

BARDOT

BRASSERIE

DINNER

HORS D'OEUVRES

STEAK TARTARE* 25

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

CAVIAR DEVILED EGGS* 22

Petrossian caviar, chives

OCTOPUS CASSOULET 27

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

SMOKED SALMON RILLETTES 24

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

ESCARGOT 26

classically prepared, absinthe butter, garlic, baguette

FOIE GRAS PARFAIT* 29

seasonal gelee, berry compote, almond crumble

CUCUMBER FROMAGE BLANC 20

grilled cucumbers, herb-whipped fromage blanc

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

each selection 12 | enjoy all three 30

CHEESE SELECTION

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

FROM THE SEA

SHELLFISH TOWERS

PETITE* serves 2-4 MP

6 oysters, 6 poached mussels, 6 shrimp, half Maine lobster

GRAND* serves 4-6 MP

12 oysters, 12 poached 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*

imperial baika 96 / 30g

royal ossetra 196 / 30g

imperial kaluga MINA reserve 296 / 30g

GRAND CAVIAR TASTING MP

experience all three

SOUPE ET SALADES

FRENCH ONION SOUP 20

classic beef broth, levain croutons, cave-aged gruyère

ROASTED BEETS & CARAMELIZED GOAT CHEESE 22

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

SUMMER MARKET SALAD 19

market fresh vegetables, green goddess dressing

BARDOT SALAD 17

butter lettuce, fines herbes, easter radish, dijon vinaigrette

ENTRÉES

ROASTED SWORDFISH 49

olive aioli, green beans, tomato frisée salad

HERITAGE CHICKEN RÔTI 44

1/2 free-range mary's chicken, haricot verts, sauce vin jaune

FILET MIGNON* 69

green peppercorn, pommes lyonnaise

STEAK FRITES* 77

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

SALMON À LA FRANÇAISE 49

paris ham, baby squash, verjus

RIB-EYE* 81

honey-glazed carrots, sauce béarnaise

GLAZED SHORT RIB 59

white wine beef jus, fingerling potatoes, paris mushrooms

FLOUNDER & PEARLS* 59

croissant-crusted flounder, parsnip purée

champagne-caviar beurre blanc

RATATOUILLE GNOCCHI 46

provençal tomatoes, charred eggplant, crispy squash

BARDOT WELLINGTON* 179

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

large format entrée, serves two

ACCOMPANIMENTS

add to any entrée

SEARED FOIE GRAS* 21 | MAINE LOBSTER 32 | FRESH BLACK TRUFFLE MP | SIX OAK-GRILLED SHRIMP 24

ACCOUTREMENTS

BLACK TRUFFLE FRIES 17 | ROASTED GREEN BEANS 14 | MACARONI GRATINÉE 19 | CHEESY POTATO GRATINÉE 15

BARDOT

BRASSERIE

DINNER

COCKTAILS

TO CATCH A THIEF 19
grey goose vodka, elderflower, lemon
vanilla infused passion fruit, seltzer

LA PÊCHE MODE 2.0 19
vodka, creme de peach, lemon, seltzer

BERRY BUCK 19
rye whiskey, lemon, strawberry, ginger, seltzer

SMOKEY OLD FASHIONED 19
montelobos mezcal, amarena cherry
hopped grapefruit and orange bitters

GARDNER 19
hendricks gin, lemon, basil

SIDECAR 19
d'ussé cognac, cointreau, lemon

FIRST TIME IN PARIS 19
lillet blanc, aperol, st. germaine, lemon

SIERRA NORTE 19
mezcal, aperol, lime, pineapple

RHUBARB FIZZ 19
grey goose citron vodka, strawberry, lemon,
rhubarb bitter, seltzer

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
bières de chimay 8%, chimay, belgium

DELIRIUM TREMENS 22
huyghe belgium 8.5%

SPACE DUST • IPA 13
elysian brewing co. 8.2%, seattle, washington

BLONDE ALE 11
golden road brewing, 4.8%, los angeles, california

KRONENBOURG 1664 • LAGER 11
kronenbourg 5.5%, strasbourg, france

ÉTIENNE DUPONT • CIDER BOUCHE 20
domaine étienne dupont, 5.5%, basse-normandie, france