

# BOBO

## Cocktails \$13

### Seasonal

#### The Alchemist

42 Below, saffron, orange, ginger beer

#### Dem Apples

Illegal Mezcal, apple ice wine, allspice, honey

#### Embers Only

'Smoked' bourbon, Root, black walnut bitters

### Classic

#### Bobo

Blanc de blancs, Aperol, orange

#### Bobo's Mead

Gin, lavender honey, lime

#### Norwegian Wood

Hendrick's, cucumber, rosemary, bitter limon soda

#### Smoke & Mirrors

Partida Reposado, Compass box orangerie, cardamom

#### Cripple Creek

Buffalo Trace, basil, Green chartreuse, lime

#### Stealth Margarita

Milagro Blanco, St Germain, Jalapeno, lime

## Beer

Pale Ale, Greenport Harbor Brewing Co, Greenport NY	7
Witte, Ommegang, Cooperstown, NY	9
Pilsner, Lionshead, Wilkes-Barre, PA	6
Toasted Lager, Blue Point, Long Island, NY	8

## Wine by the Glass

### Sparkling wine

Cremant de Loire, Loire valley France	12
Cremant d'Alsace rosé, Alsace, France	13

### Champagne

Ruinart, blancs de blancs, France	18
Billecart Salmon extra-brut, France	25

### White wine

Picpoul de Pinet, Languedoc, France 2010	12
Sauvignon Blanc, Terre Noble, Chile 2010	14
Chardonnay, Pine Ridge, California 2008	16

### Red wine

Cheverny, Loire valley, France 2010	12
Montepulciano d'arbuzzo, Arbuzzo, Italy 2009	14
Minervois, Chât Maris, Languedoc, France 2009	14
Cabernet Sauvignon, Uppercut, Napa valley 2009	16

## Appetizers

Soupe de Choux Fleur <i>Cauliflower soup, curried crème fraîche</i>	12
Salade "Bobo" <i>Bibb lettuce, Chioggia beets, herbed goat cheese, shallot vinaigrette</i>	11
Salade de Crabe au Celeri <i>Jumbo lump crab salad, celery remoulade, mustard emulsion</i>	13
Tartare de Thon Rouge <i>Big eye tuna tartare, cucumber &amp; radishes</i>	15/25
Salade Tiède de Poireaux <i>Poached leeks salad with black truffle vinaigrette</i>	14
Frisée aux Lardons <i>Frisée salad with crispy bacon &amp; poached eggs, herb vinaigrette</i>	15
Endives Braisées au Jambon <i>Braised endives with country ham, Gruyère cheese gratin</i>	14
Steak Tartare <i>Hand cut certified Angus beef, capers, cornichon &amp; quail egg</i>	15

## Entrées

Coq au Vin <i>Braised chicken in red wine, button mushrooms, bacon &amp; sautéed spaetzle</i>	22
Truite Saumonée aux Amandes et Citron <i>Slow cooked arctic char, leek &amp; potato ragout, roasted almond citrus sauce</i>	24
Cabillaud au Citron Cuit au Four <i>Baked Atlantic cod, lentils salad, Meyer lemon confit</i>	27
Filet de Canard Croustillant <i>Crispy Long Island Crescent duck, red wine braised cabbage orange date chutney</i>	32
Steak au Poivre Vert <i>Seared Black Angus strip steak, homemade fries, green peppercorn sauce</i>	32
Poulet Fermier Roti <i>Oven roasted organic chicken breast, root vegetables &amp; black trumpet mushroom fricassée, cipolini onions</i>	22
Blanquette de Veau <i>White wine braised veal cheeks with baby carrots, celery &amp; button mushrooms</i>	26
Entrecote Poëllée aux Echalottes Confites <i>Certified Angus beef rib eye seared in a cast iron skillet, caramelized shallots, roasted fingerling potatoes &amp; bonne marrow butter</i>	38
Bar de Ligne a la Nâge <i>Poached striped bass in a citrus broth, fennel confit</i>	27

## Sides \$8

Pommes Purée
Creamed or Sautéed Spinach
Brussels Sprouts & Bacon
Braised Finger Lakes Farms Carrots
Pommes Frites

Private dining info

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*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.*