

BARDOT

BRASSERIE

BREAKFAST & LUNCH

PETITES PLATES

GRAPEFRUIT BRÛLÉE

vanilla sugar
citrus, toasted pistachios

14

PASTRY BASKET

seasonal
selection

14

YOGURT PARFAIT*

wild berry compote, almond granola
fresh berries

19

Fruits de Mer

SHELLFISH TOWER*

oysters, maine lobster, shrimp cocktail, blue crab salad

PETITE
89

GRANDE
190

PETROSSIAN CAVIAR SERVICE*

imperial daurenki 95 - or - golden ossetra 197

chives, shallots, egg mimosa
dill crème fraîche, crispy potato cakes

HALF MAINE LOBSTER 54
espelette dijonnaise

SHRIMP COCKTAIL 27
sauce marie rose, horseradish

OYSTERS*

champagne mignonette
6 for 32 12 for 54

STARTERS

OVERNIGHT OATS 18

cinnamon infused milk, caramelized bananas, golden raisins

CROISSANT & LOX 26

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

CRUSHED HASS AVOCADO TOAST 24

brioche toast, carrots, breakfast radish
soft cooked egg, lemon vinaigrette, dill

FRUITS PLATE 21

market fruits, crème fraîche, buckwheat honey, vanilla bean

FRENCH ONION SOUP 24

classic beef broth, sourdough crouton
cave-aged gruyère

add black truffle +9 | add braised short rib +14

SALADS

CAESAR SALAD

crispy capers, baguette croutons
white marinated anchovy

add chicken breast +8 | add shrimp +11

22

BLUE CRAB & ENDIVE

caper aioli, garlic streusel
parmigiano-reggiano

29

BREAKFAST POWER BOWL

ancient grains, baby kale, sweet potato
root vegetables, riesling vinaigrette

add chicken breast +8 | add shrimp +11

24

ENTRÉES

BARDOT OMELETTE* 27

gruyère cheese, hash brown, green salad
petrossian daurenki caviar +22

AMERICAN IN PARIS* 29

two farm eggs, bacon, hash brown
grilled country bread
4 oz. filet add on +19

THE BREAKFAST SANDWICH* 27

english muffin, sausage, bacon, ham, farm egg
american cheese, garlic aioli, hash browns

QUICHE* 29

roasted mushrooms, bloomsdale spinach, green salad

CROISSANT BENEDICT*

served with poached eggs, spinach
sauce béarnaise, hash browns

HAM 26 | SMOKED SALMON 29 | AVOCADO 24

BISCUITS & GRAVY 21

pork sausage gravy, sunny side egg

ROYALE WITH CHEESE* 29

steak burger, applewood smoked bacon, american cheese
caramelized onions, garlic aioli, butter lettuce

add an egg +5

BUTTERMILK PANCAKES 23

mixed berry jam, cornflake streusel
spiced-maple syrup

ANGUS BEEF DIP 29

mushroom duxelle, gruyère cheese
horseradish cream, caramelized onion jus

CLASSIC CLUB 24

roasted turkey, ham, applwood smoked bacon
butter lettuce, heirloom tomato
basil-pesto aioli, duck fat fries

STEAK & EGGS* 39

new york striploin, two farm eggs, hash brown
grilled country bread, bordelaise

FRENCH TOAST 28

vanilla mascarpone, almond brittle, orgeat syrup or maple syrup

SIDES

HASH BROWNS 12

CRISPY BACON 14

MACARONI GRATINÉE 22

HOUSE MADE SAUSAGE 14

PLAIN OR DUCK FAT FRIES 14

GREEN SALAD 11

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.