

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, pumpernickel, everything spice supplement: white sturgeon caviar* +15

HASS AVOCADO TARTINE 18

toasted croissant, ginger lime 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

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

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
Espolón 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