

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

Le Bobo

Blanc de blancs, Aperol, orange

French 75

Blanc de blancs, Hendricks, sugar, lemon

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

Champagne Cocktails \$18

Kir Royale

Ruinart, crème de cassis

Midnight in Paris

Ruinart, Brandy, Agostura Bitters

Wine by the Glass

Sparkling Wine

Cremant de Loire, Domaine de Bellevue NV 12

Cremant d'Alsace Rosé, Lucien Albrecht NV 13

Champagne

Ruinart, Blancs de Blancs NV 18

White Wine

Picpoul-de-Pinet, Domaine Felines-Jourdan 2010 12

Sauvignon Blanc, Terre Noble 2010 14

Châteauneuf-du-Pape, Domaine Solitude 2001 15

Chardonnay, Pine Ridge Dijon Clones 2008 16

Red Wine

Cheverny, Pascal Bellier 2010 12

Montepulciano d'Abruzzo, Marramiero 2009 14

Minervois, Château Maris 2009 14

Cabernet Sauvignon, Uppercut 2009 16

Beer

Pale Ale, Greenport Harbor Brewing Co, Greenport 7

Pale Lager, Kronenbourg, France 7

Stovepipe Porter, Otter Creek, VT 8

Toasted Lager, Blue Point, Long Island, NY 8

Appetizers

Soupe de Choux Fleur 11
Cauliflower soup, curried crème fraîche

Salade "Bobo" 12
Bibb lettuce, Chioggia beets, herbed goat cheese, walnuts, shallot vinaigrette

Salade de Crabe au Celeri 17
Jumbo lump crab salad, celeriac remoulade, mustard emulsion

Tartare de Thon Rouge 15/25
Big eye tuna tartare, cucumber & radishes, Wasabi coulis

Salade de Poireaux 14
Poached leeks salad with black truffle vinaigrette

Frisée aux Lardons 15
Frisé salad, crispy bacon & poached quail eggs, herb vinaigrette

Gnocchi aux Champignons 18
Ricotta gnocchi, celery and mushroom broth, parmesan

Steak Tartare 15
Hand-cut Niman ranch rib eye, capers, cornichon & quail egg

Entrées

Cuisse de Canard en Civet 22
Braised duck leg in red wine, button mushrooms, bacon & fingerling potatoes

Truite Saumonée aux Amandes et Citron 24
Slow cooked Arctic Char, leek & potato ragout, almond citrus

Cabillaud au Citron Cuit au Four 27
Baked Atlantic cod, Cannellini beans, Meyer lemon confit

Filet de Canard Croustillant aux Noisettes 32
Crispy Long Island Crescent duck, spaghetti squash, orange date chutney, hazelnut crust

Steak au Poivre Vert 31
Seared Certified Angus strip steak, homemade fries & green peppercorn sauce

Poulet Fermier Roti 22
Oven-roasted organic chicken breast, potato puree, caramelized salsify & rosemary jus

Blanquette de Veau 26
Creamy veal cheek stew, carrots, celery & button mushrooms

Bouillabaisse de Poisson Epicée 29
Spicy fish, shellfish stew, tomato, sunchokes, basil coulis

Sides \$8

Pommes Purées

Mushroom Fricassée

Creamed or Sautéed Spinach

Brussels Sprouts & Bacon

Braised Carrots

Pommes Frites