

BARDOT

BRASSERIE

BRUNCH

HORS D'OEUVRES

PASTRY BASKET 15
chocolate croissant, nutella brioche, raspberry danish, canelé, kouign-amann

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

GRAPEFRUIT BRULÉE 16
candied sugar, fresh berries, vanilla mascarpone

OVERNIGHT OATS 16
condensed milk, strawberries, golden raisins, caramelized bananas

STEAK TARTARE* 25
usda prime filet, egg yolk, sauce verte, potato chips

CAVIAR DEVILED EGGS* 22
petrossian caviar, chive

ESCARGOT 26
classically prepared, absinthe butter, garlic, baguette

SMOKED SALMON 25
lemon aioli, buttermilk, pumpernickel, everything spice supplement petrossian daurenki caviar* +15

AVOCADO TOAST 19
toasted croissant, citrus vinaigrette, radishes, fennel pollen

BARDOT CLASSICS

DUCK CONFIT WAFFLE* 29
sourdough waffle, duck confit, poached eggs, sauce béarnaise

FRENCH TOAST 26
brioche, custard, vanilla mascarpone, almond brittle, almond syrup

MACARONI GRATINÉE 19
truffle veloute, chives

FROM THE SEA

SHELLFISH TOWERS

PETITE* serves 2-4 MP
6 oysters, 6 mussels, 6 shrimp, half Maine lobster

GRAND* serves 4-6 MP
12 oysters, 12 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*

chives, shallots, egg mimosas, blinis, potato chips
royal baika 30g / 96
royal ossetra 30g / 196
MINA reserve 30g / 296

GRAND CAVIAR TASTING MP

SOUPE ET SALADES

FRENCH ONION SOUP 20
classic beef broth, levain croutons, cave-aged gruyère

ROASTED BEETS & CARAMELIZED GOAT CHEESE 22
caña de cabra, arugula, almond praline, cassis vinaigrette

BARDOT SALAD 17
butter lettuce, fines herbes, dijon vinaigrette

SUMMER MARKET SALAD 19
market fresh vegetables, green goddess dressing

ENTRÉES

FRENCH OMELETTE* 24
gruyère cheese, hash browns, green salad
supplement petrossian daurenki caviar* +15

AMERICAN IN PARIS* 26
two eggs, double-cut bacon, hash browns, grilled country bread
supplement 4 oz. filet* +18

CROQUE MADAME* 24
toasted croissant, paris ham, sunny side up egg, sauce mornay,
choice of hash browns or green salad

BEEF SHORT RIB HASH* 35
kennebec potatoes, madeira-glazed mushrooms, sunny side up eggs

BREAKFAST SANDWICH* 28
english muffin, cage-free egg, breakfast sausage, paris ham,
bacon, muenster cheese, choice of hash browns or green salad

BARDOT QUICHE 25
goat cheese, kale, roasted mushrooms, green salad, smoked tomato vinaigrette

STEAK BURGER* 31
dry-aged patty, muenster cheese, aioli,
choice of french fries or green salad

SALMON À LA FRANÇAISE* 36
pea puree, snow peas, snap peas

STEAK FRITES*
french fries, garlic aioli, green salad, sauce bordelaise
6oz filet mignon 52
8oz ny strip 48

BARDOT BENEDICTS

served with poached eggs, sauce béarnaise,
choice of hash browns or green salad

PARIS HAM* 25

SMOKED SALMON* 26

BLUE CRAB* 32

ENHANCEMENTS

SEARED FOIE GRAS* 18

MAINE LOBSTER 32

GRILLED SHRIMP 24

SEASONAL TRUFFLE MP

SIDE DISHES

SEASONAL BERRIES 12

CRISPY HERBED HASH BROWNS 9

DOUBLE-CUT APPLEWOOD BACON 15

BLACK TRUFFLE FRIES 16

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 DE ALSACE 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 55 SPARKLING 55

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

BLONDE ALE 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