

BARDOT

BRASSERIE
BRUNCH

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

Raw Bar

DELUXE SHELLFISH TOWER
center cut alaskan king crab, maine lobster
west coast oysters*, jumbo blue shrimp **90/185**

STURIA FRENCH CAVIAR* AOC
oscietra ½ oz **165**, classic ½ oz **97**

WILD SHRIMP COCKTAIL 7ea *UTS* **21**
WEST COAST OYSTERS* ½ dozen **24**
JUMBO ALASKAN KING CRAB LEG **45**

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 19
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

"WORLD'S BEST BUTTER"

beurre d' échiré A.O.C. 5

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

STARTERS

PASTRY BASKET 11
assortment of fresh danishes 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
jambon de bayonne, french rosette 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

selection of three **24** | enjoy all six **41**

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 13
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.

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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*

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

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

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

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