



Brasserie Provençale.

Wine & Cocktails

White

Evolution "14th" Blend, OR.....13/52
 Maso Canali Pinot Grigio, IT.....12/48
 Brancott Sauvignon Blanc, NZ.....10/40
 William Hill Chardonnay, CA.....10/40

Red

Bouchaine Pinot Noir, CA.....14/56
 Bonterra Vineyards Merlot, CA.....12/48
 Menage à Trois Cabernet Blend, CA.....11/44
 Louis Martini Cabernet Sauvignon, CA.....14/56

Cocktails

Life & LiberTea

Privateer Silver Rum, Steeped with
 Earl Grey Tea, Lemon, Honey Syrup.....10

Champagne Mojito

Bacardi Silver Rum, Mint, Simple Syrup,
 Lime, Prosecco.....14

The Brahmin

New England Corn Whiskey,
 Cherry Heering, Bitters, Lemon.....11

Pineapple Coconut Colada

10 Cane Rum, Cream of Coconut,
 Pineapple Juice, Served over Crushed Ice.....12

Seafood Raw Bar

*Oysters

on the Half Shell

Half Dozen 16

One Dozen 28

*Clams

on the Half Shell

Half Dozen 14

One Dozen 24

Shrimp Cocktail

on Ice with Cocktail Sauce

18

*Antibes

8 Shrimp, 12 Assorted Oysters,

12 Littleneck Clams

Serves Two

70

Served with Cocktail Sauce, Shallots

in Red Wine Vinegar, Horseradish

and Lemon Wedges

Appetizers

Royal King and Blue Crab Cake

Green Apple Remoulade

18

✓ Vermont Goat Cheese Pissaladière

Vidalia Onion Tart

with Olives and Anchovies, Arugula Salad

14

*Honey Basil and Scallops

Green Lentils, Tomato Aioli, Lemon-Honey Jus

16

*Traditional Steak Tartare

with Root Vegetable Mélange Salad,

Pommes Frites

16

Soups

✓ Pistou Soup

Traditional Provençale Vegetables and Basil Soup

8

New England Clam Chowder

10

Gruyère Onion Soup

with Oxtail Confit

10

Parsnip and Chestnut Bisque

Truffle Essence and Chive Oil

10

La Soupe de Poisson

Bouillabaisse with Cayenne Pepper Aioli

10

Salads

✓ Salade de Tomate

Vine Ripened Heirloom Tomato Stew,
 Burrata Mozzarella, Balsamic and Basil Olive Oil

14

✓ Miel Cobb Salad

Mixed Salad and Micro Greens Topped with

Grilled Honey Chicken, Diced Bacon,

Hard Boiled Egg, Tomato, Avocado

and Crumbled Bleu Cheese

16

~with Lobster Market Price~

✓ Caesar Salad

Baby Romaine Tossed in Caesar Dressing with
 Polenta Croûton and Parmesan Crackling

12

with Provençale Chicken Breast or Grilled Salmon

16

with Grilled Jumbo Shrimp

18

✓ Crêpe Brie

Prosciutto, Apples, and Pecans Topped with Roquette

14

*Tuna Niçoise

Seared Yellowfin Tuna, Bibb Lettuce, Haricot Vert,

Black Olives, Hard Boiled Egg, Tomato,

Artichoke Hearts, Roasted Peppers, Anchovies

and Basil with Olive Oil and Lemon

16

Sandwiches

*The Burger Trilogy

Lobster, Tuna Niçoise

and Kobe Beef Burger

19

New England Lobster Roll

Grilled Brioche Bun,

Whole Pieces of Lobster Knuckle

and Claw

~Market Price~

Pan Bagnat Niçoise Sandwich

Olive Oil Poached Yellowfin Tuna

on a Warm Baguette

15

Chicken Club Sandwich

Triple Layers of Lettuce, Bacon,

Chicken, Tomato and Egg,

on Toasted Brioche, Whole Wheat

or Multigrain Rye Bread

15

*Parisien Angus Beef Burger

Certified Ground Angus

Topped with Melted Gruyere,

Grilled Steak Tomato, Sautéed Chard,

Spicy Cayenne Gribiche Mayonnaise,

Served on Toasted Brioche (10 oz.)

16

Croque Madame

Honey Ham, St. Andre

and Béchamel on Sour Dough

with a Sunny-Side Up Egg

15

All Sandwiches are served with

Pommes Frites

Entrées

Salmon Belle Meunière

Rock Shrimp, Meyer Lemon, Tomato, Capers Sauce

20

✓ Wild Mushroom Ravioli and Ox Tail Ragout

Stuffed with Chanterelle, Shitake, and Porcini Jus

18

✓ Artichoke Stuffed Gnocchi

Pan-Fried with Zucchini, Sun-Dried Tomatoes, Shitake Mushrooms,

Picholine Olives, Finished with "Moulin de L'Olivette" Olive Oil

22

Poulet rôti à la Moutarde

Mustard Crusted Half-Roasted Chicken with Thyme, Pomme Frites

23



*Grilled Brandt Bavette Steak Frites

23

New York Strip Steak au Poivre

Water Cress Salad, Pommes Frites

32

✓ Vegetarian Option Available

Before placing your order, please inform your server if a person in your party has a food allergy

*These items contain raw ingredients and are prepared to order

*Massachusetts Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of foodborne illness. 17% gratuity and applicable taxes are added to parties of six and more; 20% gratuity and applicable taxes are added to private parties booked in the Olive Oil Private Cellar.