

b**L**

0 5 . 2 1 . 1 7

**b o u l e t t e s l a r d e r
b r u n c h****beignets**organic turkish coffee spice sugar
pistachio paste
12**crème fraiche coffee cake**poached apricots, lemon cream
10**strawberry fool**albion berries, crème chantilly
strawberry puree
15**toast for the table**acme assorted bread
sweet organic butter organic apricot jam
8**breakfast cheese**farmstead chevre + truffled tallegio, burrata + aged pecorino
toast
26**e g g s****poached eggs**cauliflower gratin, red mizuna
aged taleggio cheese
25**eggs scrambled**w/ chicken salad (nuoc cham) lime, fish sauce, chilies, herbs
28**herbaceous tomato braised short ribs**

(brandt ranch boneless beef)

+ poached eggpolenta, semolina crisp sage
28**s a v o r i e s****carrot + celeryroot soup**yogurt, chervil
served chilled
10**white flower melon salad**salt, mint, japanese sweet potato, vinegar
16**sunday seafood salad**bay shrimp, white shrimp + calamari
mc evoy ranch field lettuces
creamy tarragon dressing, cucumbers
29**several preparations w/ wild king salmon**hokaido kombu marinated sashimi
salmon cake w/ herbs + smoked salmon
roasted shellfish emulsion
cucumbers marinated w/ smoke vinegar
35**filet of beef antipasti**crushed fava salad, baby carrots vinaigrette
cabbage marinated w/ castelvetrano oil + oregano
scallion *crudi*, asparagus, tiny new potatoes
garlic confit aioli
35**braised lamb neck mole**fresh masa tortillas, lentils, queso fresco
coriander
28**vegetarian farmhouse**italian mascarpone creamed spinach, morels
fried leeks, ricotta cheese + crispy french roll
26**s w e e t s****cannoli**our ricotta and candied peel, lagier ranch cherries
7.5**ice cream trio**pistachio, vanilla, french lavender honey
pain d'amande
12**bittersweet chocolate pot de crème**coffee cloud, chocolate *tuille*
9**mediterranean set yogurt**blackberries + blueberries, basil seed bubbles
9.5

c h a m p a g n e c o c k t a i l s
& s o u r s

Bb royale	12
prosecco, lejay cassis	
aperol spritz	12
aperol, prosecco, soda	
fog & smoke	14
kimo sabe mezcal joven, ginger liqueur, lime, simple syrup egg white, aztec chocolate bitters	
sloe simon	12
old simon genever, sloe gin, simple syrup, egg white, lime juice	
pisco amaro	13
pisco porton, simple syrup, lime, egg white, angostura amaro	

m a r t i n i s

kampai!	15
kikori japanese whiskey, angostura amaro, luxardo grapefruit juice	
sidecar	14
h by hine cognac, lemon, pomegranate molasses simple syrup	
cucumber gimlet	12
rutte celery dry gin, lime, simple syrup, cucumber juice	
upper manhattan	14
slow + low rye, antica carpano, angostura bitters	
the jimmy	14
knob creek rye, gran classico, sweet vermouth, aperol	
sazerac	12
knob creek rye, absinthe, simple syrup, peychaud's bitters	
white negroni	14
kimo sabe mezcal joven, gran classico bitters, dry vermouth	

r o c k s

pink pearl	14
purity vodka, elderflower liqueur, grapefruit juice angostura bitters	
ginger rick	13
purity vodka, ginger liqueur, lime, ginger beer, angostura bitters	
paloma	12
chinaco blanco tequila, lime + grapefruit juice, soda spicy salt rim	
brown derby	14
old grand dad bourbon, grapefruit + lemon juices angostura bitters	
Bb old fashioned	12
old grand dad bourbon, simple syrup, angostura bitters	
Bb bloody mary	12.5
purity vodka, organic tomato, lemon + pickle juices	
Bb lemonade (lemon + mint)	8
spike it w/ harvard ave. gin or purity vodka	
	12

n o n - a l c o h o l i c
b e v e r a g e s

freshly squeezed citrus juice	6
iced english breakfast tea	4.5
iced mint tea	4.5
iced soy milk with cinnamon	4.5
iced eastern european chocolate milk	6
espresso tonic! (cold)	6
izze sparkling grapefruit soda	5.5
belvoir organic ginger beer	5.5
lemoncocco (roman summer favorite)	4
la nostra gazzosa (sparkling lemon beverage)	5.5
il nostro chinotto (sparkling citrus beverage)	5.5
festivo portofino (italian bitters tonic)	5.5
sightglass coffee	
large french press	12
small french press	7.5
latte	6.5
cappuccino	5
cold brewed iced coffee	6
assorted teas	6
chamomile, mint verbena, earl grey	
sencha, english breakfast, paris	
roibos chai	
☞ eastern european style hot chocolate	6.5

boulettes breakfast is served
tuesday-saturday 8-10:30am
sunday brunch 10-2:30
private dinners by reservation

bouli bar lunch, dinner
tuesday-friday 11:30am-3:00pm
saturday 11am-3:00pm
dinner tuesday-friday 6:00-9:30pm, saturday beginning at 4:30
cocktails & bar snacks tuesday-saturday 3:00-6:00pm

for more than thirty years, our story has been profoundly linked to the farms of northern california, whose organic ingredients we employ to articulate our menus

dirty girl produce
tierra vegetables
hamada farms
mariquita farm
riverdog farm
llano seco rancho
4 sisters garden
knoll farm
mcevoy ranch
oak hill farms
sonoma county poultry/liberty duck
monterey fish
sherman island garden
star route farms
green gulch farm
la tercera farm
f.e.e.d. sonoma
hunter orchards
white crane springs ranch
and many other local artisans who supply us with their beautiful ingredients