

BARDOT

B R A S S E R I E

LE BAR

WEST COAST OYSTERS* 3 each
dolin mignonette, cocktail sauce, lemon

CHARCUTERIE BOARD 17
jambon de bayonne, country style pâté
rosette salame, pork rillettes, grilled country bread

FOIE GRAS PARFAIT 19
chilled mousse of hudson valley foie gras
ruby port gelée, house brioche, cornichons

ROASTED CHICKEN FRENCH DIP 22
gruyère cheese, mushroom bread pudding, haricots verts
vin jaune au jus, choice of hand cut fries or green salad

LE STEAKBURGER* 24
dry aged prime rib patty, comté cheese, garlic aioli, watercress
bordelaise onions, choice of hand cut fries or green salad

Le Fromage

walnut mustard, seasonal jam & candied hazelnuts

COURONNE DE FONTENAY* goat * **RACLETTE** raw cow
ROQUEFORT AOP* sheep raw * **TÊTE DE MOINE** raw cow
MIMOLETTE VIEILLE* cow * **EPOISSES BERTHAUT*** cow

selection of three 24 | enjoy all six 41

*aged by master affineur rodolphe le meunier

**Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*

BARDOT

BRASSERIE

HAPPY HOUR

DAILY FROM 5PM - 7PM



BEER | SHOT

5 beer or spirit, 9 pairing

ANCHOR PORTER

HENNESSEY VS

FIRESTONE PIVO

GREEN CHARTREUSE

Cocktails

7

SIDECAR

cognac, cointreau, fresh lemon

FRENCH 75

calvados | gin | cognac

CHARTREUSE & TONIC

BARTENDERS CHOICE

daily libation

WINE

8

SOMMELIERS SELECTION

white | red | sparkling