

# BARDOT

BRASSERIE

BRUNCH

## HORS D'OEUVRES

- PASTRY BASKET 12**  
canelé de bordeaux, kouign-amann, pain aux raisins, pain aux chocolats
- ASSIETTE DE FRUITS 18**  
market fruit, crème fraîche, buckwheat honey, vanilla bean
- PRIME STEAK TARTARE\* 21**  
usda prime filet, egg yolk, sauce verte, potato chips
- OEUF MIMOSA\* 22**  
four caviar deviled eggs
- ESCARGOT DE BOURGOGNE 26**  
classically prepared, absinthe butter, garlic, baguette
- HOUSE SMOKED SALMON 21**  
dill fleurette, hard-boiled egg, capers, brioche, everything spice  
supplement: white sturgeon caviar\* +15
- HASS AVOCADO TARTINE 19**  
grilled country bread, citrus vinaigrette, radishes, fennel pollen

## Le Fromage

seasonal fruit, housemade jam & candied hazelnuts

- COURONNE DE FONTENAY\*** goat    **ÉPOISSES BERTHAUT\*** cow  
**ROQUEFORT AOP\*** raw sheep blue    **TÊTE DE MOINE\*** raw cow  
**MIMOLETTE VIEILLE\*** cow    **READING RACLETTE\*** raw cow

selection of three 21 | enjoy all six 43

## Fruits de Mer

**WEST COAST OYSTERS\*** SIX FOR 28 | TWELVE FOR 49

**SHRIMP COCKTAIL 24**

**CLAMS ON THE HALF SHELL\* 18**

**CAVIAR SERVICE\***

imperial baika 96 / 30g

royal ossetra 196 / 30g

imperial kaluga MINA reserve 296 / 30g

**GRAND CAVIAR TASTING MP**

## SOUP ET SALADES

**ONION SOUP GRATINÉE 20**

classic beef broth, levain croutons, cave-aged gruyère

**ROASTED BEETS & CARAMELIZED GOAT CHEESE 22**

caña de cabra, wild arugula, almond praline, cassis vinaigrette

**SALAD VERTE 17**

butter lettuce, fines herbes, dijon vinaigrette

## ENTRÉES

**OMELETTE AUX FINES HERBES\* 24**

gruyère cheese, hash browns, green salad

**AMERICAN IN PARIS\* 25**

two eggs any style, bacon, hash browns, toasted levain

**FRENCH TOAST 26**

brioche french toast, vanilla bean mascarpone

almond brittle, orgeat syrup

supplement: 3 oz. seared foie gras\* +18

**CROQUE MADAME TARTINE\* 19**

toasted croissant, paris ham, sunny egg, sauce mornay

**TARTE FLAMBÉE\* 29**

smokey bacon, caramelized onions, fromage blanc

sunny side up cage-free eggs served with hash browns or green salad

## Bardot Benedicts

**DUCK CONFIT\* 27**

**PARIS HAM\* 25**

**SMOKED SALMON\* 25**

**HASS AVOCADO\* 17**

**LE STEAK BURGER\* 31**

dry-aged prime rib patty, comté cheese, aioli  
served with hand-cut french fries or green salad

**STEAK & EGGS\* 45**

8 oz. prime hanger steak, horseradish crème fraîche, 2 cage-free eggs any style

**SHORT RIB HASH\* 35**

braised prime beef short rib, kennebec potatoes, madeira-glazed mushrooms  
sunny side up cage-free eggs

**THE BREAKFAST SANDWICH\* 28**

english muffin, cage-free egg, fennel breakfast sausage, paris ham, smoked bacon cheese  
fondue served with hash browns or green salad

**BARDOT QUICHE 25**

fresh goat cheese, roasted mushrooms, hash browns & green salad

## SIDE DISHES

**SEASONAL BERRIES 12**

**CRISPY HERBED HASH BROWNS 9**

**DOUBLE-CUT APPLEWOOD BACON 15**

**BLACK TRUFFLE FRIES 16**

**BREAKFAST SAUSAGE 14**

# BARDOT

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BRUNCH

## Cocktails

- TO CATCH A THIEF 16**  
grey goose vodka, elderflower, lemon  
passion fruit spice de vanille, seltzer
- SMOKEY OLD FASHIONED 17**  
montelobos mezcal, amarena cherry  
hopped grapefruit and orange bitters
- FRENCH 75 16**  
hendrick's gin or d'ussé cognac, lemon  
sugar, sparkling wine
- LA PÊCHE MODE 16**  
d'ussé cognac, crème de pêche  
lemon, ginger, mint
- BAR AMERICAIN 16**  
russell's reserve bourbon, cointreau, lemon  
pomegranate, angostura
- SAZERAC DU FRENCH QUARTER 16**  
old forester whiskey, cognac, sugar  
absinthe, peychaud's
- TANGO & FLAMENCO 16**  
montelobos mezcal, french rouge vermouth  
campari, strawberry
- SIDECAR 16**  
d'ussé cognac, cointreau, lemon



**DIANE'S ORIGINAL BLOODY MARY MIX**  
classic blend  
medium spice

**DIRTY DIANE'S BLOODY MARY MIX**  
jalapeño & cilantro blend  
bold & spicy

**DIANE'S CLASSIC 16**  
original mix ~ vodka

**BLOODY MARIA 17**  
original mix ~ tequila

**THE KENTUCKY DERBY 16**  
original mix ~ bourbon

**DIRTY DIANE 17**  
dirty diane's mix ~ mezcal

**MICHELADA 13**  
light mexican lager

**THE MARY MOCKTAIL 8**  
(alcohol free) choice of  
original or dirty diane's

**THE GBU ~ THE 3-SHOT COCKTAIL 18**  
tequila ~ mary mix ~ beer

"enhance your tequila experience"  
gluten-free ~ vegetarian ~ low sodium

## Spirits

Spirits under \$25 served on the rocks or neat are subject to a \$4 upcharge.

### SCOTCH

#### BLEND

- Chivas Regal 16
- Johnnie Walker Black 18
- Johnnie Walker Blue 78
- Monkey Shoulder 15

#### SPEYSIDE

- Balvenie Doublewood 12-Year 25
- Glenlivet 12-Year 18
- Glenlivet 21-Year 68
- Glenlivet 23-Year 79

#### HIGHLAND

- Dalmore 12-Year 20
- Glenmorangie 10-Year 16
- Macallan 12-Year 25

#### ISLAY

- Laphroaig 10-Year 18
- Lagavulin 16-Year 25

### WHISK(E)Y

#### BOURBON

- Basil Hayden's 18
- Buffalo Trace 16
- Bulleit 16
- Four Roses Single Barrel 20
- Knob Creek 18
- Maker's Mark 15
- Wild Turkey 81 16
- Woodford Reserve 18
- Russell's Reserve 16
- High West 18
- Old Forester Rye 16

#### AMERICAN

- Gentleman Jack 17
- Templeton Rye 17
- WhistlePig Rye 10-Year 26

### COGNAC

- Hennessy VS 16
- Hennessy Paradis 175
- Hennessy Paradis Imperial 400
- Rémy Martin VSOP 20
- Rémy Martin XO 50
- Rémy Martin Louis XIII 312

### RUM

- El Dorado 12-Year 16
- El Dorado 21-Year 35
- Ron Zacapa 23-Year 15
- Havana Club 15
- Santa Teresa 15

### TEQUILA

- Casamigos Reposado 18
- Clase Azul Platino 30
- Don Julio Blanco 16
- Fortaleza Blanco 16
- Patrón Silver 17
- Patrón Reposado 17
- Roca Patrón Reposado 20
- Espolón Blanco 14
- Casa Dragones Blanco 25
- Casa Dragones Joven 90

## Beer

**CHIMAY CINQ CENTS • BELGIAN TRIPEL 20**  
bières de chimay 8%, chimay, belgium

**SPACE DUST • IPA 13**  
elysian brewing co. 8.2%, seattle, washington

**KRONENBOURG 1664 • LAGER 11**  
kronenbourg 5.5%, strasbourg, france

**LOVE HAZY • NEW ENGLAND IPA 14**  
almanac 6.6%, san francisco, california

**BLOND ALE 11**  
golden road brewing, 4.8%, los angeles, california

**ÉTIENNE DUPONT • CIDER BOUCHE 20**  
domaine étienne dupont, 5.5%, basse-normandie, france

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## LE HAPPY HOUR

DAILY FROM 5PM - 7PM



### BEER | SHOT

KRONENBOURG 1664  
GOLDEN ROAD BLONDE

5

GREEN CHARTREUSE  
GRAND MARNIER

7

### *Cocktails*

#### LE PECHE MODE

d'ussé, crème de peche

lemon, ginger, mint

#### FRENCH 75

gin or cognac, lemon

sparkling wine, sugar

#### MARTINIQUE CRUSTA

selvarey rum, cointreau, lemon, sugar

maraschino

#### SMOKEY OLD FASHIONED

vida mezcal, amarena cherry hopped

grapefruit and orange bitters

12

### WINE

sparkling 10, white 12, red 14

*sommelier selection*

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DINNER

## HORS D'OEUVRES

- STEAK TARTARE\*** 21  
usda prime filet, egg yolk, sauce verte, potato chips
- OEUF MIMOSA\*** 22  
four caviar deviled eggs
- PUMPKIN RISOTTO** 24  
sage, orange butter, toasted pumpkin seeds, roasted squash
- SMOKED SALMON RILLETTES** 24  
lemon aioli, buttermilk, fine herbes, caraway seed, pumpkin toast
- ESCARGOTS DE BOURGOGNE** 26  
classically prepared, absinthe butter, garlic, baguette
- PAN-ROASTED FOIE GRAS** 33  
pain perdu, caramelized apple, calvados glaze
- TARTE FLAMBÉE** 23  
alsatian-style tart, smokey bacon, caramelized onion, fromage blanc
- MOULES MARINIÈRE** 29  
PEI mussels, pernod cream, espellette aioli

## Fruits de Mer

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**SHRIMP COCKTAIL** 24

**CLAMS ON THE HALF SHELL\*** 18

### CAVIAR SERVICE\*

imperial baika 96 / 30g  
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imperial kaluga MINA reserve 296 / 30g

**GRAND CAVIAR TASTING** MP

## Charcuterie

- JAMBON DE PARIS** 12  
parker house rolls, ramp remoulade, pickle chips, cultured butter
- PÂTÉ GRAND-MÈRE** 13  
grandmother-style pâté, blueberry mostarda, toasted baguette
- FROMAGE DE TÊTE** 13  
heritage pork terrine, cocktail onions, espelette aioli, grilled levain
- tasting of all three 32

## Le Fromage

- seasonal fruit, housemade jam & candied hazelnuts
- COURONNE DE FONTENAY\*** goat    **ÉPOISSES BERTHAUT\*** cow  
**ROQUEFORT AOP\*** raw sheep blue    **TÊTE DE MOINE\*** raw cow  
**MIMOLETTE VIEILLE\*** cow    **READING RACLETTE\*** raw cow
- selection of three 26 | enjoy all six 43

## SOUP ET SALADES

- ONION SOUP GRATINÉE** 20  
classic beef broth, levain croutons, cave-aged gruyère
- POACHED PEARS** 22  
wine poached and shaved pears, brioche croutons, fourme d'ambert, gem lettuce
- ROASTED BEETS & CARMELIZED GOAT CHEESE** 22  
caña de cabra, wild arugula, almond praline, cassis vinaigrette
- DUCK À L'ORANGE SALAD** 24  
duck confit, sauce remoulade, endive, orange glaze
- SALADE VERTE** 17  
butter lettuce, fines herbes, easter egg radish, dijon vinaigrette

## Plats Principaux

large format entrées, serves two

**WHOLE ROASTED DUCK** 142  
red rice, duck jus, baby turnip and carrot, roasted breast, crispy confit leg

**BARDOT WELLINGTON** 179  
12oz prime filet mignon, bayonne ham, duxelles black truffle  
pommes purée, sauce perigourdine

## ENTRÉES

**BLACK COD BOUILLABAISSE** 59

saffron broth, steamed mussels, sauce rouille

**HERITAGE CHICKEN RÔTI** 38

½ free-range chicken from Mary's Farm  
broccoli rabe, sauce vin jaune

**TOURNEDOS AU POIVRE** 78

prime filet, green peppercorn, potato fondant

**RED BEET PARISIAN GNOCCHI** 36

chèvre, yellow beet velouté, pomegranates, sorrel

**STEAK FRITES** 88

prime, dry-aged, maître d butter, sauce bordelaise

**IDAHO TROUT AMANDINE** 42

passion fruit beurre-noisette, haricots verts  
marcona almonds

**16 oz. HERB-ROASTED PRIME RIB\*** 69

creamy spinach, rosemary jus

**GLAZED BEEF SHORT RIB** 59

baby confit carrots, mushrooms fricassée, short rib jus

**CÔTE DE PORC\*** 45

quince purée, poached quince, mustard jus, braised cabbage

## ACCOMPANIMENTS

add to any entrée

**SEARED FOIE GRAS** 29 | **MAINE LOBSTER** 32 | **SIX OAK-GRILLED SHRIMP** 24

**FRESH BLACK TRUFFLE** 48 | **ROASTED BONE MARROW** 22

## ACCOUTREMENTS

**BLACK TRUFFLE FRIES** 16

**CREAMY SPINACH** 19

**MACARONI &  
MIMOLETTE GRATINÉE** 19

**MADEIRA MUSHROOMS** 18

**POMMES PURÉE** 17

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old forester whiskey, cognac, sugar  
absinthe, peychaud's

### SMOKEY OLD FASHIONED 17

montelobos mezcal, amarena cherry  
hopped grapefruit and orange bitters

### BLOODY MARY 16

diane mina's bloody mary mix  
tito's, traditional garnish

### TANGO & FLAMENCO 16

montelobos mezcal, french rouge vermouth  
campari, strawberry

### FRENCH 75 16

hendrick's gin or d'ussé cognac, lemon  
sparkling wine, sugar

### BAR AMERICAIN 16

russell's reserve bourbon, cointreau, lemon  
pomegranate, angostura

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## DESSERT

**CHOCOLATE GRAND MACARON 16**  
french almond cookie, gianduja chocolate mousse

**ESPRESSO CRÈME BRULÉE 15**  
fresh raspberries, madeleines

**APPLE TART-TATIN 16**  
puff pastry, salted caramel sauce, vanilla bean ice cream

**MILLE-FEUILLE 14**  
caramelized puff pastry, seasonal crème patissiere

**BABA AU RHUM 22**  
brown butter sage, caramelized maui gold pineapples, appleton  
rum flambé

## Le Fromage

apple mustarda, seasonal jam & candied hazelnuts

COURONNE DE FONTENAY\**goat* \* RACLETTE *raw cow*

MIMOLETTE\**cow* \*

ROQUEFORT AOP\**sheep raw blue* \* TÊTE DE MOINE *raw cow*

EPOISSES BERTHAUT *cow*

selection of three 24 | enjoy all six 41

\*aged by master affineur rodolphe le meunier

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## DESSERT COCKTAIL

### LIVINGSTON & MONROE

Selva Rey cacao rum, st. george nola coffee, espresso 17

### *Chartreuse*

GREEN 19

GREEN V.E.P 48

YELLOW 18

YELLOW V.E.P 46

## DESSERT WINES

### CHÂTEAU ROUMIEU- LACOSTE

sauternes, france 19

### KRACHER BEERENAUSLESE CUVÉE

burgenland, austria 23

### TAYLOR FLADGATE 10 YEAR TAWNY PORT

oporto, portugal 14

### KOPKE 40 YEAR TAWNY PORT

oporto, portugal 86

### WARRE'S 1994 VINTAGE PORT

oporto, portugal 46