

BARDOT

BRASSERIE
BRUNCH

brunch saturday & sunday 9:30 am - 1:30 pm * dinner daily 5:00 pm - 10:30 pm

STARTERS

PASTRY BASKET 11

assortment of fresh danishes including canelé de bordeaux, kouign-amann pain aux raisins & valhrona chocolate croissant *sold separately for 3 each*

NUTELLA STICKY BUN 18

warm vanilla brioche, brown sugar, candied hazelnuts

SEASONAL FRUIT & BERRIES 18

frozen yogurt-pistachio parfait, buckwheat beignets

COLD SMOKED SALMON* 18

assiette of acme smoked salmon with everything spiced brioche hass avocado, cherry tomatoes, chive mascarpone & traditional garnitures

STEAK TARTARE 19

prime filet* ground to order, sauce verte, egg yolk, gaufrette potato chips

ESCARGOTS BARDOT 23

burgundy snails, puff pastry, toasted hazelnuts, chartreuse garlic butter

CHARCUTERIE BOARD 17

jambon de bayonne, french rosette salami, house pâté, pork rillettes dijon mustard, cornichons & grilled country bread

FOIE GRAS PARFAIT 19

hudson valley foie gras mousse, ruby port gelée, house brioche, cornichons

Le Fromage

walnut mustard, seasonal jam & candied hazelnuts

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

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

MIMOLETTE VIEILLE* *cow* * EPOISSES BERTHAUT *cow*

selection of three 24 | enjoy all six 41

"WORLD'S BEST BUTTER"

beurre d' échiré A.O.C. 5

Raw Bar

DELUXE SHELLFISH TOWER

center cut alaskan king crab, maine lobster west coast oysters*, wild white shrimp 90/185

STURIA FRENCH CAVIAR* AOC

oscietra 1/2 oz 165, classic 1/2 oz 97

WILD SHRIMP COCKTAIL *7ea U15* 21

WEST COAST OYSTERS* 1/2 dozen 24

JUMBO ALASKAN KING CRAB LEG 45

1/2 MAINE LOBSTER 29

SOUPES & SALADES

ONION SOUP GRATINÉE 19

classic beef broth, baguette crostini, cave-aged gruyère *add short rib, black truffle, & poached egg* 23

MAINE LOBSTER BISQUE 23

classically prepared with brandy, roasted tomato, tarragon & puff pastry

BARDOT SALAD 19

red & green gem lettuce, fines herbes, shaved radishes, dijon vinaigrette

KING CRAB & ENDIVE CAESAR 26

alaskan king crab, parmigiano reggiano, caper aioli, herbed bread crumbs

ROASTED BEETS & CARAMELIZED GOAT CHEESE 21

cana de cabra cheese, wild arugula, oregon hazelnuts, cassis vinaigrette

MAIN COURSES

FRENCH OMELETTE* 22

fines herbes, gruyère cheese, hash browns, salade verte *add périgord truffle duxelles 25

AMERICAN IN PARIS 23

two eggs any style*, bacon, hash browns, tomato brulée, country toast

CREEKSTONE STEAK & EGGS 29

"manhattan cut" usda prime NY*, two fried eggs*, hash browns, sauce verte

FRENCH TOAST 25

brioche french toast, vanilla bean mascarpone, almond brittle, orgeat syrup *add 3oz seared foie gras* 33

HUNTER'S WAFFLE 25

glazed duck confit, sourdough waffle, two poached organic eggs*, maltaise *traditional garnishes available upon request

BARDOT BREAKFAST SANDWICH 21

house made maple-sage sausage, fresh baked english muffin french omelette, mimolette fondue, hash browns

DOUBLE DECKER HAM & BRIE 22

croque madame with house ham, french brie, fried egg* & bèchamel choice of hand-cut french fries or green salad

QUICHE LORRAINE 21

applewood bacon, baby spinach, cave aged gruyère, beurre monté served with hash browns and green salad

MAINE LOBSTER SCRAMBLE 29

scrambled organic eggs with fines herbes, beurre d' échiré raclette cheese, mushrooms & spinach

PRIME RIB FRENCH DIP 23

shaved ribeye*, mimolette cheese fondue, creamy horseradish black garlic au jus, choice of hand-cut french fries or green salad

LE PRIME STEAKBURGER 24

dry aged prime rib patty*, comté cheese, aioli, watercress bordelaise onions, choice of hand-cut french fries or green salad

Croissant Benedicts

two poached eggs, sautéed spinach, béarnaise

PROSCIUTTO DI PARMA* 23

SHORT RIB BOURGUIGNON* 26

SMOKED SALMON* 21

HASS AVOCADO* 19

SIDE DISHES

SEASONAL BERRIES 11

CRISPY HERBED HASH BROWNS 8

1/2 HASS AVOCADO VINAIGRETTE 8

DOUBLE-CUT APPLEWOOD BACON 13

MAPLE-SAGE SAUSAGE PATTY 9

BLACK TRUFFLE FRIES 14

DESSERTS

ESPRESSO CRÈME BRÛLÉE 8

CHOCOLATE MACARON 9

CHEESECAKE MILLE FEUILLE 7

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.

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Champagne Cart

DOM PÉRIGNON

épernay, champagne, france 2006 55
crisp green apple & bartlett pear
hints of almond with a fresh baked brioche finish

RUINART BLANC DE BLANCS

reims, champagne, france nv 30
crisp apple, citrus fruit, honey suckle & fresh baked bread

VEUVE CLICQUOT ROSÉ

champagne, france nv 39
wild raspberry, strawberry, rose petal, with a creamy texture
& a mineral finish

LUCIEN ALBRECHT CRÉMANT D'ALSACE ROSÉ

alsace, france nv 15
racy & bone dry with bing cherry, strawberry
hints of citrus with a limestone finish

BORDELET L'AUTHENTIQUE POIRE

sparkling cider, normandy, france 17
raspberry freshpear, rose petals with a sweet, light yet refreshing finish
made in the north of france

RED

BOUCHARD AÎNÉ & FILS BOURGOGNE ROUGE

pinot noir, burgundy, france 2017 18
fresh strawberry & ripe cherry notes
with accents over turned black soil & baking spices

ALEXANA 'REVANA VINEYARD'

pinot noir, willamette valley, oregon 2013 24
ripe cherry & raspberry with fresh herbs with hints of tilled soil

FAMILLE PERRIN *LES SINARDS* CHÂTEAUNEUF-DU-PAPE

grenache blend, rhône valley, france 2016 25
ripe black plum, black currant & blackberries
with a subtle earthy & savory finish

FOLEY JOHNSON

cabernet sauvignon, napa valley, california 2017 26
black cherry & cassis with tangy dried cherries, cocoa
baking spices and a silky smooth finish

CHÂTEAU ROCHER CORBIN SAINT-ÉMILION

merlot blend, bordeaux, france 2014 27
dark cherry, black plum, licorice with hints of coffee

CHÂTEAU DE PEZ SAINT-ESTÈPHE

cabernet sauvignon blend, bordeaux, france 2015 32
stewed red plum, raspberry, violet, tobacco with a hint of leather

WHITE

LUCIEN CROCHET SANCERRE

sauvignon blanc, loire valley, france 2017 22
green apple, lime & honey with bartlett pear and a crisp clean finish

CHAMPALOU VOUVRAY

chenin blanc, loire valley, france 2017 18
honeyed peach & apricot mingle with jasmine, lily & warm hazelnuts

DOMAINE ZIND HUMBRECHT

riesling, alsace, france 2015 19
tart apricot, orchard peach, candied lemon peel & a dry mineral finish

DOMAINES SCHLUMBERGER

pinot gris, alsace, france 2016 17
lemon, pineapple, blood orange, white flowers, exotic spice with a hint of ginger

LES TOURELLES DE LA CRÉE, MONTAGNY PREMIER CRU

chardonnay, burgundy, france 2015 19
golden apple, lush pear, lemon zest with refreshing acidity & a rounded finish

CHALK HILL, ESTATE

chardonnay, russian river valley, california 2015 29
apple, vanilla bean & nectarine followed by a comforting note of cinnamon

Diane's Bloody Mary's

inspired to craft her own version of the famed "bloody mary" cocktail Diane Mina's artisanal blends are a marriage of organic heirloom tomatoes, herbaceous herbs, savory & bold spices, bringing back the essence of simplicity and elegance to this iconic any-time-of-day favorite

DIANE'S CLASSIC 16

original mix, titos vodka, traditional garnish

BLOODY MARIA 17

dirty diane's mix, casa noble reposado, traditional garnish

THE DUTCHMAN 16

original mix, fords gin, traditional garnish

DIRTY DIANE 17

dirty diane's mix, del maguey vida mezcal, traditional garnish

COCKTAILS

STRAWBERRY BLANC 17

dolin blanc, yellow chartreuse
lemon, strawberry, rosé

LE PECHE MODE 16

hennessy v.s.o.p cognac, crème de pêche
lemon, ginger, mint

CAPTAIN'S SHANDY 15

captain morgan spiced rum, solerno blood orange
lemon, saison, orange blossom float

FRENCH MULE 17

yellow chartreuse, yuzu, ginger

SPRITZ 15

choice of classic aperol, st. germain elderflower or
orange blossom liquor topped with prosecco

BELLINIS 15

ask your server about our seasonal flavors

DRAFT BEER

FUNKWERKS * SAISON 10

funkwerks 6.8% fort collins, colorado

CHIMAY CINQ CENTS * BELGIAN TRIPEL 20

bieres de chimay 8% chimay, belgium

LOVE HAZY * NEW ENGLAND IPA 13

almanac 6.6% san francisco, california

BELL'S TWO HEARTED ALE * IPA 12

bell's brewery 7.0% kalamazoo, michigan

PFRIEM * PILSNER 12

pfriem 4.9% hood river, oregon

KRONENBOURG 1664 * LAGER 11

kronenbourg 5.5% strasbourg, france

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