

# BARDOT

BRASSERIE  
BRUNCH

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

## STARTERS

### PASTRY BASKET 13

assortment of house-made croissants and danishes  
*sold separately for 3 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 19

wild burgundy snails wrapped individually in 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

### 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

CREMEUX DE BOURGOGNE *cow* \* RACLETTE *cow*  
CAPRIOLE SOFIA *goat* \* BLEU DES CAUSSES *cow*  
TÊTE DE MOINE *cow*

select three  
19

all five  
29

"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 140/70

### FRENCH OSETRA CAVIAR AOC ½ oz 165

### JUMBO SHRIMP COCKTAIL ½ dozen U12 24

PREMIUM OYSTERS\* ½ dozen 21

CENTER CUT KING CRAB ½ lb 39

½ MAINE LOBSTER 33

## SOUPES & SALADES

### PETIT ONION SOUP GRATINÉE 11

classic beef broth, baguette crostini, cave-aged gruyère  
\*add beef bourguignon, black truffle, & poached egg\* 17

### FRISÉE, BACON & EGG\* 19

double smoked bacon, soft poached egg, herbed croutons  
sherry vinaigrette

### ENDIVES, WALNUTS & BLUE CHEESE 18

market apples, watercress, toasted walnuts, honey banyuls gastrique  
bleu des causses

### ROASTED BEETS & GOAT CHEESE 19

heirloom beets, caña de cabra cheese, wild arugula  
toasted hazelnuts, cassis vinaigrette

## MAIN COURSES

### FRENCH OMELETTE\* 20

finest herbes, gruyère cheese, hash browns, salade verte  
\*add périgord truffle duxelles 22

### AMERICAN IN PARIS\* 22

two eggs any style, double-cut bacon, hash browns, tomato brûlée  
country toast

### SMOKED SALMON\* 19

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

### MUSSELS & FRITES\* 18

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

### BARDOT STEAK & EGGS\* 29

grass-fed prime new york steak, two fried eggs, hash browns, sauce verte  
\*sub 9oz prime filet mignon 69

### LE PRIME STEAKBURGER\* 21

prime rib patty, comté cheese, garlic aioli, watercress  
bordelaise onions & hand-cut fries

### CHICKEN FRENCH DIP 19

gruyère cheese, mushroom bread pudding, haricots verts  
vin jaune au jus, petite salade

### FRENCH TOAST 21

brioche french toast, vanilla mascarpone, almond brittle, orgeat syrup  
\*add 3oz seared foie gras 33

### HEARTH-BAKED QUICHE 18

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

### HUNTER'S WAFFLE\* 24

glazed duck confit, poached eggs, sauce maitaise  
\*traditional garnishes available upon request

### HAM & GRUYÈRE CROQUE\* 18

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

### MAINE LOBSTER SCRAMBLE 29

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

## Croissant Benedicts

two poached eggs, sautéed spinach, béarnaise

PARIS HAM\* 19

SHORT RIB BOURGIGNON\* 22

SMOKED SALMON\* 19

HASS AVOCADO\* 18

## SIDE ORDERS

1/2 HASS AVOCADO 8

HAND-CUT TRUFFLE FRIES 14

SALADE VERTE 14

HASH BROWNS, GRUYERE FONDUE 14

DOUBLE-CUT BACON 11

SEASONAL FRUIT 9

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

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## Champagne Cart

### GÉRARD BERTRAND CRÉMANT DE LIMOUX ROSÉ

limoux, france 2014 14  
*racy and bone dry with Bing cherry, strawberry,  
citrus with a limestone 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  
*raspberry, strawberry, rose petal, with a creamy texture  
and a mineral finish*

### RENARDAT-FÂCHE

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

## Everlasting Rosé

### SOMMELIER SELECTION

bottomless glass of rosé to accompany your entire brunch

25

## RED

### ALBERT BICHOT BOURGOGNE ROUGE

burgundy, france 2014 16  
*fleshy strawberry and black cherry notes  
over turned black soil and baking spices*

### FAILLA PINOT NOIR

sonoma coast, california 2015 19  
*ripe cherry and raspberry with fresh herbs and mulch*

### COULY-DUTHEIL BARONNIE MADELEINE

chinon, france 2009 15  
*freshly harvested raspberry, red cherry, sage and tobacco with a gravel dusty finish*

### FÉRAUD-BRUNEL CÔTES DU RHÔNE

rhône valley, france 2013 18  
*ripe black plum, black currant, blackberries, with a subtle earthy and savory finish*

### FOLEY JOHNSON CABERNET SAUVIGNON

napa valley, california 2013 26  
*black cherry and cassis with tangy dried cherries, cocoa,  
baking spices and silky finish*

### CHÂTEAU SIMARD SAINT-ÉMILION

bordeaux, france 2005 31  
*dark cherry, black plum, licorice with hints of coffee*

### CHÂTEAU DE PEZ SAINT-ESTÈPHE

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

## WHITE

### CHÂTEAU DE SANCERRE

loire valley, france 2014 19  
*green apple, lime and honey with bartlett pear and a crisp clean finish*

### CHAMPALOU LES FONDRAUX VOUVRAY

loire valley, france 2015 17  
*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 2014 17  
*lemon, pineapple, blood orange, white flowers, exotic spice, with a hint of ginger*

### WILLIAM FEVRE CHAMPS ROYAUX CHABLIS

burgundy, france 2015 16  
*crisp apple, pear, lemon zest with refreshing acidity and a clean mineral finish*

### JOSEPH PHELPS CHARDONNAY

sonoma coast, california 2014 23  
*apple, vanilla bean and kaffir lime notes followed by a long lemon crème finish*

## Le Café

### COFFEE 5

FRENCH PRESS SM 5.5 LG 9.5

ESPRESSO 4

DOUBLE ESPRESSO 5.5

CAPPUCCINO 5.5

HOT TEA PRESS 7

## 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

### WHITE RASCAL \* WHEAT ALE 12

avery 5.6% boulder, colorado

### 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, califorina

### ORO DE CALABAZA \* BELGIAN ALE 14

jolly pumpkin 8% dexter, michigan

### KRONENBOURG 1664 \* LAGER 11

kronenbourg 5.5% strasbourg, france

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