



ROYAL BOUCHERIE

HORS D'OEUVRES

Onion Soup Gratinée gruyère	12	Oysters mignonette & spicy cocktail sauce	MP
Steak Tartare pickled shallots, horseradish, crostini	19	Shrimp Cocktail spicy cocktail sauce, lemon	19
Escargot à l'ail Noir black garlic braised escargot, ratatouille, panisse, crispy garlic	16	Quenelles poached shellfish mousse, puffed black rice, sauce américaine	15
Tomato & Goat Cheese Tart bitter greens, aged balsamic	14	Chicken Liver Mousse seasonal jam, toasted bread	14
Salade Niçoise confit tuna, haricot vert, fingerling potatoes, tomato, olives, anchovy vinaigrette	19	Pâte du Jour mustard, pickles, toast	12

Fromage Tasting Board
honey, jam, and toast
22/40



Charcuterie Tasting Board
mustards, pickles, and toast
22/40

ENTREÉS

Moules Royale peas, potatoes, lobster jus, saffron rouille	29
Duck Confit smoked marble potatoes, braised endive, shaved fennel, whole grain mustard jus	36
Trout Almandine lentils du puy, haricot vert, brown butter vinaigrette	30
Parisian Gnocchi fresh corn, heirloom tomato, basil	25
Boucherie Burger cooper sharp, applewood smoked bacon, half sour pickles, truffle sauce	22

STEAK FRITES

Mâitre d'Hôtel butter, aioli

Flat Iron	... 8 oz - 28
New York Strip	... 12 oz - 38
Boneless Rib Eye	... 16 oz - 48
Add Sauce	4
Bordelaise Béarnaise Pistou	
Additional Accompaniments	12
Pomme Purée	
Pomme Aligot	
Wild Rice	
Haricot Vert	
Charred Eggplant, Tomato & Hazelnut	
Mushroom Gratin	



MONDAY - Chicken Ballotine foie gras, wild rice, haricot vert	30	THURSDAY - Lamb T-Bone farro, harissa, olives, mint	32
TUESDAY - Black Bass black quinoa, seasonal vegetables	36	FRIDAY - Bouillabaisse moules, lobster, scallop, clam, shrimp, saffron rouille	48
WEDNESDAY - Truffle Ravioli seasonal vegetables	22		



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SPECIALTY COCKTAILS

Rue des Fraises 14

tequila, pamplemousse,
montenegro, strawberry

Oh, Snap! 15

snap pea-infused tito's,
lemongrass, bergamot

French 52 14

ford's gin, sparkling rosé,
rose water

The Diplomat 13

clarified milk punch - pere labat
rhums, kiwi, amaro, mint

Smokeshow 14

banhez mezcal, melon liqueur,
thai green chili

Canard et Calvados 14

duck fat-washed calvados,
vanilla, cherry bitters

What's The Dilly-0 15

cucumber & dill infused gin,
dry vermouth, honey

Firepit Chat 15

bonded bourbon, spiced pear,
mulled wine syrup

Plum Up the Jam 16

brown butter washed cognac,
plum, argala amaro, egg white

WINE BY THE GLASS

SPARKLING

CRÉMANT DE BOURGOGNE De Perriere, Brut, Burgundy 12

BLANC DE BLANC Brouette, Bordeaux 15

CRÉMANT ROSÉ Bouvet Ladubay, Rosé, Loire 14

ROSÉ - ORANGE

MOSCHOFILERO Troupis Winery, 2022, Arcadia 13

GRENACHE BLEND Anne Pichon, 2022, Rhone 12

SEMILLON Max Barreau, OG Orange, 2021, Bordeaux 13

WHITE

MUSCADET Claude Branger, 2022, Loire 13

RIESLING Joseph Cattin, 2021, Alsace 12

SAUVIGNON BLANC Guillaman, 2022, Côtes de Gascogne 13

CHARDONNAY Cave de Lugny, 2021, Mâcon Villages 14

RED

PINOT NOIR Pas de Problème, 2021, Languedoc-Roussillon 12

CÔTES DU RHÔNE Jean-Luc Columbo, 2019, Rhône Valley 13

CABERNET SAUVIGNON Cheval Quancard, 2021, Pays d'Oc 12

BRAUCOL Domaine Philémon, 2020, Gaillac 14

BORDEAUX Château Laubarit, 2020, Entre-Deux-Mers 15

TEMPERANCE COCKTAILS

zero-proof all-fun

Moira Rose 9

hibiscus, mint, grapefruit,
n/a sparkling rosé

Excuse My French 8

pineapple, vanilla,
raspberry

Pretty in Pink 8

strawberry, lime,
sparkling grapefruit

Collective Arts Non-Alcoholic IPA

0%, Hamilton, ON, CAN - 7.5

Spritzer Bar

in the full beverage book

DRAFT BEERS

Oskar Blues Hazy Blues

Hazy IPA, 6.2%, Longmont, CO - 8

Burlington Beekeeper

Hazy Honey DIPa, 9%, Burlington, VT, 12oz - 9

Maine Lunch

American IPA, 7%, Freeport, ME, 10oz - 8.5

Tonewood Lumberyard Lager

Helles Lager, 5.2%, Oaklyn, NJ - 7.5

Von Trapp Pilsner

Bohemian Pilsner, 5.4%, Stowe, VT - 7

Hermit Thrush Party Jam

Blackberry Sour, 5.9%, Brattleboro, VT, 12oz - 8

Perennial Saison Lounge

Belgian Saison, 6%, St. Louis, MO, 10oz - 9

BOTTLES & CANS

Cigar City Jai Alai

American IPA, 7.5%, Tampa, FL - 7.5

Half Acre Daisy Cutter

Pale Ale, 5.2%, Chicago, IL, - 7

Prairie Rainbow Sherbet

Sour Ale, 5.2%, Oklahoma City, OK 12 oz - 9

Unibroue Blanche de Chambly

Belgian-Style Witbier, 5%, Montreal, CAN - 7

Anxo Cidre Blanc

Dry Cider, 6.9%, Washington, DC - 9

Miller High Life

Champagne of Beers, 4.2% - 5