

0 7 . 2 3 . 1 7

b o u l e t t e s l a r d e r

beignets

lemon curd, lemon zest sugar
12

gateau basque

french prune plum
8

warm sour cherry clafoutis

french breakfast custard cake
montmorency cherries + lingon berries
crème chantilly
10

mediterranean set yogurt

fresh raspberries, blueberry compote
hydrated basil seeds
10

breakfast cheese assortment

farmstead chevre
triple cream cow
fig leaf wrapped goat robiolo
soft ripened sheep,
june taylor conserve of plum + kumquat
walnut bread toast
28

toast

sweet organic butter
w/ organic apricot jam, nocciolota
or w/ anchovy puree
8

e g g s

eggs scrambled

roasted pork belly, cucumber + scallion
butter lettuce, noc cham
26

poached eggs

white gulf shrimp, white corn cream, sorrel
28

fried egg

rib eye of beef (brandt ranch)
roasted tomato, new potato, herb + anchovy butter
32

s a v o r i e s

costa romanesco summer squash soup (chilled)

their blossoms, purple basil
10

ceviche of local halibut

tomato emulsion, chickpeas, gem lettuce
coriander, lime, crisp rustic baguette
24

green gulch farm little gem lettuce salad

tarragon white wine vinaigrette
16

sliced pork loin (laughingstock ranch) picnic temp

braised baby leeks, sauce gribiche, arugula salad
24

lamb tongue salad

satsuma plum, watermelon radish
mache, chervil, parsley
piment d'espelette vinaigrette
25

parsley + sage roasted *rouge bro* chicken

roasted okra, shishito + padron peppers
italian chicory salad, red wine vinaigrette
28

local albacore tuna

oil poached w/ kombu + green sancho
miso mayonnaise, japanese sesame seeds
scallions, napa cabbage salad, purple cauliflower
sesame vinaigrette
25

vegetarian farm house lunch

olive oil braised eggplant, cranberry shell beans
roasted peppers, caramelized onion, capers + their leaves
tomato, purslane, focaccia
26

s w e e t s

strawberry sorbet + crème fraîche ice cream

maras de bois strawberries
12

b/L cannoli

our ricotta, green gage plum conserve, candied peel
8

bittersweet chocolate ganache tart

chocolate creameaux
10

almond cake

peach, crème chantilly
10

meyer lemon meringue tart

8

c o c k t a i l s

aperol spritz	12
aperol, prosecco, soda	
paloma	12
chinaco blanco tequila, lime + grapefruit juice, soda spicy salt rim	
cucumber gimlet	12
rutte celery dry gin, lime, simple syrup, cucumber juice	
negroni	14
rutte dry gin, formula antica, campari	
Bb old fashioned	12
old grand dad bourbon, simple syrup, angostura bitters	
brown derby	14
old grand dad bourbon, grapefruit + lemon juices angostura bitters	
fog & smoke	14
kimo sabe mezcal joven, ginger liqueur, lime, simple syrup egg white, aztec chocolate bitters	
ginger rick	13
purity vodka, ginger liqueur, lime, ginger beer, angostura bitters	
pink pearl	14
purity vodka, elderflower liqueur, grapefruit juice angostura bitters	

b o t t l e b e e r

california blonde ale (organic)	7.5
humboldt county, california, 12 oz can	
acme IPA	7.5
fort bragg, california, 12 oz	
california IPA (organic)	7.5
humboldt county, california, 12 oz	
allagash white ale	7.5
portland, maine, 12 oz	
allagash saison ale	8
portland, maine, 12 oz	
einstok toasted porter	8
iceland, 11.2 oz	
chimay white ale	12
belgium, 11.2 oz	
delirium tremens ale	9.5
belgium, 330 ml	
arend tripel ale	9.5
belgium, 330 ml	
pils lager	15
belgium, 500 ml	
strubbe's grand cru	19.5
belgium, 750 ml	
weihenstephanner dunkel	9.5
germany, 500 ml	
bitburger drive	6
non-alcoholic, germany, 330 ml	

c i d e r

eric bordelet poire authentique	28
france, 750 ml	
eric bordelet sidre brut tendre	20
france, 750 ml	

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
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