

BARDOT

B R A S S E R I E

B R E A K F A S T

breakfast saturday & sunday 8:00 - 9:30 am - brunch saturday & sunday 9:30 - 1:30 pm * dinner daily 5:30 - 10:30 pm

REVITALISANTS

COLD BREW LATTE 8
la mill cold brew shaken
w/strauss organic milk &
organic date syrup

THE GREEN FAIRY 11
chef luz's famous smoothie
w/avocado, pineapple
ginger & apple

Starters

PASTRY BASKET 11
canelé de bordeaux, kouign-amann
pain aux raisins, chocolate croissant

NUTELLA STICKY BUN 18
warm vanilla brioche, brown sugar,
frangelico, candied hazelnuts

SEASONAL FRUIT & BERRIES 18
frozen yogurt-pistachio parfait
buckwheat beignets

COLD SMOKED SALMON 18
everything spiced brioche, chive mascarpone
traditional garnitures

MAIN COURSES

FRENCH OMELETTE 22
fines herbes, gruyère cheese, hash browns, salade verte
add périgod truffle duxelles \$3

AMERICAN IN PARIS 23
two eggs any style, applewood 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

BARDOT BREAKFAST SANDWICH 21
house made maple-sage sausage, fresh baked english muffin
french omelette, mimolette fondue, hash browns

QUICHE LORRAINE 21
applewood bacon, baby spinach, cave aged gruyère, beurre monté
served with hash browns & green salad

MAINE LOBSTER SCRAMBLE 29
scrambled organic eggs with fines herbes, beurre d'échiré, raclette cheese, mushrooms & spinach

HUNTER'S WAFFLE 25
glazed duck confit, sourdough waffle, sauce maltaise
two poached organic eggs*

SIDE DISHES

CRISPY HERBED HASH BROWNS 8
1/2 HASS AVOCADO VINAIGRETTE 8
DOUBLE-CUT APPLEWOOD BACON 13
MAPLE-SAGE SAUSAGE PATTY 9

*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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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, market herbs, savory & bold spices. bringing back the essence
of simplicity and elegance to this iconic 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

Champagne Cart

RUINART BLANC DE BLANCS

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

G.H. MUMM

champagne, france nv 22
*an energetic freshness of lively apple and pear
with rounded notes of caramel*

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*

W H I T E

LUCIEN CROCHET SANCERRE

loire valley, france 2016 20

DOMAINE DU TARIQUET GROS MANSENG

côtes de gascogne, france 2015 15

JEAN-BAPTISTE ADAM *LES NATURES* RIESLING

alsace, france 2015 17

DOMAINES SCHLUMBERGER PINOT GRIS

alsace, france 2015 17

WILLIAM FEVRE *CHAMPS ROYAUX* CHABLIS

burgundy, france 2017 16

SHAFFER 'RED SHOULDER RANCH' CHARDONNAY

napa valley, california 2015 28

R E D

BOUCHARD AÎNÉ & FILS BOURGOGNE ROUGE

burgundy, france 2016 16

ALEXANA 'REVANA VINEYARD' PINOT NOIR

willamette valley, oregon 2013 24

FAMILLE PERRIN *LES SINARDS* CHÂTEAUNEUF-DU-PAPE

rhône valley, france 2014 25

FOLEY JOHNSON CABERNET SAUVIGNON

napa valley, california 2015 26

CHÂTEAU ROCHER CORBIN SAINT-ÉMILION

bordeaux, france 2012 27

CHÂTEAU DE PEZ SAINT-ESTÈPHE

bordeaux, france 2012 32