

BARDOT

BRASSERIE

BRUNCH

STARTERS

PASTRY BASKET 11

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

MARKET FRUIT PLATE 16

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

PRIME STEAK TARTARE* 20

usda prime filet, egg yolk, sauce verte, potato chips

OEUFS MIMOSA 21

four caviar deviled eggs

ESCARGOT EN CROUTE 25

absinthe butter, paris mushrooms, puff pastry

HOUSE SMOKED SALMON PLATTER 20

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



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

ENTREÉS

OMELETTE AUX FINES HERBES* 23

gruyère cheese, hash browns, green salad

AMERICAN IN PARIS 24

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* +18

FRENCH DIP 26

toasted baguette, prime beef, cheese fondue, au jus

CROQUE MADAME* 24

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

SIDE DISHES

SEASONAL BERRIES 12

CRISPY HERBED HASH BROWNS 8

DOUBLE-CUT APPLEWOOD BACON 14

BLACK TRUFFLE FRIES 14

BREAKFAST SAUSAGE 14

Raw Bar

PETIT* serves 2–4 88

6 oysters, 6 shrimp, 6 clams, half maine lobster
traditional accoutrements

GRAND* serves 4–6 175

14 oysters, 14 shrimp, 14 clams, whole maine lobster
traditional accoutrements

1/2 MAINE LOBSTER 30

WEST COAST OYSTERS* 6 for 25 | 12 for 43

SHRIMP COCKTAIL 22

CLAMS ON THE HALF SHELL 19

TRADITIONAL CAVIAR SERVICE

Superior Golden Osetra 196/oz | Royal Kaluga 96/oz

SOUPES & SALADES

ONION SOUP GRATINÉE 19

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

SALADE VERTE 16

butter lettuce, lola rosa, dijon vinaigrette

ROASTED BEETS & CARAMELIZED GOAT CHEESE 21

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

BLUE CRAB & ENDIVE CAESAR 27

belgian endive, parmigiano-reggiano, caper-aioli

Bardot Benedicts

DUCK CONFIT 26

PARIS HAM* 24

SMOKED SALMON* 24

HASS AVOCADO* 21

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* 57

16oz ribeye, hand-cut fries, brandy peppercorn sauce

SHORT RIB HASH* 34

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

THE BREAKFAST SANDWICH 27

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

BARDOT

BRASSERIE

BRUNCH

Cocktails

TO CATCH A THIEF 16

vodka, elderflower, lemon, passion fruit, spice de vanille, seltzer

SMOKEY OLD FASHIONED 17

vida mezcal, amarena cherry, hopped grapefruit, orange bitters

FRENCH 75 16

gin or cognac, lemon, sugar, sparkling wine

LE PECHE MODE 16

cognac, crème de pêche, lemon, ginger, mint

BAR AMERICAIN 16

bourbon, cointreau, lemon, pomegranate, angostura

SAZERAC DU FRENCH QUARTER 16

rye whiskey, cognac, sugar, absinthe, peychaud's

TANGO & FLAMENCO 16

mezcal, french rouge vermouth, campari, strawberry

SIDECAR 16

cognac, cointreau, lemon

DIANE MINA'S

GARDEN GROWN BLENDS

DIANE'S ORIGINAL BLOODY MARY MIX

classic blend
medium spice

DIRTY DIANE'S BLOODY MARY MIX

jalapeño & cilantro blend
bold & spicy

DIANE'S CLASSIC 16

original mix ~ vodka

BLOODY MARIA 17

original mix ~ tequila

THE KENTUCKY DERBY 16

original mix ~ bourbon

DIRTY DIANE 17

dirty diane's mix ~ mezcal

MICHELADA 13

light mexican lager

THE MARY MOCKTAIL 8

(alcohol free)

choice of
original or dirty diane's

THE GBU ~ The 3-SHOT COCKTAIL 18

Tequila ~ Mary Mix ~ Beer

"enhance your tequila experience"

gluten ~ vegetarian ~ low sodium

Spirits

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

SCOTCH

BLEND

Chivas Regal 15
Johnnie Walker Black 16
Johnnie Walker Blue 78

SPEYSIDE

Balvenie Doublewood 12-Year 18
Glenlivet 12-Year 15
Glenlivet 21-Year 68
Glenlivet 23-Year 79

HIGHLAND

Dalmore 12-Year 18
Glenmorangie 10-Year 16
Macallan 12-Year 18
Oban 14-Year 25

ISLAY

Laphroaig 10-Year 18
Lagavulin 16-Year 25

WHISK(E)Y

BOURBON

Basil Hayden's 16
Buffalo Trace 20
Bulleit 15
Four Roses Single Barrel 16
Knob Creek 15 Maker's Mark 15
Wild Turkey 101 14
Woodford Reserve 15
Pappy Van Winkle 15-Year 250
Pappy Van Winkle 20-Year 300
Pappy Van Winkle 23-Year 425

AMERICAN

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

JAPANESE

Hibiki Harmony 25

COGNAC

Hennessy VS 16
Hennessy XO 55
Hennessy Paradis 175
Hennessy Paradis Imperial 400
Rémy Martin VSOP 20
Rémy Martin XO 50
Rémy Martin Louis XIII 312

RUM

El Dorado 12-Year 16
El Dorado 21-Year 35
Ron Zacapa 23-Year 15

TEQUILA

Casamigos Reposado 18
Clase Azul Platino 22
Don Julio Blanco 16
Fortaleza Blanco 16
Patrón Silver 16
Patrón Reposado 17
Casa Dragones Blanco 25
Casa Dragones Joven 90

Beer

CHIMAY CINQ CENTS • BELGIAN TRIPEL 20

bieres de chimay 8%, chimay, belgium

SPACE DUST • IPA 13

elysian brewing co 8.2%, seattle, washington

KRONENBOURG 1664 • LAGER 11

kronenbourg, 5.5% strasbourg, france

LOVE HAZY • NEW ENGLAND IPA 14

almanac 6.6%, san francisco, california

BLONDE ALE 11

golden road brewing, 4.8%, los angeles, california

ETIENNE DUPONT • CIDER BOUCHE 20

domaine etienne dupont, 5.5%, basse-normandie, france