

BARDOT

BRASSERIE

BRUNCH

HORS D'OEUVRES

PASTRY BASKET 15
chocolate croissant, nutella brioche, raspberry danish, canelé, kouign-amann

FRUIT PLATE 18
market fruit, crème fraîche, buckwheat honey, vanilla bean

GRAPEFRUIT BRULÉE 16
candied sugar, fresh berries, vanilla mascarpone

OVERNIGHT OATS 16
condensed milk, strawberries, golden raisins, caramelized bananas

STEAK TARTARE* 25
usda prime filet, egg yolk, sauce verte, potato chips

CAVIAR DEVILED EGGS* 22
petrossian caviar, chive

ESCARGOT 26
classically prepared, absinthe butter, garlic, baguette

SMOKED SALMON 25
lemon aioli, buttermilk, pumpernickel, everything spice
supplement petrossian daurenki caviar* +15

AVOCADO TOAST 19
toasted croissant, citrus vinaigrette, radishes, fennel pollen

BARDOT CLASSICS

DUCK CONFIT WAFFLE* 29
sourdough waffle, duck confit, poached eggs, sauce béarnaise

FRENCH TOAST 26
brioche, custard, vanilla mascarpone, almond brittle, almond syrup

MACARONI GRATINÉE 19
truffle veloute, chives

FROM THE SEA

SHELLFISH TOWERS

PETITE* serves 2-4 MP
6 oysters, 6 mussels, 6 shrimp, half Maine lobster

GRAND* serves 4-6 MP
12 oysters, 12 mussels, 12 shrimp, whole Maine lobster

OYSTER DU JOUR* SIX FOR 28 | TWELVE FOR 49

SHRIMP COCKTAIL 24

POACHED MUSSELS 28

blonde ale, shallots, sausage, country bread

CAVIAR SERVICE*

chives, shallots, egg mimosa, blinis, potato chips

royal baika 30g / 96

royal ossetra 30g / 196

MINA reserve 30g / 296

GRAND CAVIAR TASTING MP

SOUPE ET SALADES

FRENCH ONION SOUP 20

classic beef broth, levain croutons, cave-aged gruyère

ROASTED BEETS & CARMELIZED GOAT CHEESE 22

caña de cabra, arugula, almond praline, cassis vinaigrette

BARDOT SALAD 17

butter lettuce, fines herbes, dijon vinaigrette

SUMMER MARKET SALAD 19

market fresh vegetables, green goddess dressing

ENTRÉES

FRENCH OMELETTE* 24

gruyère cheese, hash browns, green salad
supplement petrossian daurenki caviar* +15

AMERICAN IN PARIS* 26

two eggs, double-cut bacon, hash browns, grilled country bread
supplement 4 oz. filet* +18

CROQUE MADAME* 24

toasted croissant, paris ham, sunny side up egg, sauce mornay,
choice of hash browns or green salad

BEEF SHORT RIB HASH* 35

kennebec potatoes, madeira-glazed mushrooms, sunny side up eggs

BREAKFAST SANDWICH* 28

english muffin, cage-free egg, breakfast sausage, paris ham,
bacon, muenster cheese, choice of hash browns or green salad

BARDOT QUICHE 25

goat cheese, kale, roasted mushrooms, green salad, smoked tomato vinagrette

STEAK BURGER* 31

dry-aged patty, muenster cheese, aioli,
choice of french fries or green salad

SALMON À LA FRANÇAISE* 36

pea puree, snow peas, snap peas

STEAK FRITES*

french fries, garlic aioli, green salad, sauce bordelaise

6oz filet mignon 52

8oz ny strip 48

BARDOT BENEDICTS

served with poached eggs, sauce béarnaise,
choice of hash browns or green salad

PARIS HAM* 25

SMOKED SALMON* 26

BLUE CRAB* 32

ENHANCEMENTS

SEARED FOIE GRAS* 18

MAINE LOBSTER 32

GRILLED SHRIMP 24

SEASONAL TRUFFLE MP

SIDE DISHES

SEASONAL BERRIES 12

CRISPY HERBED HASH BROWNS 9

DOUBLE-CUT APPLEWOOD BACON 15

BLACK TRUFFLE FRIES 16

BARDOT

BRASSERIE

BRUNCH

COCKTAILS

TO CATCH A THIEF 19

grey goose vodka, elderflower, lemon
vanilla-infused passion fruit, seltzer

FIRST TIME IN PARIS 19

lillet blanc, aperol, st-germain, lemon

SIERRA NORTE 19

mezcal, aperol, lime, pineapple

BERRY BUCK 19

rye whiskey, lemon, strawberry, ginger, seltzer

SIDECAR 19

d'ussé cognac, cointreau, lemon

SMOKEY OLD FASHIONED 19

montelobos mezcal, amarena cherry
hopped grapefruit and orange bitters

LA PÊCHE MODE 2.0 19

vodka, creme de peach, lemon, seltzer



DIANE'S ORIGINAL BLOODY MARY MIX

classic blend
medium spice

DIRTY DIANE'S BLOODY MARY MIX

jalapeño & cilantro blend
bold & spicy

DIANE'S CLASSIC 19

original mix ~ vodka

BLOODY MARIA 19

original mix ~ tequila

THE KENTUCKY DERBY 19

original mix ~ bourbon

DIRTY DIANE 19

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

COFFEE

Drip Coffee 6

Cappuccino 5.5

Double Cappuccino 6

Latte 6

Double Latte 7

French Press 9.5

Espresso 6

Double Espresso 7.5

Americana 5.5

Cold Brew 8

Hot Tea 7

Iced Tea 6

MIMOSA 55

Endless Bubbles

Rosé or Sparkling with
Choice of Fresh Squeezed Juice

JUICES 9

Orange

Pineapple

Grapefruit

Kryptonite

Watermelon

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

DELIRIUM TREMENS 22

huyghe belgium 8.5%

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

CAVIAR DEVILED EGGS*

petrossian caviar, chive

ESCARGOT

classically prepared, absinthe butter, garlic, baguette

SMOKED SALMON

lemon aioli, buttermilk, pumpnickel, everything spice supplement petrossian daurenki caviar* +15

AVOCADO TOAST

toasted croissant, citrus vinaigrette, radishes, fennel pollen

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OYSTER DU JOUR* SIX | TWELVE

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POACHED MUSSELS

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CAVIAR SERVICE*

chives, shallots, egg mimosa, blinis, potato chips

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MAINE LOBSTER

GRILLED SHRIMP

SEASONAL TRUFFLE

SIDE DISHES

SEASONAL BERRIES

CRISPY HERBED HASH BROWNS

DOUBLE-CUT APPLEWOOD BACON

BLACK TRUFFLE FRIES

*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.

23-ARIA-9382-029 RUSH Bardot Brunch Menu Layout Update r3							
ARTIST	Adrian			TRIM	11" x 17"	COLOR	4/4 CMYK
QTY.	250			LIVE		COAT.	
SCALE	100%	DPI	300	FOLDS TO		TECH.	

Brunch Back no Prices

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