

BARDOT

BRASSERIE
DINER

HORS D'OEUVRES

STEAK TARTARE* 20
usda prime filet*, egg yolk, sauce verte, potato chips

OEUFs MIMOSA* 21
four caviar deviled eggs

CHARCUTERIE BOARD 29
chef selections of house-cured meats, dijon mustard
cornichons grilled country bread

CHILLED FOIE GRAS 29
confit duck leg, smoked strawberries, pain de provence

ESCARGOTS DE BOURGOGNE 25
classically prepared, absinthe butter, garlic, baguette

TARTE FLAMBÉE 23
smokey bacon, caramelized onion, fromage blanc

PAN-ROASTED FOIE GRAS 32
celeriac, pineapple, tawny port, macadamia nuts, grilled levain

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

Fruits de Mer

PETIT* serves 2-4 88
six oysters, six shrimp, six clams, half maine lobster
traditional accoutrements

GRAND* serves 4-6 175
fourteen oysters, fourteen shrimp, fourteen clams
whole maine lobster traditional accoutrements

1/2 MAINE LOBSTER 30
WEST COAST OYSTERS* six for 25 | twelve for 43
SHRIMP COCKTAIL 22

CLAMS ON THE HALF SHELL* 18

TRADITIONAL CAVIAR SERVICE*
superior golden osetra 196/oz | royal kaluga 96/oz

SOUPES & SALADES

ONION SOUP GRATINÉE 19
classic beef broth, levain croutons, cave-aged gruyère

CELERIAC VELOUTE 17
brioche croutons, granny smith apple, black truffle 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

SALADE VERTE 16
butter lettuce, fines herbes, dijon vinaigrette

PLATS PRINCIPAUX

large format entrées, serves two

WHOLE STUFFED LOUP DE MER
132

white asparagus, fava beans, morel mushroom, pea vines

WHOLE ROASTED DUCK
138

traditional cassoulet, fennel pollen, toulouse sausage
crispy confit leg

BARDOT WELLINGTON
175

12oz prime filet mignon, bayonne ham, duxelles
black truffle pommes purée, sauce perigourdine

ENTRÉES

BLACK COD BOUILLABAISSÉ 58
lobster-saffron broth, grilled langoustine
steamed mussels, sauce rouille

HERITAGE CHICKEN RÔTI 37
1/2 free-range chicken from bobo farms, mushroom bread pudding
broccoli rabe, sauce vin jaune

TOURNEDOS ROSSINI* 76
petit filet mignon, seared foie gras, sauce perigourdine

GRILLED LAMB CHOPS* 55
cauliflower soubise, olive tapenade, sultanas, mustard greens

STEAK FRITES AU POIVRE*
peppercorn crust, sauce au poivre, pommes frites
24 oz. prime bone-in ny strip 98
8 oz. prime hanger steak 43

OCEAN TROUT AMANDINE* 37
passion fruit beurre-noisette, haricots verts, marcona almonds

SPAGHETTI ALLA MONACO* 32
littleneck clams, tuscan kale, crispy garlic

CHOUCROUTE GARNIE 48
boudin blanc, saucisse de beouf, jambon de paris, confit pork belly braised
sauerkraut, dijon mustard

POT-AU-FEU 56
braised beef short rib, roasted bone marrow, oxtail marmalade

ACCOMPANIMENTS

add to any entrée

SEARED FOIE GRAS* 29

FRESH BLACK TRUFFLE 48

1/2 MAINE LOBSTER 30

ROASTED BONE MARROW 19

SIX OAK-GRILLED SHRIMP 22

GRILLED LANGOUSTINES 27

ACCOUTREMENTS

BLACK TRUFFLE FRIES 14

HARICOTS VERTS AMANDINE 16

MACARONI & MIMOLETTE GRATINÉE 19

SAUTÉED 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

TO CATCH A THIEF 16

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

SMOKEY OLD FASHIONED 17

montelobos mezcal, amarena cherry, hopped
grapefruit orange bitters

FRENCH 75 16

hendricks's gin or d'usse cognac, lemon
sugar, sparkling wine

BLOODY MARY 16

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

LE PECHE MODE 16

d'usse cognac, crème de pêche, lemon, ginger, mint

BAR AMERICAIN 16

russell's reserve bourbon, cointreau, lemon
pomegranate, angostura

SAZERAC DU FRENCH QUARTER 16

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

TANGO & FLAMENCO 16

montelobos mezcal, french rouge vermouth
campari, strawberry

SIDECAR 16

d'usse cognac, cointreau, lemon



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
Monkey Shoulder 14

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 81 16
Woodford Reserve 15
Russell's Reserve 16
Old Forester Rye 16
P 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
Havana Club 15
Santa Teresa 15
Espolon Blanco 14

TEQUILA

Casamigos Reposado 18
Clase Azul Platino 25
Don Julio Blanco 16 Fortaleza
Blanco 16
Patrón Silver 16
Patrón Reposado 17
Roca Patrón 20
Espolon Blanco 14
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