3**

**Roasted Bone Marrow** – onion marmalade, garlic confit, pink peppercorn-lemon gremolata **\$17**

**Wood-Grilled Oysters** - 1/2 dozen, spicy casino butter **\$19**

**Grilled Baby Octopus** - Spanish chorizo, olive tapenade, smoked fingerling potatoes, béarnaise aioli, herb pistou **\$18**

**Texas Wagyu Beef Tartare** - toasted baguette, cured egg yolk, capers, cornichon, Dijon **\$17**

## **Plats Principaux**

**Duck Confit Gnocchi** - ricotta gnocchi, asparagus, Brussels, pickled fennel, stone fruit, mascarpone **\$32**

**Coq Au Vin Blanc** - white wine-braised chicken, fingerling potatoes, oyster mushrooms, English peas, pearl onions, bacon lardon, tarragon, cauliflower-black truffle purée, sherry cream **\$29**

**Seared Day Boat Scallops** - risotto verde, giardinera, lemon zest, Calabrese-ricotta pesto **\$37**

**Wild Boar Ragout Pappardelle** - egg pasta, lemon ricotta, local greens, Parmesan **\$27**

**Free-Range Australian Lamb Chops** – double thick cut and wood-grilled, roasted sunchokes, grilled radicchio & endive salad, citrus segments, shaved Parmesan, jus gras **\$45**

**Boulevardier Burger** - 8oz beef patty, bacon, Gruyère, caramelized onion, pickles, brioche bun, hand-cut fries **\$23**

**Texas Wagyu Steak Frites** - local greens, house demi, hand-cut fries, béarnaise aioli **\$38**

**Chef's Cut** - ask your server **MP**

**Market Seafood** - ask your server **MP**

## **Acompagnements**

**Brussels Sprouts** - with bacon lardon, sweet soy and togarashi **\$12**

**Fried Cauliflower** – with Parmesan, lemon zest, Calabrese peppers, tarragon aioli **\$12**

**Hand-Cut Fries** - with béarnaise aioli **\$8**

**Risotto Verde** - with giardinera, lemon zest, Calabrese-ricotta pesto **\$15**

## **House Cocktails**

**Old Fashioned** – Bourbon, sugar, Angostura bitters **\$12**

**Sazerac** – Rye, Brandy, sugar, Angostura and Peychaud's bitters **\$13**

**Steep Buzz** – Bourbon, lemon, ginger, Earl Grey-honey, apple bitters **\$12**

**French 75** – Gin, lemon, sugar, bubbles **\$12**

**Boulevardier** – Rye, Campari, sweet vermouth **\$12**

**B Spot** – blackberry infused Gin, ginger, lime, Topo Chico **\$12**

**Main Spritz** – Aperol, St. Germain, bubbles **\$13**

**Ranch Water** – Tequila, lime, Topo Chico **\$10**

**Daiquiri** – Rum, lime, sugar **\$12**