

# BARDOT

BRASSERIE  
DINNER

## STARTERS

**STEAK TARTARE** 19  
usda prime filet\*, 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

**FOIE GRAS AU TORCHON** 28  
black cherry marmalade, black truffle, grilled levain

**ESCARGOTS EN CROUTE** 24  
burgundian snails, absinthe butter, paris mushrooms, puff pastry

**SPAGHETTI ALLA MONACO** 28  
littleneck clams, sea urchin, cherry tomatoes, crispy garlic

“WORLD’S BEST BUTTER”  
beurre d’échiré A.O.C. 5

## Raw Bar

**PETIT\*** serves 2-4 87

6 oysters, 6 shrimp, dungeness crab louis, half maine lobster  
traditional accoutrements

**GRAND\*** serves 4-6 174

14 oysters, 14 shrimp, dungeness crab louis, whole maine lobster  
traditional accoutrements

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

## 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

## SOUPES & SALADES

**ONION SOUP GRATINÉE** 19  
classic beef broth, baguette crostini, cave-aged gruyère

**HEIRLOOM TOMATO TARTINE** 24  
grilled levain, fromage blanc, champagne vinaigrette, emmenthal cheese

**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

## WHOLE GRILLED LOUP DE MER

serves two, limited availability 128

provençal salpicon, wild arugula, cucumber vinaigrette

## BARDOT WELLINGTON\*

serves two, limited availability 169

12 oz. prime filet mignon, bayonne ham, puff pastry  
mushroom duxelles, black truffle pommes purée, sauce perigourdine

## ENTRÉES

**LE STEAK BURGER** 29  
dry-aged prime rib patty, comté cheese, aioli

**PHYLLO-CRUSTED DIVER SCALLOPS** 58  
sweet corn, baby zucchini, black truffle-corn broth

**HERITAGE CHICKEN RÔTI** 35  
½ free-range chicken from bobo farms, mushroom bread pudding  
green beans, sauce vin jaune

**TOURNEDOS ROSSINI** 73  
petit filet mignon, seared foie gras, sauce perigourdine

**GRILLED LAMB CHOPS** 53  
ratatouille, basil pistou, niçoise olives, rosemary-lamb jus

**STEAK FRITES AU POIVRE** 96  
24oz prime ny strip, peppercorn crust, sauce au poivre, pommes  
frites

**OCEAN TROUT AMANDINE** 35  
passion fruit beurre-noisette, haricots verts, marcona almonds

**GNOCCHI PARISIENNE** 32  
english peas, bacon alumette, roasted garlic cream, parmigiano  
reggiano

**CÔTE DE PORC** 46  
24oz grilled pork chop, saint germain glaze, butter-poached peaches

## ACCOMPANIMENTS

add to any entrée

SEARED FOIE GRAS 28

1/2 MAINE LOBSTER 29

6 OAK-GRILLED SHRIMP 21

FRESH BLACK TRUFFLE 48

## ACCOUTREMENTS

BLACK TRUFFLE FRIES 14

HARICOTS VERTS AMANDINE 16

MACARONI & MIMOLETTE GRATINÉE 19

SAUTEÉD SPINACH 15

MADEIRA-GLAZED MUSHROOMS 18

POMMES PURÉE 17

\*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

- |   |   |  |
|---|---|--|
| <b>MIDNIGHT IN PARIS 16</b><br>white rum, pamplemousse, elderflower,<br>lemon, orange peel        | <b>FRENCH 75 16</b><br>gin or cognac, lemon, sparkling wine, sugar                    | <b>CROWD PLEASER 16</b><br>bourbon, aperol, amaro, sweet vermouth                                    |
| <b>SMOKEY OLD FASHIONED 17</b><br>mezcal, amarena cherry,<br>hopped grapefruit and orange bitters | <b>BLOODY MARY 16</b><br>diane mina's bloody mary mix, vodka, traditional garnish     | <b>MANHATTAN 16</b><br>bourbon or rye whiskey, sweet vermouth,<br>angostura bitters, brandied cherry |
|   | <b>LE PECHE MODE 16</b><br>cognac, crème de pêche, lemon, ginger, mint                |  |
|   | <b>COSMO SUCRÉE 16</b><br>vodka, cointreau, lime juice, simple syrup, cranberry juice |  |



## 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 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

- 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

- Gentleman Jack 16
- Templeton Rye 16
- WhistlePig Rye 10-Year 26

#### JAPANESE

- Mars Iwai Tradition 14
- Suntory Toki 16

### COGNAC

- Hennessy VS 16
- 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 21-Year 35
- Ron Zacapa 23-Year 18

### TEQUILA

- Casamigos Reposado 17
- Clase Azul Platino 25
- Don Julio Blanco 16
- Don Julio 1942 48
- Fortaleza Blanco 16
- Patrón Silver 16
- Patrón Reposado 17

## 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