

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

bloomsdale 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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