

BARDOT

BRASSERIE

DINNER

HORS D'OEUVRES

- STEAK TARTARE*** 25
usda prime filet, egg yolk, sauce verte, potato chips
- OEUFS MIMOSA*** 22
four caviar deviled eggs
- OCTOPUS CASSOULET** 30
lemon kale pistou, red wine braised octopus, 'nduja sausage
- SMOKED SALMON RILLETES** 24
lemon aioli, buttermilk, fines herbes, caraway seed, pumpernickel toast
- ESCARGOTS DE BOURGOGNE** 26
classically prepared, absinthe butter, garlic, baguette
- FOIE GRAS PARFAIT*** 33
seasonal gelee, berry compote, almond crumble
- TARTE FLAMBÉE** 26
alsatian-style tart, thick bacon, asparagus, roasted leeks, onion
- OAK-WOOD ROASTED BONE MARROW** 29
bordelaise onion, grilled levain, house dill pickles
- CUCUMBER FROMAGE BLANC** 20
grilled cucumbers, herb-whipped fromage blanc

Fruits de Mer

- SHELLFISH TOWERS**
PETITE* serves 2-4 MP
6 oysters, 6 littleneck clams, 6 shrimp, half Maine lobster
- GRAND*** serves 4-6 MP
12 oysters, 12 littleneck clams, 12 shrimp, whole Maine lobster
- OYSTER DU JOUR*** SIX FOR 28 | TWELVE FOR 49
- SHRIMP COCKTAIL** 24
- 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
experience all three

Charcuterie

- JAMBON DE PARIS** 13
parker house rolls, allium rémoulade, pickle chips, cultured butter
- PÂTÉ GRAND-MÈRE** 14
grandmother-style pâté, blueberry mostarda, toasted baguette
- FROMAGE DE TÊTE** 14
heritage pork terrine, cocktail onions, espelette aioli, grilled levain
- tasting of all three 32

Le Fromage

- seasonal fruit, housemade jam & candied hazelnuts
- COURONNE DE FONTENAY*** goat **ÉPOISSES BERTHAUT*** cow
- ROQUEFORT AOP*** raw sheep blue **TÊTE DE MOINE*** raw cow
- MIMOLETTE VIEILLE*** cow **READING RACLETTE*** raw cow
- selection of three 26 | enjoy all six 43

SOUPE ET SALADES

- ONION SOUP GRATINÉE** 20
classic beef broth, levain croutons, cave-aged gruyère
- FRISÉE AUX LARDONS** 22
braised pork belly, sherry vinaigrette, soft-poached cage-free egg
- ROASTED BEETS & CARAMELIZED GOAT CHEESE** 22
caña de cabra, wild arugula, almond praline, cassis vinaigrette
- CRAB WALDORF SALAD** 28
Belgian endive, honey crisp apple, candied walnuts, grape rémoulade
- SALADE VERTE** 17
butter lettuce, fines herbes, easter radish, dijon vinaigrette

Plats Principaux

large format entrées, serves two

- DUCK FOR TWO*** 142
red rice, duck jus, baby turnip and carrot, roasted breast, crispy confit leg

- BARDOT WELLINGTON*** 179
12oz prime filet mignon, bayonne ham, duxelles black truffle
pommes purée, sauce perigourdine

ENTRÉES

- ALASKAN HALIBUT** 59
green asparagus, white asparagus, white wine consommé
- HERITAGE CHICKEN RÔTI** 44
½ free-range mary's chicken, haricot verts, sauce vin jaune
- TOURNEDOS AU POIVRE*** 74
green peppercorn, broccolini, pommes lyonnaise

- LAMB RAGOUT**
PARISIAN GNOCCHI 56
herbes de provence, roasted mushroom, peas
- STEAK FRITES*** 77
prime, dry-aged NY, maître d butter, sauce bordelaise
- SALMON À LA FRANÇAISE** 52
pea purée, paris ham, snow peas, snap peas

- CÔTE DE BOEUF*** 86
honey-glazed carrots, sauce béarnaise
- SHORT RIB BOURGUIGNON** 60
port wine beef jus, fingerling potatoes, paris mushrooms
- FLOUNDER & PEARLS*** 63
croissant-crusted flounder, parsnip purée
champagne-caviar beurre blanc

ACCOMPANIMENTS

add to any entrée

- SEARED FOIE GRAS* 29 | MAINE LOBSTER 32 | FRESH BLACK TRUFFLE MP | SIX OAK-GRILLED SHRIMP 24

ACCOUTREMENTS

- BLACK TRUFFLE FRIES** 17
HARICOTS VERTS 16

- MACARONI & MIMOLETTE GRATINÉE** 19

- ROASTED ASPARAGUS** 17
POMMES TARTIFLETTE 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

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DINNER

Cocktails

- TO CATCH A THIEF 16**
grey goose vodka, elderflower, lemon
passion fruit spice de vanille, seltzer
- LA PÊCHE 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 16
Johnnie Walker Black 18
Johnnie Walker Blue 78
Monkey Shoulder 15

SPEYSIDE

- Balvenie Doublewood 12-Year 25
Glenlivet 12-Year 18
Glenlivet 21-Year 68
Glenlivet 23-Year 79

HIGHLAND

- Dalmore 12-Year 20
Glenmorangie 10-Year 16
Macallan 12-Year 25

ISLAY

- Laphroaig 10-Year 18
Lagavulin 16-Year 25

WHISKEY

BOURBON

- Basil Hayden's 18
Buffalo Trace 16
Bulleit 16
Four Roses Single Barrel 20
Knob Creek 18
Maker's Mark 15
Wild Turkey 81 16
Woodford Reserve 18
Russell's Reserve 18
High West 16
Old Forester Rye 16

AMERICAN

- Gentleman Jack 17
Templeton Rye 17
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 30
Don Julio Blanco 16
Fortaleza Blanco 16
Patrón Silver 17
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

bière 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

DELIRIUM TREMENS 22

huyghe belgium 8.5%

BLOND ALE 11

golden road brewing, 4.8%, los angeles, california

ÉTIENNE DUPONT • CIDER BOUCHE 20

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

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HORS D'OEUVRES

STEAK TARTARE*

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

OEUFS MIMOSA*

four caviar deviled eggs

OCTOPUS CASSOULET

lemon kale pistou, red wine braised octopus, 'nduja sausage

SMOKED SALMON RILLETTES

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

ESCARGOTS DE BOURGOGNE

classically prepared, absinthe butter, garlic, baguette

FOIE GRAS PARFAIT*

seasonal gelee, berry compote, almond crumble

TARTE FLAMBÉE

alsatian-style tart, thick bacon, asparagus, roasted leeks, onion

OAK-WOOD ROASTED BONE MARROW

bordelaise onion, grilled levain, house dill pickles

CUCUMBER FROMAGE BLANC

grilled cucumbers, herb-whipped fromage blanc

Fruits de Mer

SHELLFISH TOWERS

PETITE* serves 2-4

6 oysters, 6 littleneck clams, 6 shrimp, half Maine lobster

GRAND* serves 4-6

12 oysters, 12 littleneck clams, 12 shrimp, whole Maine lobster

OYSTER DU JOUR* 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

experience all three

Charcuterie

JAMBON DE PARIS

parker house rolls, allium rémoulade, pickle chips, cultured butter

PÂTÉ GRAND-MÈRE

grandmother-style pâté, blueberry mostarda, toasted baguette

FROMAGE DE TÊTE

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

tasting of all three

Le Fromage

seasonal fruit, housemade jam & candied hazelnuts

COURONNE DE FONTENAY* goat ÉPOISSES BERTHAUT* cow

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selection of three | enjoy all six

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ONION SOUP GRATINÉE

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FRISÉE AUX LARDONS

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ROASTED BEETS & CARAMELIZED GOAT CHEESE

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

CRAB WALDORF SALAD

Belgian endive, honey crisp apple, candied walnuts, grape rémoulade

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butter lettuce, fines herbes, easter radish, dijon vinaigrette

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ENTRÉES

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green asparagus, white asparagus, white wine consommé

HERITAGE CHICKEN RÔTI

½ free-range mary's chicken, haricot verts, sauce vin jaune

TOURNEDOS AU POIVRE*

green peppercorn, broccolini, pommes lyonnaise

LAMB RAGOUT

PARISIAN GNOCCHI

herbes de provence, roasted mushroom, peas

STEAK FRITES*

prime, dry-aged NY, maître d butter, sauce bordelaise

SALMON À LA FRANÇAISE

pea purée, paris ham, snow peas, snap peas

CÔTE DE BOEUF*

honey-glazed carrots, sauce béarnaise

SHORT RIB BOURGUIGNON

port wine beef jus, fingerling potatoes, paris mushrooms

FLOUNDER & PEARLS*

croissant-crusted flounder, parsnip purée
champagne-caviar beurre blanc

ACCOMPANIMENTS

add to any entrée

SEARED FOIE GRAS* | MAINE LOBSTER | FRESH BLACK TRUFFLE | SIX OAK-GRILLED SHRIMP

ACCOUTREMENTS

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MACARONI &
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ROASTED ASPARAGUS

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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



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Johnnie Walker Black
Johnnie Walker Blue
Monkey Shoulder

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Glenlivet 12-Year
Glenlivet 21-Year
Glenlivet 23-Year

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

ISLAY

Laphroaig 10-Year
Lagavulin 16-Year

WHISKEY

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

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