

BOUCHERIE

dinner

small plates

- Grilled Heart of Romaine Caesar Salad with Parmesan Reggiano & Basil Croutons \$6
- 5 Spice Crispy Duck Confit with a Housemade Kimchi Pancake & Fried Cilantro Oil \$12
- Baby Greens Salad with Heirloom Tomatoes, Red Onion & Herb Vinaigrette \$6
- Blackened Shrimp & Grit Cake with Warm House Made Fudge Farms Bacon Vinaigrette \$8
- Boudin Balls with a Garlic Aioli \$5
- Steamed Mussels with Collard Greens & Crispy Grit Crackers \$8
- Caramelized Onion Miso Soup with Soba Noodles & Bonito \$8
- Collard Greens & Grit Fries \$6
- Hamachi Sashimi with Pickled Vegetables \$12
- Bacon Wrapped Country Style Terrine with Smoked Onion Marmalade \$9
- Fresh Cut French Fries with Garlic Butter & Parmesan Reggiano \$4

large plates

- Smoked Wagyu Beef Brisket with Garlicky Parmesan Fries \$15
- Fudge Farms Ribs with Grilled Baby Bok Choy \$14
- Pulled Pork Cake with Potato Confit and Purple Cabbage Cole Slaw \$12
- Pan Seared Duck Breast with Duck Rilette Scallion Potstickers & Ginger Jus \$15
- Grilled Wahoo with Holly Grove Market Greens & Coconut Parsnip Stew \$15
- Chanterelle & Roasted Fennel Stuffed Beets with Tomato Water & Candied Pecans \$11
- Jasmine Smoked Scallops with Stir Fried Broccoli Raabe
& Charred Grapefruit Radicchio Vinaigrette \$15

dessert

- House Made Fudge Farms Bacon Brownie
- Thai Chili Chocolate Chess Pie
- Krispy Kreme Bread Pudding
- House Made Ice Cream

\$5

boucherie does not split checks more than four ways

8115 Jeannette St. NOLA Lunch : 11am - 3pm. Dinner : 5:30 - 9:30 Tues. - Sat. 504.862.5514

Chef Nathaniel Zimet

www.boucherie-nola.com

[2/2010]

BOUCHERIE

classic cocktails

mint julep

maker's mark bourbon, fresh mint & mint infused simple syrup

sazerac

jim beam rye, pernod rinse
peychaud & angostura bitters with a twist

pimm's cup

pimm's No.1, muddled cucumber, simple syrup
fresh lemon, ginger ale

caipirinha

leblon cachaça, fresh lime & sugar on the rocks

blond mary martini

russian standard platinum & house infused jalapeño vodkas
tomato water, dolin blanc, horseradish pickled heirloom tomato
& a crisp celery spear

the smoky lady

house infused fig vodka, hornitos reposado tequila
laphroaig 10yr. single malt scotch
muddled with brandied cherry & orange

pomander ball

macombo 20yr. barrel aged rum, cointreau,
housemade clove & pedro ximenez bitters, lemon & lime juice
orange garnish

ephemere cocktail

unibroue ephemere ale, cointreau
house infused apple & cazadores añejo tequila
gram cracker, cinnamon & sugar rim

\$9

all boucherie's cocktails begin at 3oz.