

BARDOT

BRASSERIE

BRUNCH

STARTERS

PASTRY BASKET 11

canelé de bordeaux, kouign-amann, pain aux raisins, pain aux chocolat

MARKET FRUIT PLATE 13

crème fraîche, buckwheat honey, vanilla bean, orange blossom water

PRIME STEAK TARTARE* 19

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

ESCARGOT EN CROUTE 24

absinthe butter, paris mushrooms, puff pastry

HOUSE-SMOKED SALMON PLATTER 19

dill fleurette, hard-boiled egg, capers, brioche, everything spice
supplement: white sturgeon caviar +15

HASS AVOCADO TARTINE 18

grilled country bread, citrus vinaigrette, radishes, fennel pollen

LE FROMAGE

a selection of cheeses, traditional accoutrements

three for 24 six for 41

Fruits De Mer

LES PETITS PLATEAUX* 87

serves 2–4

6 oysters, 6 shrimp, 1/2 lb. king crab half
maine lobster, traditional accoutrements

KING CRAB ½ LB. 39

WEST COAST OYSTERS*

six for 24 12 for 42

½ MAINE LOBSTER 29

SHRIMP COCKTAIL 21

GRAND* 174

serves 4–6

14 oysters, 14 shrimp, one lb. king crab,
whole maine lobster, traditional accoutrements

SOUPES & SALADES

ONION SOUP GRATINÉE 19

classic beef broth, levain croutons, cognac, cave-aged gruyère

HONEYNUT SQUASH BISQUE 23

maine lobster, meyer lemon, crème fraîche

ROASTED BEETS &

CARAMELIZED GOAT CHEESE 21

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

KING CRAB & ENDIVE CAESAR 26

red king crab, belgian endive, parmigiano-reggiano, caper aioli

MAIN COURSES

OMELETTE AUX FINES HERBES* 22

gruyère cheese, hash browns, green salad

AMERICAN IN PARIS 23

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

FRENCH TOAST 25

brioche french toast, vanilla bean mascarpone
almond brittle, orgeat syrup
supplement: 3 oz. seared foie gras* +17

HUNTER'S WAFFLE* 25

glazed duck confit, sourdough waffle, two poached organic eggs*, maltaise

TRADITIONAL WAFFLE* 19

classic sourdough waffle, mixed berries, maple syrup

CROQUE MADAME* 23

house ham & brie on toasted brioche, sunny-side up egg, sauce mornay
served with hash browns or green salad

LE STEAK BURGER* 29

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

STEAK FRITES AU POIVRE* 56

double-cut ribeye, hand-cut fries, brandy-peppercorn sauce

SHORT RIB HASH* 33

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

THE BREAKFAST SANDWICH 26

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

BARDOT QUICHE 24

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

DUNGENESS CRAB BENEDICT* 36

vol-au-vent, poached eggs, sauce choron, fines herbes

SIDE DISHES

SEASONAL BERRIES 11

CRISPY HERBED HASH BROWNS 8

DOUBLE-CUT APPLEWOOD BACON 13

BLACK TRUFFLE FRIES 14

SAUSAGE PATTY 9

DESSERTS

VANILLA CRÈME BRÛLÉE 15

madagascar vanilla bean, fresh raspberries

CHOCOLATE MACARON 15

dark chocolate cookie, valrhona chocolate mousse

TRADITIONAL MILLE-FEUILLE 13

caramelized puff pastry, vanilla pastry cream

*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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Cocktails

BOTANICAL SPRITZ 16

ketel one grapefruit & rose blossom botanical vodka,
sparkling water, grapefruit slice

KIR ROYALE 16

chambord, champagne, lemon, raspberry

ALMOND CRUSH 13

baileys almande, iced coffee, raspberry

FRENCH 75 16

gin or cognac, lemon, sparkling wine, sugar

LE PECHE MODE 16

cognac, crème de peche, lemon, ginger, mint

MIDNIGHT IN PARIS 16

white rum, pamplemousse, elderflower, lemon, orange

CROWD PLEASER 16

bourbon, aperol, amaro, sweet vermouth

COSMO SUCRÉE 16

vodka, cointreau, lime juice, simple syrup, cranberry

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

Spirits

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

SCOTCH

BLEND

Chivas Regal 13
Johnnie Walker Black 16
Johnnie Walker Gold 19
Johnnie Walker Green 17
Johnnie Walker Blue 75

SPEYSIDE

Balvenie Doublewood 12yr 17
Glenlivet 12yr 16

GLENFIDDICH

Solera 15yr 18

HIGHLAND

Dalmore 12yr 15
Glenmorangie 10yr 14
Macallan 12yr 18
Oban 14yr 18

ISLAY

Buichladdich
Classic Laddie 15
Bunnahabhain 12yr 16
Laphroaig 10yr 16
Lagavulin 16yr 20

WHISK(E)Y

BOURBON

Basil Hayden's 16
Buffalo Trace 18
Bulleit 15
Eagle Rare 10yr 20
Four Roses Single Barrel 16
Knob Creek 15
Maker's Mark 15
Wild Turkey 101 14
Woodford Reserve 15

AMERICAN

Bulleit 95 Rye 15
Gentleman Jack 16
Knob Creek Rye 15
Templeton Rye 16
WhistlePig Rye 10yr 26

JAPANESE

Akashi White Oak 14
Mars Iwai Tradition 14
Suntory Toki 16

COGNAC

Hennessy VS 16
Hennessy VSOP 20
Hennessy XO 70
Hennessy Paradis 165
Hennessy Paradis Imperial 490
Rémy Martin VSOP 20
Rémy Martin XO 50
Rémy Martin Louis XIII 585

RUM

El Dorado 12yr 16
El Dorado 15yr 18
Mount Gay XO 18
Ron Zacapa 23yr 18

TEQUILA

Casamigos Blanco 16
Clase Azul Platino 25
Don Julio Blanco 16
Don Julio Añejo 20
Don Julio 1942 48
Fortaleza Blanco 16
Patrón Silver 16

Beer

CHIMAY CINQ CENTS • BELGIAN TRIPEL 20

bieres de chimay 8%, chimay, belgium

SPACE DUST • IPA 13

elysian brewing co 8.2%, seattle, washington

STELLA ARTOIS • LAGER 11

stella artois, 5.2% leuven, belgium

LOVE HAZY • NEW ENGLAND IPA 14

almanac 6.6%, san francisco, california

BLOND ALE 11

golden road brewing, 4.8%, los angeles, california

BOURBON COUNTY STOUT 20

goose island brewing, 14.3%, chicago, illinois