

# BARDOT

B R A S S E R I E  
B R U N C H

brunch saturday & sunday 9:30 am - 1:30 pm \* dinner daily 5:00 pm - 10:30 pm

## STARTERS

### PASTRY BASKET 13

assortment of house-made baked goods including canelé de bordeaux, kouign amann, pain aux raisins and valhrona chocolate croissant *sold separately for 4 each*

### SEASONAL FRUIT 17

frozen yogurt-pistachio parfait, buckwheat beignets

### STEAK TARTARE\* 19

prime filet, ground to order, sauce verte, egg yolk, gaufrette potato chips

### ESCARGOTS BARDOT 23

burgundy snails, puff pastry, toasted hazelnuts, chartreuse garlic butter

### KING CRAB CRÊPE\* 22

buckwheat crêpe, black trumpet mushrooms  
sunny-side egg, cider beurre blanc

### CHARCUTERIE BOARD 17

prosciutto di parma, french dry salame, country pâté, pork rillettes

### SMOKED SALMON\* 19

cold-smoked salmon, everything brioche, chive mascarpone, traditional garnitures

### FOIE GRAS PARFAIT 21

chilled mousse of la belle foie gras, ruby port gelée, grilled country bread

### NUTELLA STICKY BUN 16

warm vanilla brioche, brown sugar, candied hazelnuts

## Le Fromage

walnut mustard, seasonal jam & candied hazelnuts

COURONNE DE FONTENAY\* *goat* \* READING RACLETTE *raw cow*

MIMOLETTE VIEILLE\* *cow* \* CREMEUX DE BOURGOGNE *cow*

FOURME AU MOELLEUX\* *cow* \* TÊTE DE MOINE *raw cow*

PERAIL DE BREBIS *raw sheep*

selection of three 19 | each additional 6

\*aged by master affineur rodolphe le meunier

"WORLD'S BEST BUTTER"

beurre d' échiré A.O.C. 5

## Raw Bar

### DELUXE SHELLFISH TOWER\*

center cut king crab, maine lobster,  
premium oysters, jumbo shrimp 175/89

FRENCH OSETRA CAVIAR AOC\* ½ oz 165

PREMIUM OYSTERS\* ½ dozen 21

JUMBO SHRIMP COCKTAIL ½ dozen 24

CENTER CUT KING CRAB ½ lb 59

½ MAINE LOBSTER 26

## SOUPES & SALADES

### ONION SOUP GRATINÉE 18

classic beef broth, baguette crostini, cave-aged gruyère

\*add short rib, black truffle, & poached egg\* 23

### MAINE LOBSTER BISQUE 23

classically prepared with brandy, roasted tomato, tarragon & puff pastry

### BARDOT SALAD 17

red and green gem lettuce, fines herbes, shaved radishes, dijon vinaigrette

### FRISÉE, BACON & EGG\* 19

double smoked bacon, soft poached egg, herbed croutons

sherry vinaigrette

### FALL FRUITS & FRENCH BLUE CHEESE 22

belgian endive, candied walnuts, white balsamic, bleu des causses mousse

### ROASTED BEETS & GOAT CHEESE 19

heirloom beets, caña de cabra cheese, wild arugula

toasted hazelnuts, cassis vinaigrette

### ADD JIDORI CHICKEN BREAST 12

## MAIN COURSES

### FRENCH OMELETTE\* 20

fines herbes, gruyère cheese, hash browns, salade verte

\*add périgord truffle duxelles 23

### AMERICAN IN PARIS\* 22

two eggs any style, double-cut bacon, hash browns, tomato brulée,

country toast

### FILET MIGNON & EGGS\* 35

USDA prime petite filet, two fried eggs, hash browns, sauce verte

### LE PRIME STEAKBURGER\* 24

prime rib patty, comté cheese, garlic aioli, watercress

bordelaise onions & hand-cut fries

### FRENCH TOAST 21

brioche french toast, vanilla mascarpone, almond brittle, orgeat syrup

\*add 3oz seared foie gras 33

### HUNTER'S WAFFLE\* 24

glazed duck confit, poached eggs, sauce maltaise

\*traditional garnishes available upon request

### BARDOT BREAKFAST SANDWICH 21

maple-sage sausage, fresh baked english muffin, french omelette,

mimolette fondue, hash browns

### HEARTH-BAKED QUICHE 18

your choice of bacon & spinach or goat cheese & wild mushrooms

### DOUBLE DECKER CROQUE MADAME\* 18

pain de mie, paris ham, gruyère fondue, organic egg

choice of hand cut french fries or green salad

### MAINE LOBSTER SCRAMBLE 29

baby spinach, piperade, fresh basil, cherry tomatoes, chickpea fries

### MUSSELS & FRITES\* 23

garlic butter, dolin vermouth, hand-cut fries, garlic aioli

### PRIME RIB FRENCH DIP\* 23

mimolette cheese fondue, pain au lait, creamy horseradish, classic au jus

choice of hand cut french fries or green salad

## Croissant Benedicts

two poached eggs, sautéed spinach, béarnaise

PROSCIUTTO DI PARMA\* 21

SHORT RIB BOURGIGNON\* 22

SMOKED SALMON\* 19

HASS AVOCADO\* 18

## SIDE ORDERS

1/2 HASS AVOCADO 8

SEASONAL BERRIES 11

HASH BROWNS, GRUYERE FONDUE 14

BREAKFAST SAUSAGE PATTY 11

DOUBLE-CUT BACON 11

HAND-CUT TRUFFLE FRIES 14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# BARDOT

BRASSERIE  
BRUNCH

brunch saturday & sunday 9:30 am - 1:30 pm \* dinner daily 5:00 pm - 10:30 pm

## Champagne Cart

### DOM PÉRIGNON

epernay, champagne, france 2004 55  
*crisp green apple and bartlett pear  
hints of almond with a fresh baked brioche finish*

### RUINART BLANC DE BLANCS

reims, champagne, france nv 30  
*crisp apple, citrus fruit, honey suckle and fresh baked bread*

### VEUVE CLICQUOT ROSÉ

champagne, france nv 39  
*wild raspberry, strawberry, rose petal, with a creamy texture  
and a mineral finish*

### GÉRARD BERTRAND CRÉMANT DE LIMOUX ROSÉ

limoux, france 2015 14  
*racy and bone dry with bing cherry, strawberry,  
hints of citrus with a limestone finish*

### RENARDAT-FÂCHE

cerdon du bugéy, savoie, france 2016 17  
*raspberry, strawberry, rose petals with a light and sweet finish*

## RED

### BOUCHARD AÎNÉ & FILS BOURGOGNE ROUGE

burgundy, france 2013 16  
*fresh strawberry and ripe cherry notes  
with accents over turned black soil and baking spices*

### ALEXANA REVANA VINEYARD PINOT NOIR

willamette valley, oregon 2013 24  
*ripe cherry and raspberry with fresh herbs with hints of tilled soil*

### BEAUCASTEL COUDELET DE BEAUCASTEL

côtes du Rhône, france 2015 23  
*ripe black plum, black currant and blackberries,  
with a subtle earthy and savory finish*

### FOLEY JOHNSON CABERNET SAUVIGNON

napa valley, california 2014 26  
*black cherry and cassis with tangy dried cherries, cocoa,  
baking spices and a silky smooth finish*

### CHÂTEAU ROCHER CORBIN SAINT-ÉMILION

bordeaux, france 2012 27  
*dark cherry, black plum, licorice with hints of coffee*

### CHÂTEAU DE PEZ SAINT-ESTÈPHE

bordeaux, france 2012 32  
*stewed red plum, raspberry, violet, tobacco with a hint of leather*

## WHITE

### CHÂTEAU DE SANCERRE

loire valley, france 2015 19  
*green apple, lime and honey with bartlett pear and a crisp clean finish*

### FRANÇOIS PINON LES TROIS ARGILES VOUVRAY

loire valley, france 2015 16  
*honeyed peach and apricot mingle with jasmine, lily and warm hazelnuts*

### JEAN-BAPTISTE ADAM LES NATURES RIESLING

alsace, france 2015 17  
*tart apricot, orchard peach, candied lemon peel and a dry mineral finish*

### DOMAINES SCHLUMBERGER PINOT GRIS

alsace, france 2015 17  
*lemon, pineapple, blood orange, white flowers, exotic spice with a hint of ginger*

### WILLIAM FEVRE CHAMPS ROYAUX CHABLIS

burgundy, france 2016 16  
*crisp apple, pear, lemon zest with refreshing acidity and a clean mineral finish*

### GRGICH HILLS CHARDONNAY

napa valley, california 2013 26  
*apple, vanilla bean and kaffir lime notes followed by a long lemon crème finish*

## Coravin

Coravin is a state of the art wine extraction system that allows us to pour world-class wines, not normally offered by the glass, without removing the cork.

### KISTLER PINOT NOIR 39

sonoma coast, california 2013  
*bing cherry and dried cranberry on the palate with a firm black tea finish*

### SOMMELIERS RARE CELLAR SELECTION MP

*exclusive and rare offering for the adventurous connoisseur*

### HEITZ CELLAR 'TRAILSIDE' CABERNET SAUVIGNON 55

napa valley, california 2002  
*blackberry, currant, undertones of eucalyptus with hints of cocoa*

### CONTINUUM CABERNET BLEND 75

napa valley, california 2011  
*bright black fruits, licorice, undertones of coffee with a cedar finish*

## COCKTAILS

### BARDOT BLOODY MARY 16

belvedere vodka, roma tomato traditional garnish

### LE PECHE MODE 16

hennessy v.s.o.p cognac, crème de peche  
lemon, ginger, mint

### CAPTAIN'S SHANDY 15

captain morgan spiced rum, solerno blood orange  
lemon, saison, orange blossom float

### FRENCH MULE 17

yellow chartreuse, yuzu, ginger

### SPRITZ 15

choice of classic aperol, st. germain elderflower or  
orange blossom liquor topped with prosecco

### BELLINIS 15

ask your server about our seasonal flavors

## DRAFT BEER

### BLANCHE DU PARADIS \* BELGIAN ALE 14

brasserie dieu du ciel! 5.5% quebec, canada

### DEUX AMIS \* SAISON 17

brasserie dupont 7.0% tourpes, belgium

### PRAIRIE VOUS FRANCAIS \* SAISON 14

prairie artisan ales 3.9% tulsa, oklahoma

### LE FREAK \* IPA 13

green flash 9.2% san diego, californina

### ORO DE CALABAZA \* BELGIAN ALE 14

jolly pumpkin 8% dexter, michigan

### KRONENBOURG 1664 \* LAGER 11

kronenbourg 5.5% strasbourg, france

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