

# boutros

## HOUSE BAKED GOODS

Banana Muffin, *Strawberry Jam*  
6

Brioche Baklava Bun, *Orange Blossom*  
8

Apple Tart Tartine, *Crème Fraiche*  
7

## PIZZA

Tomato, *Mozzarella, Chili Oil, Basil*  
13

Za'atar, *Ricotta, Mint, Olives, Cucumber*  
14

Croque Madame, *Ham, Gruyere, Egg*  
16

## BRUNCH

Kale Tabouleh, *Bulgur, Parsley Root, Mint, Lemon (with Chicken +5, Fried Egg +3)*  
13

Avocado Hummus Toast, *Fava Beans, Tahini, Fried Chickpeas (with Poached Egg +3)*  
15

Challah French Toast, *Ricotta, Pistachio Butter, Fresh Fruit, Orange Blossom Maple Syrup*  
14

Bulgur Fried Rice, *Soujouk, Egg, Snow Peas, Enoki Mushroom, Sesame*  
15

Nduja, *Scrambled Egg, Raclette, Bacon, Brioche Bun, Home Fries*  
14

Toasted Semolina Pudding, *Majdoul (Armenian Cheese), Raisons, Pecan, Walnuts, Cinnamon*  
10

Shakshuka, *Poached Eggs, Parsley, Mint, Ciabatta (with Soujouk +4)*  
14

Burger, *Brie, Onion Rings, Aleppo Pepper Aioli, Pickles, Fries (with Bacon +3 Fried Egg +3)*  
18

House Made Granola, *Yogurt, Rosewater Honey, Berries*  
10

## SIDES

Bacon  
5

House-Made Pork Sausage  
6

Home Fries  
4

French Fries  
4

Executive Chef Allen Dabagh

Pastry Chef Pietro Aletto

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\* If you or any of your guests have an allergy or dietary restriction, please inform your server.

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## APPETIZERS

Foie Gras Fritters, *Strawberry Verjus, Mustard, Chive*  
15

Grilled Octopus, *Potato Puree, Red Pepper Chutney, Black Olive Powder, Chive*  
17

Kale Tabouleh, *Bulgur, Parsley Root, Mint, Lemon*  
13

Fluke Tartare, *Fresno Chili, White Strawberry, Charred Spring Onion*  
16

Bulgur Fried Rice, *Soujouk, Egg, Snow Peas, Enoki Mushroom, Sesame*  
15

Smoked Halloumi, *Watermelon, Sumac, Arugula, Herbs*  
14

Kibbeh Nayeh (Beef Tartare), *Bulgur, Onion Ash, Mint, Olive Oil, Bread*  
16

## VEGETABLES

Maitake Mushroom, *Sweet Tahini, Lime, Carraway*  
13

Asparagus, *Hollandaise, Za'atar*  
11

Spring Peas, Hummus, Green Almonds  
14

## PIZZA

*Mozzarella, Tomato, Chili Oil, Basil*  
13

*Duck Confit, Harissa, Yukon Potato, Garlic*  
18

*Clam, Parsley, Lemon*  
15

## ENTREES

Angel Hair, *Asparagus, Pistachio, Ricotta Salata*  
18

Ricotta Agnolotti, *Hay Smoked Brook Trout, Fennel, Dill*  
20

Black Sea Bass, *Spinach, Celery Root, Parsnip, Vadouvan*  
27

Duck, *Freekeh, Fava Bean, Sour Cherry, Coffee*  
27

Pork Chop, *Spring Garlic, Ramps, Potato, Caramel*  
29

Beef, *Broccoli, Shichimi Togarashi, Brown Sauce*  
31

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## DESSERT 11

### Strawberry Knafeh

*Ricotta, Pistachio, Cinnamon Ketaifi, Strawberry Sorbet & Consomme*

### Chocolate Almond Semifreddo

*Chocolate Cake, Chocolate Shell, Whipped Cream*

### Beignets

*Rhubarb, Chocolate Toffee, Crème Chantilly*

### Ice Cream 8

*Vanilla, Chocolate, Pistachio*

### Sorbet - 6

*Strawberry, Rhubarb*

*Coffee, Espresso 4 / Cappuccino, Latte 5*

## AMARI

*Averna - 10, Contratto Fernet – 10, Nonino - 12  
Ramazzotti – 7, Zwack - 10*

## DESSERT WINE

*Muscat de Beaumes de Venise, Domaine de Durban 2013- 10  
Calvados, Pays d’Auge, Domaine de Montreuil- 12  
Pear Liqueur, Clear Creek Distillery, Oregon - 10  
Chartreuse Green/Yellow, Voiron, France- 12*

## WHISKEY

*Wathen’s Single Barrel Bourbon- 15  
Knob Creek Single Barrel Reserve Bourbon- 17  
Basil Hayden’s Bourbon- 17*

*Suntory, ‘Hibiki’ - 16  
Ohishi Distillery, Sherry Cask, Kumamoto, Japan – 16  
Yamazaki Single Malt 12 year - 20*

*Ardbeg 10 yr, Islay, Scotland – 16  
Lagavulin 16 yr, Islay, Scotland – 24  
Aberfeldy 12 yr, Highland, Scotland – 16  
Singleton 12 yr, Speyside, Scotland – 14  
Singleton 18 yr, Speyside, Scotland – 26*

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