

BARDOT

B R A S S E R I E

D I N N E R

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

STARTERS

STEAK TARTARE 19

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

OCTOPUS À LA BASQUAISE 28

wood-grilled spanish octopus, tarbais beans, chorizo escabèche
banyuls vinegar, espelette chili, saffron rouille

FOIE GRAS PARFAIT 19

chilled mousse of hudson valley foie gras
ruby port gelée, house brioche, cornichons

CHARCUTERIE BOARD 27

jambon de bayonne, french rosette salami, house pâté
pork rillettes, dijon mustard, cornichons & grilled country bread

SEARED FOIE GRAS ROSSINI 35

HUDSON VALLEY FOIE GRAS*, seared millas cake, baby spinach
beef bourguignon, black truffle, sauce bordelaise

ESCARGOTS BARDOT 23

potironne burgundy snails wrapped individually in puff pastry, toasted hazelnuts
chartreuse-garlic butter

MOULES MARINIÈRES 19

salt spring island mussels*, garlic butter, white wine, tarragon, grilled country bread

LOBSTER THERMIDOR 32

1/2 wood-grilled maine lobster, RLM comté cheese, fines herbes, croissant crumbs
crème dijonnaise

Signature Menu

share a three course family style feast
designed with Bardot's most beloved dishes
full table participation required 95pp

ENTRÉES

LOUP DE MER PROVENÇAL 58

wood-roasted mediterranean sea bass, braised artichokes
fennel & fingerling potatoes, niçoise olive tapenade, pommes allumettes

SALMON AUX LENTILLES 39

ora king salmon*, beluga lentils, smoked tomato vinaigrette

SCALLOPS À LA GRENOBLOISE 46

viking village dayboat scallops*, sweet corn, heirloom cherry tomatoes
fava beans, sherry vinegar, fresh dill, caper-brown butter

HERITAGE CHICKEN RÔTI 36

1/2 free-range chicken from bobo farms, mushroom bread pudding
green beans, sauce vin jaune

DUCK À L'ORANGE 56

pan-roasted hudson valley duck breast*, holland white asparagus, wild ramps
turnip fondant, seasonal citrus

DOUBLE CUT PORK CHOP 42

oak-smoked duroc pork*, bacon lardons, root vegetables, red pearl onions
horseradish pomme purée, grain mustard beurre blanc

RACK OF LAMB BOHÉMIENNE 58

charcoal-grilled 8 bone NZ lamb rack*, roasted garlic & tahini creamed spinach
blenheim apricot preserve, crispy green falafel, ras-el-hanout spice

PARISIAN GNOCCHI 37

semolina gnocchi, tête de moine cheese, morel mushrooms, english peas
french black truffle, nettle pistou, spring onion soubise

Le Fromage

seasonal fruit, house made jam & candied hazelnuts

COURONNE DE FONTENAY* goat * READING RACLETTE raw cow
ROQUEFORT AOP* raw sheep blue * TÊTE DE MOINE raw cow
MIMOLETTE VIEILLE* cow * EPOISSES BERTHAUT* cow
COMTÉ* raw cow

selection of three 19 | each additional 6

*aged by master affineur rodolphe le meunier

SOUPES & SALADES

ONION SOUP GRATINÉE 19

classic beef broth, baguette crostini, cave-aged gruyère
**add beef bourguignon, black truffle & soft poached egg* 23

MAINE LOBSTER BISQUE 23

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

ROASTED BEETS & CARAMELIZED GOAT CHEESE 21

cana de cabra cheese, wild arugula, oregon hazelnuts, cassis vinaigrette

KING CRAB & ENDIVE CAESAR 24

wild caught king crab, belgian endive, parmigiano-reggiano, caper aioli
fresh lemon, herbed bread crumbs

BARDOT SALAD 18

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

Prime Steaks

all steaks are USDA prime, grilled over oak wood
served w/hand-cut beef fat fries & choice of sauce

8 oz FILET MIGNON* 69

10 oz FLAT IRON, CREEKSTONE* 49

16 oz BONE IN NY STRIP, CREEKSTONE* 52

14 oz DOUBLE-CUT RIB EYE, CREEKSTONE* 62

sauces: black truffle bordelaise, brandy-peppercorn
crumbled roquefort, horseradish crème fraîche, classic béarnaise

SURF & TURF

add ALASKAN KING CRAB, 1/2 MAINE LOBSTER
or SEARED FOIE GRAS* to any entrée 29

ACCOUTREMENTS

GREEN FALAFEL - za'atar, roasted garlic tahini 15

HARICOTS VERTS - lemon-brown butter, candied almonds 14

BRUSSELS SPROUTS - bacon vinaigrette, parmesan bread crumbs 17

SAUTÉED MUSHROOMS- roasted garlic velouté, sherry wine 13

MACARONI & MIMOLETTE GRATINÉE - sauce béchamel 19

BLACK TRUFFLE FRIES - beef fat fries, aioli 14

BARDOT

BRASSERIE
DINNER

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

Champagne Cart

DOM PÉRIGNON

épernay, champagne, france 2006 55
crisp green apple & 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 & fresh baked bread

VEUVE CLICQUOT ROSÉ

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

LUCIEN ALBRECHT CRÉMANT D'ALSACE ROSÉ

alsace, france nv 15
racy & bone dry with bing cherry, strawberry
hints of citrus with a limestone finish

BORDELET L'AUTHENTIQUE POIRE

sparkling cider, normandy, france 17
raspberry freshpear, rose petals with a sweet, light yet refreshing finish
made in the north of france

RED

BOUCHARD AÎNÉ & FILS BOURGOGNE ROUGE

burgundy, france 2016 16
fresh strawberry & ripe cherry notes
with accents over turned black soil & baking spices

ALEXANA 'REVANA VINEYARD' PINOT NOIR

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

FAMILLE PERRIN *LES SINARDS* CHÂTEAUNEUF-DU-PAPE

rhône valley, france 2014 25
ripe black plum, black currant & blackberries
with a subtle earthy & savory finish

FOLEY JOHNSON CABERNET SAUVIGNON

napa valley, california 2016 26
black cherry & cassis with tangy dried cherries, cocoa
baking spices and a silky smooth finish

CHÂTEAU ROCHER CORBIN SAINT-ÉMILION

bordeaux, france 2014 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

LUCIEN CROCHET SANCERRE

loire valley, france 2016 20
green apple, lime & honey with bartlett pear and a crisp clean finish

CHAMPALOU CHENIN BLANC VOUVRAY

loire valley, france 2015 18
honeyed peach & apricot mingle with jasmine, lily & warm hazelnuts

TRIMBACH RIESLING

alsace, france 2015 16
tart apricot, orchard peach, candied lemon peel & 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 2017 16
crisp apple, pear, lemon zest with refreshing acidity & a clean mineral finish

CHALK HILL 'ESTATE' CHARDONNAY

sonoma coast, california 2014 30
apple, vanilla bean & key lime notes followed by a long meyer 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.

WILLIAM SELYEM 'EASTSIDE ROAD NEIGHBORS' 58

russian river valley, california 2014
bright red cherry and ripe plum palate with a firm black tea finish

PAUL HOBBS CABERNET SAUVIGNON 45

napa valley, california 2014
blackberry, currant, undertones of eucalyptus with hints of cocoa

SARGET DE GRUAUD-LAROSE 55

st. julien, france 2000
dark black fruits, chocolate, undertones of coffee with a uplifting finish

SOMMELIER SELECTION MP

a rare choice of wine by our sommelier team

DOM PÉRIGNON 'P2' 99

épernay, france
developed notes of apples brioche slight hints of toasted hazelnuts and almond

COCKTAILS

LE PECHE MODE 16

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

BON VIVANT 16

plymouth gin, cap corse aperitif, dolin blanc

MIDNIGHT IN PARIS 16

starr rum, pamplemousse, st. germain
lemon, orange peel

AND GOD CREATED WOMAN* 17

ford's gin, byrrh, st. germain
lemon, bitters

STRAWBERRY BLANC 16

dolin blanc, yellow chartreuse
lemon, strawberry, rosé

SMOKEY OLD FASHIONED 17

del maguey vida mezcal, amarena cherry
hopped grapefruit and orange bitters

CROWD PLEASER 16

duke bourbon, aperol, dolin rouge
china china

MARTINIQUE 16

rhum clement v.s.o.p., allspice dram
velvet falernum, angostura bitters

LIME IN DA ABRICOT 16

remy martin 1738 cognac, aperol
apricot purée, orgeat, mint

DRAFT BEER

FUNKWERKS * SAISON 14

funkwerks 6.8% fort collins, colorado

TANK 7 * FARMHOUSE ALE 13

boulevard brewing 8.5% kansas city, missouri

LOVE HAZY * NEW ENGLAND IPA 14

almanac 6.6% san francisco, california

KÖLSCH * GERMAN STYLE ALE 13

occidental brewing 4.5% portland, oregon

PFRIEM * PILSNER 13

pfriem 4.9% hood river, oregon

KRONENBOURG 1664 * LAGER 11

kronenbourg 5.5% strasbourg, france

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