

BARDOT

BRASSERIE

BRUNCH

PETITES PLATES

GRAPEFRUIT BRÛLÉE

vanilla sugar
citrus, toasted pistachios

PASTRY BASKET

chocolate croissant, canelé
nutella brioche, kouign-amann

CAVIAR DEVEILED EGGS*

petrossian caviar
chives

Fruits de Mer

SHELLFISH TOWER*

oysters, maine lobster, shrimp cocktail, blue crab salad

PETITE

GRANDE

PETROSSIAN CAVIAR SERVICE*

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

HALF MAINE LOBSTER

espelette dijonnaise

SHRIMP COCKTAIL

sauce marie rose, horseradish

BLUE CRAB SALAD

remoulade, celery root, espelette

OYSTERS*

champagne mignonette

STARTERS

AVOCADO CROISSANT

everything seasoning, french breakfast radish, citronette
add maine lobster

OVERNIGHT OATS

cinnamon infused milk, caramelized bananas, golden raisins

CROISSANT & LOX SANDWICH

smoked salmon, shallots, cornichons, tomatoes
arugula, dill crème fraîche, everything croissant

ESCARGOTS

classically prepared, absinthe butter

STEAK TARTARE*

usda prime filet, egg yolk, sauce verte

FRUIT PLATE

market fruit, crème fraîche
buckwheat honey, vanilla bean

SALADS & SOUP

CRAB & ENDIVE

caper aioli, garlic streusel
parmigiano-reggiano

ROASTED BEET CARPACCIO

wild arugula, toasted hazelnuts
cassis vinaigrette, whipped goat cheese

BUTTER LETTUCE SALAD

shallots, radish
creamy fines herbes dressing

FRENCH ONION SOUP

classic beef broth, sourdough crouton
cave-aged gruyère

add black truffle

add braised short rib

ENTRÉES

FRENCH OMELETTE*

gruyère cheese, hash brown, green salad
deluxe – petrossian daurenki caviar

AMERICAN IN PARIS*

two eggs, bacon, hash brown, grilled country bread
4 oz. filet add on

CRÊPE MADAME*

paris ham, sauce mornay, fromage blanc
sunny side egg, hash browns

SHORT RIB "HASH"*

potato waffle, sauce bordelaise
sunny side eggs

THE BREAKFAST SANDWICH*

english muffin, organic egg, breakfast sausage
paris ham, bacon, muenster cheese
garlic aioli, hash browns

QUICHE*

paris mushrooms, goat cheese, kale, green salad

CROISSANT BENEDICT*

served with poached eggs, spinach
sauce béarnaise, hash browns

BLUE CRAB
AVOCADO

PARIS HAM
SMOKED SALMON

STEAK FRITES*

all served with duck fat fries, maître d' butter
garlic aioli, sauce bordelaise

8 oz. FILET

10 oz. NEW YORK

add two eggs on the side*

STEAMED MUSSELS & FRIES

small | large

white wine, butter, shallots, garlic, tomato, duck fat fries

ROYALE WITH CHEESE*

steak burger, crispy pork belly, raclette cheese, caramelized onions
dijonnaise, frisée, duck fat fries
add an egg

FRENCH TOAST

vanilla mascarpone, almond brittle, orgeat syrup
add foie gras*

For Two

BEEF WELLINGTON*

12 oz. USDA prime filet mignon*, bayonne ham, puff pastry
mushroom duxelle, truffle fries
sauce au poivre

SIDES

HASH BROWNS

CANDIED BACON

MACARONI GRATINÉE

HOUSE MADE SAUSAGE

PLAIN OR DUCK FAT FRIES

GREEN SALAD

FRESH SQUEEZED

ORANGE

GRAPEFRUIT

PINEAPPLE

GARDEN GREEN

WATERMELON

*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.