



*All of our menu items are handmade
with the finest ingredients*

appetizers

Warm Olives GF	9.50
mixed olives from around the world	
Richard B. Oyster Gratin	3.75 ea.
with spinach, parsley, garlic & shallot	
Classic Escargot	16.50
parsley garlic butter, served in shell	
Homemade Pate de Campagne	9.50
Homemade Smoked Salmon, 8 oz. GF	22.75
International Cheese Tasting Plate	16.50
served with baguette	

salads

Organic Artisanal GF	7
cherry tomatoes, cucumbers & lemongrass vinaigrette	
Warm Chopped Kale GF	13
goji berries, avocado, Parmesan, feta & vinaigrette	
Beet GF	6
goat cheese & candied walnuts	
Carrot & Ginger GF	5.50
Quinoa Tabbouleh GF	5.50
diced tomatoes, cucumbers & lemon juice	

pasta / grains

Flavor of Napoli	17.50
homemade rotini pasta with tomato sauce	
Parmesan Risotto	19
Pasta of the day	21
Pasta Beef Bolognese	28
Lamb Moroccan Pasta	32

sides

4.50
Brown Rice GF
7.50
Handmade Pomme Frites GF
Homemade Mashed Potatoes GF
Organic Seasonal Vegetables GF
15.00
Gratin Dauphinoise GF
Eggplant Parmesan GF

Bakery Hours
Sun, Mon, Wed, Thurs
7am - 5pm
Fri 7am - 6pm
Sat 7am - 6:30pm

Bistro Hours
Sun, Mon, Wed, Thurs
11:30am - 5pm
Fri 11:30am - 6pm
Sat 11:30am - 6:30pm

CLOSED TUESDAY • 508-349-1600

all-day

Winter Takeout 2022 Menu

fish / shellfish

Dover Sole GF	35.50
with organic vegetables	
Classic Quenelle de Lyon	25.50
served with brown rice	
Fish of the day	MP
Richard B. Vongole Pasta	38
sauteed clams, white wine, clam jus, basil, scallions	

meat

Steak Frites GF	37.50
Debragga Sirloin Steak	
Ribeye deux for me & you GF	75
for two	
Organic Chicken à la Broche GF	20
3 Lambchops, Imported from New Zealand GF	37
with organic vegetables	
Dry Aged Porterhouse Steak GF	45
Garlic Confit Encrusted Pork Chop	28
breadcrumbs & swiss cheese with organic vegetables	
Homemade Burger with frites	15.50

classic steaks

served with mashed potatoes & organic vegetables	
Classic Osso Bucco GF	39
Beef Bourguignon GF	32
Lamb Navarin GF	28
Red Wine Braised Short Ribs GF	48

kids menu

Organic Hot Dog with frites	9.50
Housemade Pasta with butter	12

dessert

Crème Brûlée	8
Tarte Tatin	9.50

GF = gluten-free *GF* = vegetarian *GF* = gluten-free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that menu items are prepared as described, there will be no changes or substitutions. Please inform your server of any allergies before ordering.

breakfast

Available Wednesday - Sunday
7am - 10:30am



Burger Egg Sandwich

egg burger, mozzarella, artisanal salad, cherry tomatoes on a housemade brioche bun

12.50

BEC

bacon, french omelet, swiss cheese on a housemade croissant

13.50

wine menu

champagne

Veune Alban, Blanc de Blancs	8.50
Champomy, non-alcoholic	12

rose

Saint Pirchain	16
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white

Bordeaux Blanc	14
Anjou Blanc	16
Galillac Perle	19
Aussieres, Chardonnay	20
Petit Chablis	23
Domain Meix-Foulot, Mercurey	30
Muscadet Sevre et Maine Sur Lie, Les Roches Blanches	30
Sancerre Domaine Celestin, 2018	35
William Fevre Chablis Champs Royaux 2018	50

red

Bordeaux Rouge	14
Roxanne	14.99
Aussieres Red Blend, 2017	20
Saint Romain, 2016	49
Domaine de Montbourgeau, 2015	58
Costieres des Nimes, 2018	19

reserve

CHAMPAGNE

Veuve Clicquot, Brut ‘yellow label’	65
Veuve Clicquot, Rose	125

WHITE

Domaine Cheveau Pouilly Fuisse, 2017 ‘Les Trois Terroirs’	95
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RED

Pommard, 2017	100
Bouchard Pere & Fils	160
Cornas	200
Gigondas	115
Reflet Saint Joseph	115

house wine

Rose Sabine	8
Sauvignon Blanc	8
Beaujolais	8

beer on tap

Chimay	9
Stella Artois	8
Devil’s Purse	7
1994 Kronebourg	7

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

508-349-1600
Pbboulangeriebistro.com



BAKERY MENU 2021

HOURS

Monday- Tuesday 7:00 am – 5:00 pm
Wednesday - Sunday: 7:00am - 6:30pm

BREAD

Baguette Traditionnelle	3.40
Baguette Multigrain	3.90
Farmer's Baguette	3.75
Blue Cheese Baguette	3.95
Bacon & Cheese Baguette	4.50
Cranberry Bread	6.00
Cranberry Pecan Bread*	6.85
Batard	5.10
Pain de Mie	5.10
Pave Olive & Rosemary	6.80
Whole Wheat & Walnuts*	6.25
Multigrain Batard	6.00
Pave Fromage	6.30
White Chocolate	5.00
Dark Chocolate with cranberries	5.25
Challah Bread (<i>Fridays Only</i>)	7.50

Farmer's Boule	13.00
1/2 Farmer's	6.50
1/4 Farmer's	3.75
Ginger Candied with pecan	8.00

VIENNOISERIE

Croissant	3.90
Pain au Chocolat	4.20
Almond Croissant*	4.80
Chocolate Almond Croissant*	4.85
Strawberry Croissant (<i>Weekends only</i>)	8.00
Michel Bentz Hazelnut Cornet*	5.85
Pain aux Raisins	4.40
Kouign-amann	3.95
Galette Bressane	3.50
Crème Brûlée Brioche*	3.75
Chocolate Chip Galette Bressane	3.85
Fruit Danish <i>Blueberry, Apple, Pear, Apricot</i>	4.40
Suisse	4.30
Ham & Cheese Croissant	12.50
Egg, Bacon & Cheese Croissant (<i>made to order</i>)	12.00

PÂTISSERIE

Homemade Cookies	3.55
<i>Bike Trail, Double Chocolate Chip, Peanut Butter Chocolate Chip*</i>	
Sables*: <i>Almond Cream, Raspberry Cream, Chocolate Pear</i>	3.25
Flan Parisien	5.10
Pecan Tart (vegan)	6.00
Raspberry Tarte	6.00
Pear Tarte*	5.75
Chocolate Tarte*	5.75
Lemon Tarte*	7.00
Apple Crumble Tarte*	5.75
Eclairs <i>Chocolate, Vanilla</i>	5.10
Blueberry Crum Tarte (Vegan)	6.00
Chou a la Crème	5.10
Chocolate Bomb*	7.00
Operra	6.00
PB Brownie*	3.75
Lunette	4.15
Coconut Macaroon (<i>gluten-free</i>)	3.85
Meringue (<i>gluten-free</i>)	3.50
Macarons 6/box or 12/box*	18/36
Madeleines (3 in a bag)	7.85

LUNCH

Soupe du Jour	6.05
Artisanal Salad	7.00
1/2 lb Smoked Salmon	22.75
Quiche Lorraine <i>Eggs, ham & cheese</i>	5.25
Le Club Sandwich	11.00
<i>Smoked salmon, cream cheese, scallions on pain de mie</i>	
Le Croque Monsieur	12.05
<i>Ham, bechamel, swiss emmentaler on pain de mie</i>	
Tomato Mozzarella Sandwich	11.55
<i>Tomato, mozzarella, basil, olive oil on a baguette</i>	
Turkey Sandwich	10.70
<i>Turkey breast, lettuce, tomato, mayo on a baguette</i>	
Parisian Sandwich	10.70
<i>Ham, cornichons, dijon mustard, butter on a baguette</i>	
French Revolution Sandwich	10.70
<i>Boursin cheese, crispy bacon, scallions, honey on a baguette</i>	

** Made with nuts*