



Bistro Menu

TAKE OUT ONLY AVAILABLE

Sunday, Tuesday, Wednesday & Thursday 12:00PM-6:00PM Friday & Saturday 12:00PM-7:00PM
Call 508-349-1600 during business hours to place order

BISTRO ITEMS NOT AVAILABLE ON MONDAYS

Full Meal & Wine Prix Fixe Special

68.00

Choose one appetizer marked with an asterisk*

Choose one entrée marked with an asterisk*

Includes 6 macarons

Your choice of a bottle of Petit Chablis or Côtes du Rhône

Apero

Caviar Selection Available

Warm Olives*	7.50
Wellfleet Green Oysters Gratinée	3.50 each
Flammekueche from Alsace	13.20
For 2 or 4 people	
Add clams for 6.30	

Appetizers

La Soupe du Jour*	6.00
Homemade Pâté de Campagne*	8.50
Seared Foie Gras	19.50
Seared French foie gras with seasonal fruit	
Escargots De Bourgogne	16.50
Burgundy snails, parsley butter	
Homemade Smoked Salmon ½ lb.	21.50

Salads

Red Beet Salad*	5.50
With goat cheese & candied walnuts (V)	
Organic Artisanal Salad*	7.00
Mixed vegetables with ginger lemongrass dressing (VE) (DF)	
Warm Chopped Kale Salad	10.80
Goji berries, Parmesan, avocado, feta & ginger lemongrass vinaigrette (VE) (DF)	

PB Pasta / Risotto

Risotto Cuit a la Minute*	19.00
With Parmesan Reggiano	
Pad Thai	26.00
Smoked Salmon, carrots, onions, garlic, scallions, & almonds (DF)	
Flavor of Napoli*	17.50
Homemade pasta with tomato sauce (VE) (DF)	
Pasta a la Saffron*	24.50
Homemade pasta with zucchini & saffron (V)	
Pasta with Smoked Salmon*	19.00
Homemade pasta with a cream sauce	
Kid's Pasta	12.00
Homemade rotini pasta with butter (V)	
Eggplant Parmesan	15.00
Eggplant, tomato sauce, parmesan, & breadcrumbs (V)	

PB Steakhouse & Meat

Steak Frites 12oz	37.50
DeBragga Meats USDA Sirloin Steak (DFO)	
Ribeye for Two- Full Meal	120.00
DeBragga Ribeye served with an artisanal salad, French fries, and organic seasonal vegetables + 1 box of macarons	
Ribeye for Two- Meat Only (DFO)	75.00
DeBragga Porter House Steak (DFO)	55.00
Whole Organic Roasted Chicken* (DF)	19.50
Crusted Herb Butter Lamb Chops	13/27/37
DeBragga Lamb Chops - Choose serving of 1, 2 or 3 chops	
Herb Encrusted DeBragga Pork Chop*	21.50
with vegetables	
Hot Dog	8.00
Served on a fresh baguette with a side of fries (DF)	

Homemade Burgers with Fries

The Chloé Burger	18.00
Homemade with NY Steak, Ribs, and Chuck beef with swiss cheese, tomato, lettuce, onion, mayonnaise	
The French Country Boy Burger	18.00
Pâté de Campagne, swiss cheese, tomato, lettuce, onion, mayonnaise	
The Spicy Sausage Merguez Burger	18.00
Harissa mayonnaise, onion, tomatoes, lettuce	

Stews

Beef Bourguignon* with choice of side	15.50
Lamb Navarin* with choice of side	15.50

PB By the Sea

Fish / Poisson

Dover Sole	29.50
Pan seared with olive oil, French butter, lemon, parsley, and pepper. Served with mashed potatoes & vegetables	
Quenelle de Lyon	26.50
Cod fish and sea scallops. Served with vegetables & brown rice	

PB Clam Shack

The Wellfleet Stew	29.00
25 Clams, 5 oysters, peas, fingerling potatoes, turnips, carrots, snow peas, curry sauce, ginger, lemongrass, served with brown rice	
Classic Curry*	21.50
Sautéed clams in curry broth with brown rice	
The Bangkok	21.50
Clams, coconut, soy sauce, honey, lemongrass, ginger, thai, pimento, cilantro (DFO)	
Add brown rice	
Joseph's Favorite - Pasta with Clams	27.50
Homemade pasta with clams, basil & clam jus (DFO)	
~Choice to add homemade pasta to the following (6.50) ~	
Roma & Beef Bolognese Clams	29.50
Clams with beef Bolognese, brisket, short ribs, pastrami, chuck beef, basil & infused roma tomato sauce	
The Diavolo	21.50
Clams, piment d'esplète, white wine, tomato sauce	
The Drunken Belgian Clam	23.50
Clams, onion, garlic, chimay beer, sour cream & thyme	
The Wellfleetian*	21.50
Clams, white wine, clam jus, cream, shallot & garlic	

Sides

5.50
Homemade Pomme Frites (VE) (DF)
Homemade Mashed Potatoes (V)
4.50
Organic Seasonal Vegetables (V) (DFO)
Carrot & Ginger Salad (VE) (DF)
Celery Root Salad (DF)
Ginger & lemongrass Infused Brown Rice (VE) (DF)

8.40
Side of 12-steamed clams served out of the shells
11.00
Gratin Dauphinois for two

Dessert

Macarons	
6 Pieces	18.00
12 Pieces	36.00
Selection of Fresh Pastries from the Bakery	

House Wine To-Go- 16oz Bottles

Sauvignon Blanc - Ateliers Raspail, France	9.00
Rosé - Sabine, France	9.00
Beaujolais - Domaine Brossette, France	9.00

Larger selection of wine available on our website

Vegetarian - (V)
Vegan - (VE)
Dairy Free - (DF)
Dairy Free Option - (DFO) *Ask server for more information
Gluten Free - (GF)

PB Boulangerie Bistro
15 LeCount Hollow Road
South Wellfleet, MA 02663

508-349-1600
Pbboulangeriebistro.com



Bakery Menu 2021

HOURS

Sunday through Thursday 7:00am-6:00pm
Friday & Saturday 7:00am-7:00pm

BREAD

Baguette Traditionnelle	3.35
Baguette Multigrain	3.85
Farmer’s Baguette	3.65
Blue Cheese Baguette	3.90
Bacon & Cheese Batard	8.50
Cranberry Bread	5.90
Cranberry Pecan Bread*	6.65
Batard	5.00
Pain de Mie	5.00
Pavé Olive & Rosemary	6.75
Whole Wheat & Walnuts*	6.00
Multigrain Batard	5.75
Pavé Fromage	6.15
White Chocolate	5.00
Dark Chocolate with cranberries	5.00
Challah Bread (Fridays Only)	7.50
Farmer’s Boule	12.50
1 /2 Farmer’s	6.25
1 /4 Farmer’s	3.75
Winter Bread*	8.00

VIENNOISERIE

Croissant	3.85
Pain au Chocolat	4.10
Almond Croissant*	4.75
Chocolate Almond Croissant*	4.80
Strawberry Croissant	8.00
Michel Bentz Hazelnut Cornet	5.75
Pain aux Raisins	4.35
Kouign-amann	3.85
Raspberry Financier*	3.75
Galette Bressane	3.50
Creme Brulée Brioche*	3.75
Chocolate Chip Galette Bressane	3.85
Fruit Danish Apple, Pear, Apricot, Blueberry Cream Cheese	4.15
Suisse	4.30
Ham & Cheese Croissant	12.50
Boston Blueberry*	3.85
Egg, Bacon & Cheese Croissant	12.00
-Made to order. Place order by 10:30am	
-Not Available Mondays	

PATISSERIE

Homemade Cookies	3.50
Bike Trail, Double Chocolate Chip, Peanut Butter Chocolate Chip*	
Sablés* Almond Cream, Raspberry Cream, Chocolate Pear	3.00
Flan Parisien	5.00
Tartes* Lemon, Chocolate, Pear	5.50
Pecan, Cranberry & Caramel Tarte*	6.00
Eclairs Chocolate, Vanilla	5.00
Carla Brownie*	5.50
Apple Crumble Tarte*	5.50
Chou a la Crème	5.00
Chou Praline*	5.00
Coup de Soleil	5.50
Opéra*	6.00
Cookies & Cream Bombe*	6.00
Lunette	4.00
Madeleines (bag of 3)	7.80
Macarons (box of 6)	18.00
Macarons (box of 12)	36.00

GLUTEN FREE

Coconut Macaroon	3.75
Chocolate Bombe*	5.50
Meringue	3.15
Madeleine (2)	6.50
Brioche	1.50
Bread Roll (2)	3.00

LUNCH

Soupe du Jour	6.00
Artisinal Salad	7.00
1/2 lb Smoked Salmon	21.55
Quiche Lorraine Eggs, ham & cheese	5.25
Pizza Slice (Changes daily)	4.60
Le Club Sandwich	10.60
Smoked salmon, cream cheese, scallions on pain de mie	
Le Croque Monsieur	12.05
Ham, béchamel, swiss emmentaler on pain de mie	
Organic Hot Dog	8.00
Tomato Mozzarella Sandwich	11.55
Tomato, mozzarella, basil, olive oil on a baguette	
French Revolution Sandwich	10.60
Boursin cheese, crispy bacon, scallions on a baguette	
Turkey Sandwich	10.60
Turkey breast, lettuce, tomato, mayo on a baguette	
Parisian Sandwich	10.60
Ham, cornichons,dijon mustard, butter on a baguette	

* MADE WITH NUTS

PB At Your House- PREPARED MENU OPTIONS

Available at the Bakery *Pre-Cooked

MEAT ENTREES

- BEEF BOURGUIGNON* ...\$12.50
- BEEF BOLOGNESE* ...\$18.00
- LAMB NAVARIN* ...\$15.50
- LAMB MOROCCO* ...\$20.00
- PORTER HOUSE STEAK FOR TWO...\$30.00
- RIBEYE FOR TWO...\$60.00
- NY STRIP STEAK...\$17.50
- SHORT RIBS...\$31.50
- PORK CHOP...\$10.00
- CHLOE BURGER- BEEF...\$8.75
- SPICY SAUSAGE BURGER-MERGUEZ...\$12.00
- ORGANIC ROASTED CHICKEN* ...\$19.50
- OSSO BUCCO A LA MILANESE....\$29.00
- LAMB FORE SHANKS....\$28.50

SEAFOOD ENTREES

- CHICKEN & CLAM CASSEROLE* ...\$19.50
- BEEF & CLAM CASSEROLE* ...\$19.50
- ESCARGOT...\$9.50

VEGETARIAN ENTREES

- EGGPLANT PARMESAN* ...\$11.50
- PARMESAN RISOTTO* ...\$6.00
- BLACK TRUFFLE RISOTTO* ...\$12.50
- GRATIN DAUPHINOIS* ...\$10.00

APPETIZERS, SIDES, & EXTRAS

- MASHED POTATOES* ...\$5.50
- BROWN RICE* ...\$2.50
- HOMEMADE TOMATO SAUCE* ...\$4.00
- MIXED VEGETABLES* ...\$9.50
- MIXED OLIVES...\$7.50
- HOMEMADE VINAIGRETTE...\$12.50
- CELERY ROOT SALAD...\$4.50
- BEET & GOAT CHEESE SALAD...\$5.50
- CARROT & GINGER SALAD...\$4.50
- PATE CAMPAGNE...\$8.50
- DUCK FOIE GRAS IMPORTED ROUGIE (3.17 oz)...22.00
- ARTISANAL SALAD...\$6.00
- SOUP DU JOUR* ...Small: \$6.05 Quart: \$14.50
- ONION SOUP* ...\$14.50
 - WITH CROUTONS...\$2.00
 - WITH CHEESE...\$3.00

PRIX FIXE LUNCH & DINNER SPECIAL
REDUCED PRICE

\$25

APPETIZER CHOICE

Artisanal Salad

OR

Soup Du Jour

OR

Cold Bloody Mary Soup

ENTRÉE CHOICE

Clams Carbonara with Homemade Bacon & Pasta

OR

Homemade Pasta with Meatballs

OR

Beef and Clam Casserole

OR

Clam and Chicken Casserole

OR

Flammenkeuche

DESSERT

Choice of Pastry from the Boulangerie

Includes the following beverage choice

ONE 16 oz Bottle of Wine

Choose either: Rosé , Sauvignon Blanc, or Beaujolais Nouveau

PRIX FIXE NOT AVAILABLE MONDAYS