

BARDOT

BRASSERIE
DINNER

brunch friday-sunday 9:00 am - 2:00 pm * dinner thursday-sunday 5:30 pm - 10:00 pm

STARTERS

- STEAK TARTARE 19**
usda prime filet* ground to order, egg yolk, sauce verte, potato chips
- OEUFs MIMOSA 20**
four caviar deviled eggs
- CHARCUTERIE BOARD 27**
chef selections of house-cured meats, dijon mustard, cornichons
grilled country bread
- SEARED FOIE GRAS BOURGUIGNON 28**
hudson valley foie gras*, beluga lentils, pearl onion, fines herbes, red wine glaze
- ESCARGOTS EN CROUTE 24**
potironne burgundy snails, absinthe butter, paris mushrooms, puff pastry

Le Fromage

seasonal fruit, house made jam & candied hazelnuts

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

selection of three 24 | enjoy all six 41

ENTRÉES

- LE STEAK BURGER 29**
dry-aged prime rib patty, comté cheese, aioli
- LOUP DE MER BASQUAISE 59**
wood-roasted mediterranean sea bass, chorizo broth, prawns
- HERITAGE CHICKEN RÔTI 32**
½ free-range chicken from bobo farms, mushroom bread pudding
green beans, sauce vin jaune
- TOURNEDOS ROSSINI 73**
filet mignon, seared foie gras, sauce perigourdine
- ROASTED RACK OF LAMB 53**
chickpea fricassée, smoked lamb shoulder, nicoise olives
- PARISIAN GNOCCHI 35**
roquefort, acorn squash, pomegranate, sage

Raw Bar

- PETIT* serves 2-4 87**
6 oysters, 6 shrimp, ½ lb. king crab, half maine lobster
traditional accoutrements
- GRAND* serves 4-6 174**
14 oysters, 14 shrimp, one lb. king crab, whole maine lobster
traditional accoutrements
- KING CRAB ½ LB. 39**
½ MAINE LOBSTER 29
- WEST COAST OYSTERS* 6 for 24 | 12 for 42**
SHRIMP COCKTAIL 21
- TRADITIONAL CAVIAR SERVICE**
Superior Golden Osetra 195/oz | Royal Kaluga 95/oz

SOUPES & SALADES

- ONION SOUP GRATINÉE 19**
classic beef broth, baguette crostini, cave-aged gruyère
- HONEYNUT SQUASH BISQUE 23**
maine lobster, meyer lemon, crème fraîche
- ROASTED BEETS & CARAMELIZED GOAT CHEESE 21**
cana de cabra cheese, wild arugula, oregon hazelnuts, cassis vinaigrette
- KING CRAB & ENDIVE CAESAR 26**
wild caught king crab, belgian endive, parmigiano-reggiano, caper aioli
herbed bread crumbs
- SALADE VERTE 16**
butter lettuce, lola rosa, dijon vinaigrette

Prime Steaks

- all steaks are USDA prime, grilled over oak wood
choice of sauce
- 10 oz FLAT IRON, CREEKSTONE* 49**
16 oz DOUBLE-CUT RIB EYE, CREEKSTONE* 56
8 oz FILET MIGNON* 61
- sauces:* black truffle bordelaise, brandy-peppercorn
horseradish crème fraîche, classic béarnaise
- SURF & TURF**
add to any entrée
- ALASKAN KING CRAB 39 , 1/2 MAINE LOBSTER 29**
or **SEARED FOIE GRAS* 28**

BARDOT WELLINGTON*

- serves two, limited availability 169
- 12 oz. creekstone filet mignon, bayonne ham, puff pastry
mushroom duxelles, black truffle pommes purée, sauce perigourdine

ACCOUTREMENTS

- BLACK TRUFFLE FRIES 14 | MACARONI & MIMOLETTE GRATINÉE 19 | MADEIRA-GLAZED MUSHROOMS 18
BRUSSELS SPROUTS WITH BACON 18

*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.

BARDOT

BRASSERIE

DINNER

Cocktails

MIDNIGHT IN PARIS 16

white rum, pamplemousse, elderflower,
lemon, orange peel

SMOKEY OLD FASHIONED 17

mezcal, amarena cherry,
hopped grapefruit and orange bitters

FRENCH 75 16

gin or cognac, lemon, sparkling wine, sugar

BLOODY MARY 16

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

LE PECHE MODE 16

cognac, crème de pêche, lemon, ginger, mint

COSMO SUCREÉ 16

vodka, cointreau, lime juice, simple syrup, cranberry juice

CROWD PLEASER 16

bourbon, aperol, amaro, sweet vermouth

MANHATTAN 16

bourbon or rye whiskey, sweet vermouth,
angostura bitters, brandied cherry



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 12-Year 17
Glenlivet 12-Year 16

GLENFIDDICH

Solera 15-Year 18

HIGHLAND

Dalmore 12-Year 15
Glenmorangie 10-Year 14
Macallan 12-Year 18
Oban 14-Year 18

ISLAY

Buichladdich
Classic Laddie 15
Bunnahabhain 12-Year 16
Laphroaig 10-Year 16
Lagavulin 16-Year 20

WHISK(E)Y

BOURBON

Basil Hayden's 16
Buffalo Trace 18
Bulleit 15
Eagle Rare 10-Year 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 10-Year 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 12-Year 16
El Dorado 15-Year 18
Mount Gay XO 18
Ron Zacapa 23-Year 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

BLONDE ALE 11

golden road brewing, 4.8%, los angeles, california

BOURBON COUNTY • STOUT 20

goose island brewing, 14.3%, chicago, illinois