

# BARDOT

BRASSERIE

DINNER

## HORS D'OEUVRES

### STEAK TARTARE\* 20

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

### OEUF MIMOSA 21

four caviar deviled eggs

### WARM WHITE ASPARAGUS & SMOKED STURGEON 24

vin jaune & caviar sauce, brioche croutons, dill weed

### SMOKED SALMON RILLETTES 23

lemon aioli, buttermilk, fine herbes, caraway seed, pumpernickel toast

### ESCARGOTS DE BOURGOGNE 25

classically prepared, absinthe butter, garlic, baguette

### PAN-ROASTED FOIE GRAS 32

celeriac, pineapple, tawny port, macadamia nuts, grilled levain

### TARTE FLAMBÉE 23

alsatian-style tart, smokey bacon, caramelized onion, fromage blanc

## Fruits de Mer

WEST COAST OYSTERS\* SIX FOR 25 | TWELVE FOR 43

### SHRIMP COCKTAIL 22

### CLAMS ON THE HALF SHELL 18

### CAVIAR SERVICE

imperial baika 96 / 30g

royal ossetra 196 / 30g

imperial kaluga MINA reserve 296 / 30g

### GRAND CAVIAR TASTING MP

## SOUPES & SALAD

### ONION SOUP GRATINÉE 19

classic beef broth, levain croutons, cave-aged gruyère

### MARINATED GLOBE ARTICHOKE 26

caper aioli, niçoise olives, shaved bottarga, garlic streusel

### ROASTED BEETS & CARAMELIZED GOAT CHEESE 21

caña de cabra, wild arugula, almond praline, cassis vinaigrette

### LEEK VINAIGRETTE 19

marinated leeks, roasted garlic vinaigrette, toasted hazelnut, poached hen egg

### SALADE VERTE 16

butter lettuce, fines herbes, easter egg radish, dijon vinaigrette

## Charcuterie

### JAMBON DE PARIS 11

parker house rolls, ramp remoulade, pickle chips, cultured butter

### PÂTÉ GRAND-MÈRE 12

grandmother-style pate, blueberry mostarda, toasted baguette

### FROMAGE DE TÊTE 12

heritage pork terrine, cocktail onions, espelette aioli, grilled levain

tasting of all three 29

## Le Fromage

seasonal fruit, housemade 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

## Le Fête Royale

daily curated, four-course chef's experience

a combination of the finest classic and seasonal fare, served family-style

entire table participation is asked

115 per person

## Plats Principaux

large format entrées, serves two

### WHOLE STUFFED LOUP DE MER 132

grilled, three-pound mediterranean sea bass  
white asparagus, fava beans, morel mushroom, pea vines

### WHOLE ROASTED DUCK 138

amaretto cherries, rutabaga soubise, braised chicories  
roasted breast, crispy confit leg, garlic & white wine sausage

### BARDOT WELLINGTON 175

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

## ENTRÉES

### BLACK COD BOUILLABAISSE 58

lobster-saffron broth, grilled langoustine  
steamed mussels, sauce rouille

### HERITAGE CHICKEN RÔTI 37

½ free-range chicken from bobo farms  
broccoli rabe, sauce vin jaune

### TOURNEDOS ROSSINI 76

petit filet mignon, seared foie gras, sauce perigourdine

### HAND-ROLLED GNOCCHETTI 36

manila clams, broccoli soffrito, lovage, pecorino romano

### TRIO OF BABY LAMB\* 58

haricots coco, vadouvan curry, golden raisins  
marcona almonds, roasted loin, braised neck, grilled merguez

### STEAK FRITES 98

peppercorn crust, sauce au poivre, pommes frites  
24 oz. prime bone-in ny strip, 48 day dry-aged

### IDAHO TROUT AMANDINE 37

passion fruit beurre-noisette, haricots verts  
marcona almonds

### 16 oz. HERB-ROASTED PRIME RIB\* 64

pommes aligot, creamy spinach, rosemary jus

### GLAZED BEEF SHORT RIB 56

pommes purée, peas française, sauce bordelaise

### SPRING RABBIT BOUDIN BLANC 38

rabbit & foie gras sausage, le puy lentils  
green garlic broth

### CÔTE DE PORC\* 44

24 oz. pork chop, cognac glaze, braised radicchio  
stone fruits, mustard jus

## ACCOMPANIMENTS

add to any entrée

SEARED FOIE GRAS 29 | MAINE LOBSTER 30 | SIX OAK-GRILLED SHRIMP 22

FRESH BLACK TRUFFLE 48 | ROASTED BONE MARROW 19 | BROILED LANGOUSTINES 27

## ACCOUTREMENTS

BLACK TRUFFLE FRIES 14

PORK BELLY CASSOULET 18

MACARONI &  
MIMOLETTE GRATINÉE 19

CREAMY SPINACH 19

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. V = Vegan

# BARDOT

BRASSERIE

DINNER

## Cocktails

- TO CATCH A THIEF 16**  
grey goose vodka, elderflower, lemon  
passion fruit spice de vanille, seltzer
- LE PECHE MODE 16**  
d'ussé cognac, crème de pêche  
lemon, ginger, mint
- SAZERAC DU FRENCH QUARTER 16**  
old forester whiskey, cognac, sugar  
absinthe, peychaud's
- SMOKEY OLD FASHIONED 17**  
montelobos mezcal, amarena cherry  
hopped grapefruit and orange bitters
- BLOODY MARY 16**  
diane mina's bloody mary mix  
tito's, traditional garnish
- TANGO & FLAMENCO 16**  
montelobos mezcal, french rouge vermouth  
campari, strawberry
- FRENCH 75 16**  
hendrick's gin or d'ussé cognac, lemon  
sparkling wine, sugar
- BAR AMERICAIN 16**  
russell's reserve bourbon, cointreau, lemon  
pomegranate, angostura
- SIDECAR 16**  
d'ussé 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

#### 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
- High West 16
- Old Forester Rye 16

#### AMERICAN

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

### COGNAC

- Hennessy VS 16
- 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

### TEQUILA

- Casamigos Reposado 18
- Clase Azul Platino 22
- Don Julio Blanco 16
- Fortaleza Blanco 16
- Patrón Silver 16
- Patrón Reposado 17
- Roca Patrón Reposado 20
- Espolòn Blanco 14
- Casa Dragones Blanco 25
- Casa Dragones Joven 90

## Beer

### CHIMAY CINQ CENTS • BELGIAN TRIPEL 20

bières 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

### BLOND ALE 11

golden road brewing, 4.8%, los angeles, california

### ETIENNE DUPONT • CIDER BOUCHE 20

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

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## HORS D'OEUVRES

### STEAK TARTARE\*

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

### OEUF MIMOSA

four caviar deviled eggs

### WARM WHITE ASPARAGUS & SMOKED STURGEON

vin jaune & caviar sauce, brioche croutons, dill weed

### SMOKED SALMON RILLETTES

lemon aioli, buttermilk, fine herbes, caraway seed, pumpernickel toast

### ESCARGOTS DE BOURGOGNE

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### PAN-ROASTED FOIE GRAS

celeriac, pineapple, tawny port, macadamia nuts, grilled levain

### TARTE FLAMBÉE

alsatian-style tart, smokey bacon, caramelized onion, fromage blanc

## Fruits de Mer

WEST COAST OYSTERS\* SIX | TWELVE

SHRIMP COCKTAIL

CLAMS ON THE HALF SHELL

### CAVIAR SERVICE

imperial baika 30g

royal ossetra 30g

imperial kaluga MINA reserve 30g

GRAND CAVIAR TASTING MP

## Charcuterie

### JAMBON DE PARIS

parker house rolls, ramp remoulade, pickle chips, cultured butter

### PÂTÉ GRAND-MÈRE

grandmother-style pate, blueberry mostarda, toasted baguette

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selection of three | enjoy all six

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### WHOLE ROASTED DUCK

amaretto cherries, rutabaga soubise, braised chicories  
roasted breast, crispy confit leg, garlic & white wine sausage

### BARDOT WELLINGTON

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

## ENTRÉES

### BLACK COD BOUILLABAISSÉ

lobster-saffron broth, grilled langoustine  
steamed mussels, sauce rouille

### HERITAGE CHICKEN RÔTI

½ free-range chicken from bobo farms  
broccoli rabe, sauce vin jaune

### TOURNEDOS ROSSINI

petit filet mignon, seared foie gras, sauce perigourdine

### HAND-ROLLED GNOCCHETTI

manila clams, broccoli soffritto, lovage, pecorino romano

### TRIO OF BABY LAMB\*

haricots coco, vadouvan curry, golden raisins  
marcona almonds, roasted loin, braised neck, grilled merguez

### STEAK FRITES

peppercorn crust, sauce au poivre, pommes frites  
24 oz. prime bone-in ny strip, 48 day dry-aged

### IDAHO TROUT AMANDINE

passion fruit beurre-noisette, haricots verts  
marcona almonds

### 16 oz. HERB-ROASTED PRIME RIB\*

pommes aligot, creamy spinach, rosemary jus

### GLAZED BEEF SHORT RIB

pommes purée, peas française, sauce bordelaise

### SPRING RABBIT BOUDIN BLANC

rabbit & foie gras sausage, le puy lentils  
green garlic broth

### CÔTE DE PORC\*

24 oz. pork chop, cognac glaze, braised radicchio  
stone fruits, mustard jus

## ACCOMPANIMENTS

add to any entrée

SEARED FOIE GRAS | MAINE LOBSTER | SIX OAK-GRILLED SHRIMP

FRESH BLACK TRUFFLE | ROASTED BONE MARROW | BROILED LANGOUSTINES

## ACCOUTREMENTS

BLACK TRUFFLE FRIES  
PORK BELLY CASSOULET

MACARONI &  
MIMOLETTE GRATINÉE  
CREAMY SPINACH

MADEIRA-GLAZED  
MUSHROOMS  
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## Cocktails

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### LE PECHE MODE

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

### SAZERAC DU FRENCH QUARTER

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

### SMOKEY OLD FASHIONED

montelobos mezcal, amarena cherry  
hopped grapefruit and orange bitters

### BLOODY MARY

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

### TANGO & FLAMENCO

montelobos mezcal, french rouge vermouth  
campari, strawberry

### FRENCH 75

hendrick's gin or d'ussé cognac, lemon  
sparkling wine, sugar

### BAR AMERICAIN

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

### SIDECAR

d'ussé cognac, cointreau, lemon



## Spirits

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### SCOTCH

#### BLEND

Chivas Regal  
Johnnie Walker Black  
Johnnie Walker Blue  
Monkey Shoulder

#### SPEYSIDE

Balvenie Doublewood 12-Year  
Glenlivet 12-Year  
Glenlivet 21-Year  
Glenlivet 23-Year

#### HIGHLAND

Dalmore 12-Year  
Glenmorangie 10-Year  
Macallan 12-Year

#### ISLAY

Laphroaig 10-Year  
Lagavulin 16-Year

### WHISK(E)Y

#### BOURBON

Basil Hayden's  
Buffalo Trace  
Bulleit  
Four Roses Single Barrel  
Knob Creek  
Maker's Mark  
Wild Turkey 81  
Woodford Reserve  
Russell's Reserve  
High West  
Old Forester Rye

#### AMERICAN

Gentleman Jack  
Templeton Rye  
WhistlePig Rye 10-Year

### COGNAC

Hennessy VS  
Hennessy Paradis 1  
Hennessy Paradis Imperial  
Rémy Martin VSOP  
Rémy Martin XO  
Rémy Martin Louis XIII

### RUM

El Dorado 12-Year  
El Dorado 21-Year  
Ron Zacapa 23-Year  
Havana Club  
Santa Teresa

### TEQUILA

Casamigos Reposado  
Clase Azul Platino  
Don Julio Blanco  
Fortaleza Blanco  
Patrón Silver  
Patrón Reposado  
Roca Patrón Reposado  
Espolòn Blanco  
Casa Dragones Blanco  
Casa Dragones Joven

## Beer

### CHIMAY CINQ CENTS • BELGIAN TRIPEL

bières de chimay 8%, chimay, belgium

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elysian brewing co. 8.2%, seattle, washington

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kronenbourg 5.5%, strasbourg, france

### LOVE HAZY • NEW ENGLAND IPA

almanac 6.6%, san francisco, california

### BLOND ALE

golden road brewing, 4.8%, los angeles, california

### ETIENNE DUPONT • CIDER BOUCHE

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



# BARDOT

BRASSERIE

BRUNCH

## HORS D'OEUVRES

### PASTRY BASKET 11

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

### ASSIETTE DE FRUITS 16

market fruit, crème fraîche, buckwheat honey, vanilla bean

### PRIME STEAK TARTARE\* 20

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

### OEUF MIMOSA 21

four caviar deviled eggs

### ESCARGOT DE BOURGOGNE 25

classically prepared, absinthe butter, garlic, baguette

### HOUSE SMOKED SALMON 20

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

### HASS AVOCADO TARTINE 18

toasted croissant, citrus vinaigrette, radishes, fennel pollen

## Fruits de Mer

WEST COAST OYSTERS\* SIX FOR 25 | TWELVE FOR 43

### SHRIMP COCKTAIL 22

### CLAMS ON THE HALF SHELL\* 18

### CAVIAR SERVICE\*

imperial baika 96 / 30g

royal ossetra 196 / 30g

imperial kaluga MINA reserve 296 / 30g

### GRAND CAVIAR TASTING MP

## Le Fromage

seasonal fruit, housemade 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 ET SALADES

### ONION SOUP GRATINÉE 19

classic beef broth, levain croutons, cave-aged gruyère

### ROASTED BEETS & CARAMELIZED GOAT CHEESE 21

caña de cabra, wild arugula, almond praline, cassis vinaigrette

### SALAD VERTE 16

butter lettuce, fines herbes, dijon vinaigrette

## ENTRÉES

### 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

### CROQUE MADAME\* 24

house ham & brie on toasted brioche, sunny side up egg, sauce mornay

served with hash browns or green salad

### Tarte Flambee\* 28

smokey bacon, caramelized onions, fromage blanc

sunny side up cage-free eggs served with hash browns or green salad

## 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 & EGGS\* 43

8 oz. prime hanger steak, horseradish crème fraîche, 2 cage-free eggs any style

### SHORT RIB HASH\* 34

braised prime beef short rib, kennebec potatoes, madeira-glazed mushrooms

sunny side up cage-free eggs

### THE BREAKFAST SANDWICH\* 27

english muffin, cage-free egg, 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 browns & green salad

## SIDE DISHES

### SEASONAL BERRIES 12

### CRISPY HERBED HASH BROWNS 8

### DOUBLE-CUT APPLEWOOD BACON 14

### BLACK TRUFFLE FRIES 14

### BREAKFAST SAUSAGE 14

# BARDOT

BRASSERIE

BRUNCH

## 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 and orange bitters
- FRENCH 75 16**  
hendrick's gin or d'ussé cognac, lemon  
sugar, sparkling wine
- LE PECHE MODE 16**  
d'ussé 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 whiskey, cognac, sugar  
absinthe, peychaud's
- TANGO & FLAMENCO 16**  
montelobos mezcal, french rouge vermouth  
campari, strawberry
- SIDECAR 16**  
d'ussé 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-free ~ vegetarian ~ low sodium

## Spirits

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### SCOTCH

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Johnnie Walker Black 16  
Johnnie Walker Blue 78  
Monkey Shoulder 14

#### SPEYSIDE

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Glenlivet 12-Year 15  
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- Dalmore 12-Year 18  
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Macallan 12-Year 18

#### 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  
High West 16  
Old Forester Rye 16

#### AMERICAN

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

### COGNAC

- Hennessy VS 16  
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

### TEQUILA

- Casamigos Reposado 18  
Clase Azul Platino 22  
Don Julio Blanco 16  
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### PRIME STEAK TARTARE\*

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

### OEUF MIMOSA

four caviar deviled eggs

### ESCARGOT DE BOURGOGNE

classically prepared, absinthe butter, garlic, baguette

### HOUSE SMOKED SALMON

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

### HASS AVOCADO TARTINE

grilled country bread, citrus vinaigrette, radishes, fennel pollen

## Fruits de Mer

WEST COAST OYSTERS\* SIX FOR | TWELVE FOR

SHRIMP COCKTAIL

CLAMS ON THE HALF SHELL\*

### CAVIAR SERVICE\*

imperial baika 30g

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imperial kaluga MINA reserve 30g

GRAND CAVIAR TASTING MP

## Le Fromage

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gruyère cheese, hash browns, green salad

### AMERICAN IN PARIS\*

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

### FRENCH TOAST

brioche french toast, vanilla bean mascarpone

almond brittle, orgeat syrup

supplement: 3 oz. seared foie gras\* +18

### CROQUE MADAME\*

house ham & brie on toasted brioche, sunny side up egg, sauce mornay

served with hash browns or green salad

### Tarte Flambee\*

smokey bacon, caramelized onions, fromage blanc

sunny side up cage-free eggs served with hash browns or green salad

## Bardot Benedicts

DUCK CONFIT\*

PARIS HAM\*

SMOKED SALMON\*

HASS AVOCADO\*

### LE STEAK BURGER\*

dry-aged prime rib patty, comté cheese, aioli

served with hand-cut french fries or green salad

### STEAK & EGGS\*

8 oz. prime hanger steak, horseradish crème fraîche, 2 cage-free eggs any style

### SHORT RIB HASH\*

braised prime beef short rib, kennebec potatoes, madeira-glazed mushrooms

sunny side up cage-free eggs

### THE BREAKFAST SANDWICH\*

english muffin, cage-free egg, fennel breakfast sausage, paris ham, smoked bacon cheese

fondue served with hash browns or green salad

### BARDOT QUICHE

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

## SIDE DISHES

SEASONAL BERRIES

CRISPY HERBED HASH BROWNS

DOUBLE-CUT APPLEWOOD BACON

BLACK TRUFFLE FRIES

BREAKFAST SAUSAGE

# BARDOT

BRASSERIE

BRUNCH

## Cocktails

### TO CATCH A THIEF

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

### SMOKEY OLD FASHIONED

montelobos mezcal, amarena cherry  
hopped grapefruit and orange bitters

### FRENCH 75

hendrick's gin or d'ussé cognac, lemon  
sugar, sparkling wine

### LE PECHE MODE

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

### BAR AMERICAIN

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

### SAZERAC DU FRENCH QUARTER

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

### TANGO & FLAMENCO

montelobos mezcal, french rouge vermouth  
campari, strawberry

### SIDECAR

d'ussé 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

original mix ~ vodka

### BLOODY MARIA

original mix ~ tequila

### THE KENTUCKY DERBY

original mix ~ bourbon

### DIRTY DIANE

dirty diane's mix ~ mezcal

### MICHELADA

light mexican lager

### THE MARY MOCKTAIL

(alcohol free) choice of  
original or dirty diane's

### THE GBU ~ THE 3-SHOT COCKTAIL

tequila ~ mary mix ~ beer

"enhance your tequila experience"  
gluten-free ~ vegetarian ~ low sodium

## Spirits

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

### SCOTCH

#### BLEND

Chivas Regal  
Johnnie Walker Black  
Johnnie Walker Blue  
Monkey Shoulder

#### SPEYSIDE

Balvenie Doublewood 12-Year  
Glenlivet 12-Year  
Glenlivet 21-Year  
Glenlivet 23-Year

#### HIGHLAND

Dalmore 12-Year  
Glenmorangie 10-Year  
Macallan 12-Year

#### ISLAY

Laphroaig 10-Year  
Lagavulin 16-Year

### WHISK(E)Y

#### BOURBON

Basil Hayden's  
Buffalo Trace  
Bulleit  
Four Roses Single Barrel  
Knob Creek  
Maker's Mark  
Wild Turkey 81  
Woodford Reserve  
Russell's Reserve  
High West  
Old Forester Rye

#### AMERICAN

Gentleman Jack  
Templeton Rye  
WhistlePig Rye 10-Year

### COGNAC

Hennessy VS  
Hennessy Paradis  
Hennessy Paradis Imperial  
Rémy Martin VSOP  
Rémy Martin XO  
Rémy Martin Louis XIII

### RUM

El Dorado 12-Year  
El Dorado 21-Year  
Ron Zacapa 23-Year  
Havana Club  
Santa Teresa

### TEQUILA

Casamigos Reposado  
Clase Azul Platino  
Don Julio Blanco  
Fortaleza Blanco  
Patrón Silver  
Patrón Reposado  
Roca Patrón Reposado  
Espolón Blanco  
Casa Dragones Blanco  
Casa Dragones Joven

## Beer

### CHIMAY CINQ CENTS • BELGIAN TRIPEL

bières de chimay 8%, chimay, belgium

### SPACE DUST • IPA

elysian brewing co. 8.2%, seattle, washington

### KRONENBOURG 1664 • LAGER

kronenbourg 5.5%, strasbourg, france

### LOVE HAZY • NEW ENGLAND IPA

almanac 6.6%, san francisco, california

### BLOND ALE

golden road brewing, 4.8%, los angeles, california

### ETIENNE DUPONT • CIDER BOUCHE

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