



CAFÉ • RESTAURANT • BAR

Explorateur is a community focused, all-day dining, European Café, Restaurant and Bar. It is French in spirit and Californian in its dedication to ingredient driven cuisine and passionate approach to dining. Our menu is a collection of French classics with an Explorateur spin, keeping our farmers, foragers and artisans front and center.

SNACKS

Tuna Crudo \$15

Fennel Rub, Cilantro Cabbage,
Spicy Citrus Vinaigrette

Harissa Fries \$7

Garlic Aioli, Gin Ketchup

Fried Cauliflower \$13

Tahini, Calabrian Chilies, Meyer lemons,
Pine Nuts

Warm Young Beets \$12

Cucumber Yogurt, Watercress, Zaatar

Lamb Meatballs \$15

Whipped Feta, Pickled Onions, Grilled Bread

Slow Roasted Heirloom Carrots \$13

Shaved Brussels Sprouts, Chili Lime Dressing

Crispy Pork Belly \$14

Pomegranate Soy, Apple Butter, Mint

Fresh Baked Bread and Spreads

Hand Stretched and Finished with California
Olive Oil, Sea Salt and Zaatar

Steak Tartare \$17

Dijon Mustard, Crispy Shallots, Fine herbs

Escargot Fricassee \$16

Garlic Butter, Pickled Fresno Chilies

Curried Le Puy Lentils \$11

Charred Tomatoes, Mint

Marinated French Feta and Olives \$13

Fresh Thyme, Lemon

SOUPS & SALADS

French Onion Soup \$12

Toasted Crouton, Gruyere Cheese

Arugula \$12

Meyer Lemon, EVOO, Bermuda Onions, Pecorino

Sweet Gem Lettuce \$13

Persian Cucumbers, Cherry Tomatoes,
Castelvetro Olives, Oregano Vinaigrette

Frisee and Grilled Endive \$14

Bacon Sherry Vinaigrette, Poached Egg, Sumac

ENTREES

Roasted Natural Half Chicken \$26

Butter Beans, Broccoli Rabe,
Truffle Mustard Jus

Steak Frites \$27

Espresso Rubbed Natural Bavette Steak, Hand
Gathered Greens, Maître D' Butter

Grilled Scallops \$28

Cauliflower Almandine, Salsa Verde

Late Spring Pasta \$19

At Least Seven Vegetables, Parmesan Broth

Bistro Burger \$19

Grilled Onions, Brie, Purple Mustard, Arugula
Add Bacon - \$2

Whole Branzino \$28

Citrus Ginger Mignonette, Lacinato Kale,
Vadouvan Carrots

Icelandic Cod \$26

Fennel, Chorizo, Marble Potatoes,
Mussel Saffron Broth

Steak Au Poivre \$39

Pepper Crusted NY Strip, Charred Broccoli,
Green Peppercorn Sauce

Braised Lamb Shank \$34

Moroccan Cous Cous, Artichoke Relish,
Pomegranates



@explorateurbos
#explorateurboston

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EX ORIGINALS

Parisian Standard – 14

Grey Goose Vodka, Luxardo Maraschino,
La Quintinye Blanc Vermouth, Strawberry,
Lime

Andorra Sour – 13

Rittenhouse Rye, Zucca Amaro, Maria's
Rhubarb Syrup, Lemon, Egg White*

Shpritz – 13

Aperol, Castle Island 'Jetty' Dry-Hopped Sour
Beer, Pineapple, Lemon

Blue Ribbon – 14

Cimarron Tequila, Clear Creek Blue Plum
Brandy, Blueberry, Lemon, Honey, Q Spicy
Ginger Beer

SPRINGTIME IS GINTIME

Plum Island – 14

Bully Boy Gin, Contratto Bitter, Kronan
Swedish Punch, Plum-Thyme Shrub,
Sparkling Rosé

P.G.P. – 13

Privateer Tiki Gin, Lime-sugar, Club Soda,
Egg White*

Salé Rovers – 16

Bols Barrel-Aged Genever, Carpano Antica,
Luxardo Maraschino,
Toasted Almond Dolin Dry

C A F É I N S P I R E D

A COCKTAIL HAS NO NAME – 13

Green Tea-infused Bombay Dry, Drambuie,
Ginger, Honey, Fever Tree Bitter Lemon Soda

THAI-RISH ICED COFFEE – 14

Sesame-infused Jameson Black Barrel,
La Colombe 'Nizza' Coffee,
Condensed Coconut Milk

'EX'PRESSO MARTINI – 14

Vodka, Galliano Ristretto Espresso Liqueur,
La Colombe Espresso, a Touch of Wweetness
*Served creamy upon request

WINES BY THE GLASS

SPARKLING

Cremant, Varichon et Cie Brut NV, Jura FR – 11
Cremant Rose, Bouillot 'Perle...' Brut NV, Burgundy FR – 14
Champagne, Lassalle 'Preference' 1er Cru Brut NV, Dizy FR – 19
Champagne Rosé, De Sousa Brut NV, Avize FR – 23

WHITE

Riesling+, Teutonic 'Jazz Odyssey' 2016, Willamette OR – 11
Chardonnay, La Chablisienne 'La Pierrelee' 2014, Chablis FR – 13
Sauvignon Blanc, l'Aumonier Touraine 2017, Loire FR – 12
Pigato, Punta Crena 'Ca de Rena' 2016, Liguria IT – 13
Chenin Blanc, Careme Vouvray 'Spring' 2015, Loire FR – 12
Trebbianco, Caliptra 'Ca'Lyptra' 2016, Marche IT – 15
Gruner Veltliner, Berger 2016, Kremstal AT – 9
Chardonnay, Sandhi 2014, Santa Barbara CA – 15

ROSÉ

Grenache/Syrah, AIX 2017, Cotes de Provence FR – 14

RED

Gamay, JP Brun 'l'Ancien' VV Beaujolais 2016, Burgundy FR – 11
Pinot Noir, Merlin 2016, Burgundy FR – 14
Nebbiolo, Ghiomo Langhe 'Vigne Grande' 2015, Piedmont IT – 12
Syrah/Grenache, P. Amadieu 'Roulepiere' 2015, Rhone FR – 12
Malbec, Cuvelier Los Andes 2013, Mendoza AR – 13
Cabernet Sauvignon, Treana 2015, Paso Robles CA – 15

FANCY

Poured from Cruvinet – available by the half-glass
J. Dauvissat Chablis 1er Cru 'Vaillons' 2012, Burgundy FR – 12/24
Sandhi Chardonnay 'Rita's Crown' 2014, Sta Barbara CA – 16/32
COS 'Pithos Bianco' 2015, Sicily IT – 14/28
Borgogno Barolo 'No Name' 2012, Piedmont IT – 12/24
Ch Ducru-Beaucaillou 'Croix de...' 2006, Bordeaux FR – 19/38
Robert Craig 'Affinity' 2014, Napa CA – 18/36
Ch Suduiraut Sauternes 1er Cru 1999, Bordeaux FR – 11/22

DRAFT BEER

Kronenbourg 1664 Lager – 6 / Kronenbourg 1664 Blanc – 7 / Castle Island 'Jetty' Dry-Hopped Sour - 8
Sam Adams 'Brick Red' Irish Red Ale – 7 / Wachusett 'Wally' New England IPA – 8 / Stone West Coast IPA – 8

BOTTLED & CANNED BEER

Naragansett Lager (16oz) – 5 / Lord Hobo 'Hobo Life' Session IPA (12oz) – 7 / Ithaca 'Flower Power' IPA (12oz) – 7
Green Flash West Coast IPA (12oz) – 9 / Two Roads 'No Limits' Hefeweizen (16oz) – 8
Peak Organic 'The Juice' Pale Ale (16oz) – 7 / Naked Ox Pale Ale (16oz) – 7
Goose Island 'Sofie' Belgian Style Saison (12oz) – 9 / La Chouffe Spiced Ale (11.2oz) – 9
Anderson Valley Briney Melon Gose (12oz) – 7 / Rodenbach 'Classic' Flanders Red (11.2oz) – 11
Ipswich Oatmeal Stout (12oz) – 7 / Evil Genius Rotating (12oz) – 8 / Springdale Rotating (16oz) – 8
Citizen Cider 'The Dirty Mayor' Lemon Ginger Cider (16oz) – 8

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