

BARDOT

BRASSERIE

Signature Cocktails

DIANE'S BLOODY MARY 19
original mix, titos vodka

SIDECAR 20
d'usse cognac, cointreau, lemon

MOULIN ROUGE 20
grey goose vanilla vodka, rainwater madeira
lemon, passion fruit, egg white

LA PÊCHE MODE 19
tito's vodka, peach, lemon, seltzer

PAMPLEMOUSSE 20
tres agaves blanco tequila, aperol, lime, ginger, honey
fever tree grapefruit soda...try it spicy!

BARDOT OLD FASHIONED 22
russell's reserve single barrel for michael mina
demerara, orange peel, angostura
add smoked cherry wood +5

LE JARDIN 20
calvados, pear, lemon, pineapple, nutmeg

LA VIE EN ROSE 20
elderflower, pommeau de normandy
grapefruit, prosecco, rosemar

SMOKEY OAXACAN 20
montelobos mezcal, amarena cherry
hopped grapefruit & orange bitters

SEASIDE MARTINI 60
grey goose vodka, bombay sapphire grand cru
dolin dry, sea grapes, lemon essence served
with daurenki caviar

NON ALCOHOLIC

SUMMER IN MARTINIQUE 16
fresh pressed lemonade, passion fruit, fever tree soda

FAIRWEATHER FRIEND 16
grapefruit, lime, mint, ginger beer

CHAMPAGNE CART

ERIC BORDELET 'POIRÉ GRANIT', CIDER, 15
normandy, france

**MICHEL GONET, BLANC DE BLANCS BRUT -
MESNIL-SUR-OGER 31**
champagne, france

**LUCIEN ALBRECHT,
CRÉMANT DEALSACE ROSÉ 15**
alsace, france

RUINART, BRUT ROSÉ REIMS 37
champagne, france

ROSÉ

HAMPTON WATER 15
languedoc, france

Everlasting Rosé

A bottomless glass of rosé to accompany your brunch

STILL 50 SPARKLING 65

BLANC

TRIMBACH, RIESLING 16
alsace, france .

**DOMAINES SCHLUMBERGER
'LES PRINCES ABBÉS' PINOT GRIS 20**
alsace, france

**DOMAINE LAROCHE 'SAINT MARTIN'
CHARDONNAY 22**
chablis, burgundy

**CHÂTEAU DE SANCERRE, SAUVIGNON
BLANC, SANCERRE 24**
loire valley, france

**DR. LOOSEN 'WEHLENER SONNENUHR'
RIESLING KABINETT 21**
mosel, germany

FAILLA, CHARDONNAY 20
sonoma coast, california

ROUGE

**FAMILLE PERRIN
'LES SINARDS' 25**
châteauneuf du pape, france .

**CHÂTEAU DE
PEZSAINT-ESTÈ HE 32**
bordeaux, france

**TINTO PESQUERA,
TEMPRANILLO, CRIANZA 25**
ribera del duero, spain

**PAUL HOBBS 'CROSSBARN'
PINOT NOIR 24**
sonoma coast, california

**JONATA 'TODOS', RED BLEND,
BALLARD CANYON 24**
santa ynez valley, california

BEER

CHIMAY CINQ CENTS 20
belgian tripel, bières de chimay 8%
chimay, belgium

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

KRONENBOURG 1664 11
lager, kronenbourg 5.5%
strasbourg, france

DELIRIUM TREMENS 22
8%
huyghe, belgium

BLONDEALE 11
golden road brewing, 4.8%
los angeles, california

ÉTIENNE DUPONT 20
cider bouche, domaine étienne dupont, 5.5%
basse-normandie, france

BOURBON

BASIL HAYDEN'S 18
BUFFALO TRACE 16
FOUR ROSES SINGLE BARREL 20
KNOB CREEK 18
WILD TURKEY 81 16
WOODFORD RESERVE 18

SCOTCH

MONKEY SHOULDER 15
JOHNNIE WALKER BLUE 78
GLENLIVET 12 YEAR 18
GLENMORANGIE 10 YEAR 16
MACALLAN 12 YEAR 25
LAGAVULIN 16 YEAR 25

TEQUILA

CASAMIGOS REPOSADO 18
CLASE AZUL PLATINO 30
DON JULIO BLANCO 16
PATRÓN REPOSADO 17
ROCA PATRÓN REPOSADO 20
CASA DRAGONES BLANCO 25

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
CLEMENT PREMIERRE 17
SANTA TERESA 15

BARDOT

BRASSERIE
DINNER

PETITE PLATES

TARTE FLAMBÉE 17

bacon, sweet onions, fromage blanc

CAVIAR DEVILED EGGS* 22

white sturgeon caviar, chervil

SHRIMP COCKTAIL 23

sauce Marie Rose, horseradish

OYSTERS ROCKEFELLER* 20

parmesan bread crumbs, spinach

Fruits de Mer

SHELLFISH TOWERS

PETITE
MP

GRANDE
MP

CAVIAR SERVICE*
imperial daurenki 87 - or - golden ossetra 196
1/2 oz. *petrossian caviar, crème fraîche, smoked salmon*
eggs mimosa, crispy potato cake

MAINE LOBSTER 32

espelette dijonnaise

BLUE CRAB SALAD 22

remoulade, celery root

OYSTERS*
champagne minonette
6 for 28 12 for 49

STARTERS

SALMON CARPACCIO* 21

dill crème fraîche, cornichons, brioche

PRIME STEAK TARTARE* 25

sauce vert, crispy onion, farm egg yolk

FRENCH ONION SOUP 20

classically prepared, levain crouton, cave-aged gruyere
add black truffle +8

FOIE GRAS PARFAIT 29

cider reduction, spiced walnuts, gingerbread

ESCARGOT 26

classically prepared, absinthe butter, garlic, baguette

CHEESE & CHARCUTERIE PLATE 30

chef selection of cured meats and artisanal cheeses
served with seasonal fruits, preserves and pickles

SALADS

FRISÉE AUX LARDONS*

poached farm egg,
brioche- crouton, dijon vinaigrette
22

BARDOT SALAD

butter lettuce, shaved radish
creamy fines herbes dressing
17

MARINATED BEETS & CARAMELIZED GOAT CHEESE

wild arugula, toasted hazelnuts
cassis vinaigrette
22

CRAB & ENDIVE

caper aioli, garlic streusel
Parmigiano-Reggiano
27

ENTRÉES

ROASTED CHICKEN 44

mushroom bread pudding, haricot verts, sauce vin jaune

BIG EYE TUNA AU POIVRE* 59

bloomsdale spinach, black trumpet mushrooms

CHICKEN & FOIE GRAS SAUSAGE 44

potato purée, sweet and sour cabbage, mustard jus

ARTICHOKE & FROMAGE

BLANC RAVIOLI 46

wild mushrooms, crispy artichoke chips

FLOUNDER & PEARLS* 59

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

DOUBLE CUT PORK CHOP* 49

tokyo turnip, pear butter, natural jus

STEAMED MUSSELS & FRIES 44

white wine, melted leeks, mustard butter

DUCK LEG CONFIT 49

tarbais cassoulet beans, garlic sausage, baby carrots

Steak Frites

8oz FILET* 69

14oz PRIME DRY AGED NY* 77

16 oz BONE IN RIB EYE* 81

ROYALE WITH CHEESE* 31

steak burger, crispy pork belly, gruyère cheese
caramelized onions, dijonnaise

all served with duck fat fries
maître d' butter and garlic aioli

For Two

LOBSTER THERMIDOR 72

1 ¾ lb. maine lobster, brandy cream, béarnaise

BARDOT WELLINGTON* 179

12oz USDA prime filet mignon*, bayonne ham, puff pastry
mushroom duxelles, black truffle pomme purée
madeira-foie gras velouté

SIDES

GREEN BEANS & ALMONDS 14

DUCK FAT FRIES 16

MACARONI GRATINÉE 19

PARIS MUSHROOMS 18

ROASTED FINGERLING POTATOES 18

*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.