

BARDOT

BRASSERIE

BRUNCH

PETITES PLATES

PASTRY BASKET
chocolate croissant, canelé
nutella brioche, kouign-amann
13

CAVIAR DEVILED EGGS*
petrossian caviar
chives
23

TARTE FLAMBÉE
bacon lardons, sweet onions
fromage blanc
17

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

Fruits de Mer

SHELLFISH*

PETITE
80

GRANDE
179

PETROSSIAN CAVIAR SERVICE*

imperial daurenki 88 - or - golden ossetra 197
chives, shallots, egg mimosa, dill crème fraîche, crispy potato cakes

MAINE LOBSTER 33
espelette dijonnaise

SHRIMP COCKTAIL 25
sauce marie rose, horseradish

BLUE CRAB 23
remoulade, celery root, espelette

SMOKED SALMON* 22
dill crème fraîche, cornichons, brioche

OYSTERS*

champagne mignonette
6 for 29 12 for 50

STARTERS

AVOCADO CROISSANT 20
everything seasoning, french breakfast radish, citronette
add maine lobster +33

OVERNIGHT OATS 17
cinnamon infused milk, caramelized bananas, golden raisins

GRAPEFRUIT BRÛLÉE 17
vanilla sugar, citrus, toasted pistachio

STEAK TARTARE* 26
filet, egg yolk, sauce verte

FRENCH ONION SOUP 22
classic beef broth, levain crouton, cave-aged gruyère
add black truffle +12

SALADS

CRAB & ENDIVE
caper aioli, garlic streusel
parmigiano-reggiano
28

FRISÉE AUX* LARDONS
poached farm egg
brioche crouton, dijon vinaigrette
23

ROASTED BEETS & GOAT CHEESE FONDUE
arugula, toasted hazelnuts
cassis vinaigrette
23

GARDEN SALAD
butter lettuce, shallots, radish
creamy fines herbes dressing
18

ENTRÉES

FRENCH OMELETTE* 25
gruyère cheese, hashbrown, green salad
deluxe - petrossian daurenki caviar +22

AMERICAN IN PARIS* 27
two eggs, bacon, hash brown, grilled country bread
4 oz. filet add on +19

CRÊPE MADAME* 25
paris ham, sauce mornay, fromage blanc, sunny side egg
choice of hash browns or green salad

SHORT RIB HASH* 35
potato waffle, sunny side egg, sauce bordelaise

THE BREAKFAST SANDWICH* 29
english muffin, cage-free egg, breakfast sausage
paris ham, bacon, muenster cheese, garlic aioli choice
of hash browns or green salad

QUICHE* 26
paris mushrooms, goat cheese, kale
choice of hash browns or green salad

CROISSANT BENEICTS*
served with poached eggs, spinach, sauce béarnaise
choice of hash browns or green salad

PARIS HAM 26
SMOKED SALMON 27
BLUE CRAB 33

FRENCH TOAST 27
bardot classic
or
chef's seasonal preparation
add seared foie gras +19*

STEAK FRITES*
all served with duck fat fries, maître d' butter, garlic aioli
6 oz. FILET 53
8 oz. NEW YORK STRIP PAVÉ 49
add two eggs on the side +10*

STEAMED MUSSELS & FRITES 44
anise cream, melted leeks, mustard butter

ROYALE WITH CHEESE* 37
steak burger, crispy pork belly
raclette cheese, caramelized onions
dijonnaise, duck fat fries
add an egg +5

For Two

BEEF WELLINGTON* 180

12 oz. filet mignon*, bayonne ham, puff pastry mushroom
duxelles, black truffle fries
sauce au poivre

SIDES

CRISPY HERBED HASH BROWNS 10
4-SPICE CANDIED BACON 16

MACARONI GRATINÉE 20
HOUSE MADE SAUSAGE 15

DUCK FAT FRIES 17
GREEN SALAD 10

FRESH SQUEEZED

ORANGE 9

GRAPEFRUIT 9

PINEAPPLE 9

GARDEN GREEN 9

WATERMELON 9

*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.