

# BARDOT

BRASSERIE  
BRUNCH

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

## STARTERS

### PASTRY BASKET 11

assortment of fresh breakfast pastries including canelé de bordeaux, kouign-amann  
pain aux raisins & valhrona chocolate croissant *sold separately for 3 each*

### SEASONAL FRUIT & BERRIES 18

frozen yogurt-pistachio parfait, warm buckwheat beignets

### STEAK TARTARE 19

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

### ESCARGOTS BARDOT 23

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

### NUTELLA STICKY BUN 18

warm vanilla brioche, brown sugar, candied hazelnuts

### CHARCUTERIE BOARD 17

prosciutto di parma, french dry salame, country pâté, pork rillettes  
dijon mustard, cornichons & grilled country bread

### PASTRAMI CURED SALMON\* 18

ora king salmon, marble rye profiteroles, chive mascarpone, traditional garnitures

### FOIE GRAS PARFAIT 19

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

## Le Fromage

walnut mustard, seasonal 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

"WORLD'S BEST BUTTER"

beurre d' échiré A.O.C. 5

## Raw Bar

### DELUXE SHELLFISH TOWER

center cut alaskan king crab, maine lobster  
west coast oysters\*, jumbo blue shrimp 86/164

### STURIA FRENCH CAVIAR\* AOC

oscietra ½ oz 165, classic ½ oz 97

JUMBO BLUE SHRIMP COCKTAIL *U10* 24

WEST COAST OYSTERS\* ½ dozen 24

CENTER CUT ALASKAN KING CRAB 1/2 lb 49

½ MAINE LOBSTER 29

## SOUPES & SALADES

### ONION SOUP GRATINÉE 19

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 18

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

### KING CRAB & ENDIVE CAESAR 24

alaskan king crab, parmigiano reggiano, caper aioli, herbed bread crumbs

### ROASTED BEETS & CARAMELIZED GOAT CHEESE 21

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

### ADD JIDORI CHICKEN BREAST 12

## MAIN COURSES

### FRENCH OMELETTE\* 22

fines herbes, gruyère cheese, hash browns, salade verte  
\*add périgord truffle duxelles 25

### AMERICAN IN PARIS 23

two eggs any style\*, bacon, hash browns, tomato brulée, country toast

### PRIME RIB FRENCH DIP 23

shaved ribeye\*, mimolette cheese fondue, creamy horseradish  
black garlic au jus, choice of hand-cut french fries or green salad

### LE PRIME STEAKBURGER 24

dry aged prime rib patty\*, comté cheese, aioli, watercress  
bordelaise onions, choice of hand-cut french fries or green salad

### FRENCH TOAST 25

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

### HUNTER'S WAFFLE 25

glazed duck confit, sourdough waffle, poached eggs\*, sauce maltaise  
\* traditional garnishes available upon request

### BARDOT BREAKFAST SANDWICH 21

house made maple-sage sausage, fresh baked english muffin  
french omelette, mimolette fondue, hash browns

### DOUBLE DECKER HAM & BRIE 22

croque madame with house ham, french brie, fried egg\* & sauce bêcheamel  
choice of hand-cut french fries or green salad

### HEARTH-BAKED QUICHE 19

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

### MAINE LOBSTER SCRAMBLE 29

scrambled organic eggs with fines herbes, beurre d' échiré  
raclette cheese, mushrooms & spinach

### BARDOT STEAK & EGGS 29

creekstone "manhattan cut" usda prime NY\*, two fried eggs\*  
hash browns, sauce verte

## Croissant Benedicts

two poached eggs, sautéed spinach, béarnaise

PROSCIUTTO DI PARMA\* 21

SHORT RIB BOURGUIGNON\* 24

SMOKED SALMON\* 19

HASS AVOCADO\* 18

## SIDE ORDERS

1/2 AVOCADO VINAIGRETTE 8

SEASONAL BERRIES 11

HERBED HASH BROWNS 8

MAPLE-SAGE SAUSAGE PATTY 9

DOUBLE-CUT BACON 12

BEEF FAT-TRUFFLE FRIES 14

\*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.

# 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 2006 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, creamy 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*

### LUCIEN ALBRECHT CRÉMANT D'ALSACE ROSÉ

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

### BORDELET L'AUTHENTIQUE POIRE

sparkling cider, normandy, france 17  
*raspberry fresh pear, 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 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*

### FAMILLE PERRIN *LES SINARDS* CHÂTEAUNEUF-DU-PAPE

rhône valley, france 2014 25  
*ripe black plum, red cherries  
with a subtle earthy and savory finish*

### FOLEY JOHNSON CABERNET SAUVIGNON

napa valley, california 2015 26  
*black cherry and 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 and honey with bartlett pear and a crisp clean finish*

### CHAMPALOU CHENIN BLANC VOURAY

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

### TRIMBACH RIESLING

alsace, france 2015 16  
*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 2017 16  
*crisp apple, pear, lemon zest with refreshing acidity and a clean mineral finish*

### CHALK HILL 'ESTATE' CHARDONNAY

sonoma coast, california 2014 30  
*apple, vanilla bean and key lime notes followed by a long meyer lemon crème finish*

## Diane's Bloody Mary's

inspired to craft her own version of the famed "bloody mary" cocktail Diane Mina's artisanal blends are a marriage of organic heirloom tomatoes, herbaceous herbs, savory & bold spices, bringing back the essence of simplicity and elegance to this iconic any-time-of-day favorite

### DIANE'S CLASSIC 16

original mix, titos vodka, traditional garnish

### BLOODY MARIA 17

dirty diane's mix, casa noble reposado, traditional garnish

### THE DUTCHMAN 16

original mix, fords gin, traditional garnish

### DIRTY DIANE 17

dirty diane's mix, del maguey vida mezcal, traditional garnish

## COCKTAILS

### STRAWBERRY BLANC 17

dolin blanc, yellow chartreuse  
lemon, strawberry, rosé

### LE PECHE MODE 16

hennessy v.s.o.p cognac, crème de pêche  
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

### 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 foodborne illness.