

BARDOT

BRASSERIE
BRUNCH

HORS D'ŒUVRES

SEASONAL FRUIT 15
frozen yogurt-pistachio parfait, buckwheat beignets

VEGETABLE CRUDITÉS 14
crisp farmers market vegetables, basil crème fraîche

FOIE GRAS PARFAIT 15
port wine gelée, grilled country bread

PÂTÉ de CAMPAGNE 13
dijon mustard, cornichons, grilled country bread

PRIME STEAK TARTARE* 17 / 25
sauce verte, slow cooked egg, gaufrette potatoes

BLUE CRAB CRÊPE 16
buckwheat crêpe, wild mushrooms, normandy cider beurre blanc

ESCARGOTS BARDOT 17
warm hazelnuts, chartreuse butter, puff pastry

TARTE FLAMBÉE 14
caramelized onions, cave aged gruyère, bacon lardons

CHARCUTERIE 25
dry sausage, pâté, rillettes, cured ham

LA BOULANGERIE 12
pain au raisin, butter croissant, canele, kouign amann

Bottomless Rosé

CHÂTEAU D'ESCLANS WHISPERING ANGEL
côtes de provence, france 2013 18

ENTRÉES

PARISIAN GNOCCHI 23
wild mushrooms, fresh goat cheese, roasted garlic cream

YELLOWFIN TUNA NIÇOISE* 33
seared tuna, white anchovy, baby romaine, traditional garnitures, red wine vinaigrette

CARLSBAD MUSSELS MARINIÈRES* 26
garlic butter, dolin vermouth, warm baguette

SAUTÉED SKATE WING 29
wood-roasted cauliflower purée, caper-brown butter, lemon

HERITAGE CHICKEN RÔTI 36
wild mushroom-brioche bread pudding, buttered green beans, sauce vin jaune

BARDOT STEAK FRITES* 35/2
8oz flat iron, au poivre, french fries

LE STEAKBURGER* 24
prime rib patty, comté cheese, garlic aioli, watercress, bordelaise onions & hand-cut fries

CROQUE MADAME* 16
pain de mie, paris ham, gruyère fondue, organic egg

FRENCH TOAST 14
brioche french toast, butter, orgeat syrup, toasted almond

SMOKED SALMON* 19
warm brioche, chive mascarpone, traditional garnitures

FRUITS DE MER

BRASSERIE LUXE*
(petite assiette) 55

BARDOT ROYALE*
(grande assiette) 110

½ LB LOBSTER 27

½ LB KING CRAB 39

½ DOZ ASSORTED OYSTERS* 17

½ DOZ LITTLENECK CLAMS* 9

SHRIMP COCKTAIL *marie rose* 18

SOUPES & SALADES

ONION SOUP GRATINÉE 14
**add Périgord truffle, braised oxtail & soft poached egg 25

SALADE BARDOT 12
gem lettuce, fines herbs, shaved radishes, dijon vinaigrette

WARM BEETS & GOAT CHEESE 17
wild arugula, toasted hazelnuts, cassis vinaigrette

ENDIVES AND BLUE CHEESE 16
bleu d'auvergne, market apples, toasted walnuts, banyuls vinegar

FRISÉE AUX LARDONS* 15
hearts of frisée, warm bacon, soft poached egg, sherry vinaigrette

LES ŒUFS

FRENCH OMELETTE* 18
shallots, fines herbs, gruyère cheese

HUNTER'S WAFFLE* 20
duck confit, root vegetable hash, poached egg, maltaise

QUICHE LORRAINE 14
neuské's bacon, organic egg & gruyère cheese tart

Croissant Benedicts

PARIS HAM 16

SWISS CHARD 12

SMOKED SALMON 17

MAINE LOBSTER 29

SIDES

creamed swiss chard
french fries
macaroni gratinée
neuské's bacon
9 each

Les Fromages

CREMEUX DE CITEAUX (cow) * LOU REY FERMIER (sheep)
EPOISSES DE BOURGOGNE (cow) * BLUE D'AUVERGNE (cow)
COURONNE DE TOURAINE BY RODOLPHE LE MEUNIER (goat)

Choice of 1
8

Choice of 3
22

All 5
29

BARDOT

BRASSERIE
BRUNCH

ROSÉ

CHÂTEAU D'ESCLANS

château d'esclans, côtes de provence, france 2013 18
strawberry, raspberry and savory herb notes with hints of spice

JEAN-LUC

cape bleue provence, france 2013 16
strawberry, raspberry and savory herb notes with hints of spice

MONTEZARGUES

tavel, france 2013 15
strawberry, raspberry and savory herb notes with hints of spice

DOMAINE OTT

château de selle, côtes de provence, france 2012 27
Strawberry, raspberry and savory herb notes with hints of spice

XAVIER FLOURET

nationale côtes de provence, france 2012 18
Strawberry, raspberry and savory herb notes with hints of spice

RED

CHÂTEAU DES JACQUES, MORGON, COTE DU PY

beaujolais, france 2010 23
cherry, blueberry, violet, and granite minerality finishing with delicate baking spices

COPAIN TOUS ENSEMBLE PINOT NOIR

anderson valley, california 2012 22
ripe cherry and raspberry with fresh herbs and mulch

BOUCHARD BOURGOGNE ROUGE

burgundy, france 2012 16
fleshy strawberry and black cherry notes over turned black soil and baking spices

COULY-DUTHEIL, LA COULÉE AUTOMNALE

chinon, france 2009 14
freshly harvested raspberry and red cherry, sage and tobacco, gravel dust finish

CHÂTEAU BEAUCASTEL COUDOULET DE BEAUCASTEL

côtes du rhône, france 2012 20
black plum, black current, blackberries, with a subtle savory finish

QUPÉ SYRAH CUVÉE MICHAEL MINA

santa barbara county, california 2010 17
an opulent syrah with wild berries and peppery finish

CUVÉE MICHAEL MINA CABERNET SAUVIGNON

napa valley, california 2009 18
black cherry and cassis with tangy dried cherries, cocoa, asian spices and a silky texture

CHÂTEAU LES TROIS CROIX, FRONSAC

bordeaux, france 2010 24
black currant and boysenberry with green peppercorn and cigar box

WHITE

PIERRE HENRI GADAI, 'SAINT-FIACRE' MUSCADET

loire valley, france 2011 11
lemon, lime and pear qualities with a hint of sea salt and crisp clean finish

DOMAINE THOMAS & FILS LA CRÊLE SANCERRE

loire valley, france 2012 19
green apple, lime and honey with bartlett pear and a crisp clean finish

KUENTZ-BAS, PINOT BLANC

alsace, france 2012 14
apricot, white peach, and apple blossom with soft floral finish

CHAMPALOU 'LA CUVÉE DES FONDRAUX' VOUVRAY

loire valley, france 2012 17
honeyed peach and apricot mingle with jasmine, lily and warm hazelnuts

WILLIAM FÈVRE 'CHAMPS ROYAUX' CHABLIS

burgundy, france 2012 15
crisp apple, pear, lemon zest with refreshing acidity and a clean mineral finish

VINCENT GIRARDIN RULLY "VIEILLES VIGNES"

burgundy, france 2010 18
ripe apple and pear with refreshing lemon, almonds and minerals

SANDHI CHARDONNAY

santa barbara county, california 2012 18
rich, medium-bodied with tropical fruits, golden apple and brioche

Champagne Cart

PATRICK PIUZE VAL DE MER CRÉMANT DE BOURGOGNE ROSÉ,

burgundy, france nv 15
racy and bone dry with bing cherry, strawberry, citrus with a limestone finish

AYALA, BRUT MAJEUR

champagne, france nv 25
toast, apricot and candied berry on the nose, dry and savory gingery finish

HENRIOT ROSÉ BRUT REIMS

champagne, france nv 40
elegant with intense strawberry, rose petal and racy acidity with mineral finish

COCKTAILS

15

LA BELLE HÉLÈNE

grey goose le melon vodka,
honeydew, basil, lime, sparkling wine

FRENCH 75

citadelle gin, lemon, champagne

FRENCH MULE

yellow chartreuse, yuzu, ginger syrup

BARDOT BLOODY MARY

kettle one vodka, san marzano tomatoes,
traditional garnish

BEER

CIDRE BOUCHÉ BRUT 10

etienne dupont 5.5% normandie, france

HUMULUS LAGER 10

the bruery 7.2% imperial pilsner, placencia, california

KULMBACHER 8

kulmbacher brauerei 4.9% kulmbach, germany

OMMEGANG WITTE 8

brewery ommevang 5.2% cooperstown, new york

JADE ORGANIC 8

brasserie castelain 4.5% blond ale benifontaine, france

N'ICE CHOUFFE 12

brasserie d'achouffe 10% achouffe, belgium

BARDOT

BRASSERIE
DINNER

HORS D'ŒUVRES

- BLUE CRAB CRÊPE*** 16
buckwheat crêpe, wild mushrooms, normandy beurre blanc
- ESCARGOTS BARDOT** 17
warm hazelnuts, chartreuse butter, puff pastry
- PRIME STEAK TARTARE*** 17 / 25
sauce verte, organic egg, gaufrette potatoes
- FOIE GRAS PARFAIT** 15
ruby port gelée, grilled country bread
- CHICKPEA FRITES** 12
roasted eggplant dip, marinated peppers, basil pistou
- PÂTÉ de CAMPAGNE** 13
dijon mustard, cornichons, grilled country bread
- CROQUE MADAME*** 16
pain de mie, paris ham, gruyère fondue, organic egg
- CHARCUTERIE BOARD** 25
housemade pâté, heritage pork rilette, bayonne ham
- DUCK À L'ORANGE** 13
wood-grilled wings, blood orange, sauce maitaise
- HEARTH-FIRED MARROW** 22
burgundy onion jam, grilled country bread

Les Tartes Fines

- TARTE FLAMBÉE** 14
caramelized onions, cave-aged gruyère, bacon lardons
- TARTE PROVENÇAL** 12
swiss chard, goat cheese, pine nuts, market apples

ENTRÉES

- PARISIAN GNOCCHI** 23
wild mushrooms, goat cheese, roasted garlic
- YELLOWFIN TUNA NIÇOISE*** 33
seared tuna, white anchovy, baby gem lettuce, red wine vinaigrette
- SAUTÉED SKATE WING** 29
wood-roasted cauliflower purée, caper-brown butter, lemon
- MONKFISH BOURRIDE** 32
black mussels, fingerlings, braised leeks, garlic aioli
- CARLSBAD MUSSELS MARINIÈRES*** 26
garlic butter, dolin vermouth, warm baguette
- HERITAGE CHICKEN RÔTI** 36
mushroom & brioche pudding, buttered green beans, sauce vin jaune
- OAK-FIRED DUROC PORK CHOP** 36
bacon lardons, baby carrots, potato purée, grain mustard

FRUITS DE MER

- BRASSERIE LUXE*** (petite assiette) 55 | **BARDOT ROYALE*** (grande assiette) 110
- ½ LB LOBSTER 27
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- ½ DOZ ASSORTED OYSTERS* 17
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- SHRIMP COCKTAIL *marie rose* 18

Les Fromages

- CREMEUX DE CITEAUX (cow) * LOU REY FERMIER (sheep)
EPOISSES DE BOURGOGNE (cow) * BLEU D'AUVERGNE (cow)
COURONNE DE TOURAINE BY RODOLPHE LE MEUNIER (goat)
- Choice of 1 | Choice of 3 | All 5
8 | 22 | 29

SOUPES & SALADES

- ONION SOUP GRATINÉE** 14
**add périgord truffle, braised oxtail & soft poached egg 25
- SALADE BARDOT** 12
gem lettuce, fines herbs, shaved radishes, dijon vinaigrette
- WARM BEETS & GOAT CHEESE** 17
wild arugula, toasted hazelnuts, cassis vinaigrette
- ENDIVES AND BLUE CHEESE** 16
bleu d'auvergne, market apples, toasted walnuts, banyuls vinegar
- FRISÉE AUX LARDONS** 15
hearts of frisée, warm bacon, soft poached egg, sherry vinaigrette

Les Steak Frites

- 8 OZ FLAT IRON* 32
12 OZ RIB EYE* 45
8 OZ FILET MIGNON* 54
béarnaise, au poivre, bordelaise or foie gras butter & beef fat fries

- LE STEAKBURGER*** 24
prime rib patty, comté cheese, garlic aioli, watercress, bordelaise onions & hand-cut fries

SIDES

- mushrooms à la grecque
macaroni gratinée
green beans
creamed swiss chard
french fries
potato purée
9 each

PLATS POUR DEUX

- LOBSTER THERMIDOR**
brandy cream, béarnaise mp

- CÔTE DE BŒUF***
dry-aged, butter-basted 56pp

- LOUP DE MER**
grilled with fennel 29pp

- LAMB CROWN ROAST***
whole roasted double rack 48pp

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Rosé

CHÂTEAU D'ESCLANS

château d'esclans, côtes de provence, france 2013 18
Strawberry, raspberry and savory herb notes with hints of spice

COCKTAILS

LOST GENERATION

paul beau vs cognac, pineau des charentes, vanilla, amer hiver

AND GOD CREATED WOMEN

citadelle gin, byrrh, lemon, st-germain, angostura bitters, egg white

VOLTAIRE

grey goose l'orange vodka, housemade ginger syrup, lemon, eric bordelet sidre, baked apple bitters

15

THE RITZ

de montal armagnac, hardy elation cognac, sauternes, orange bitters, lemon

MAN ABOUT TOWN

rittenhouse rye, rooibos infused campari, house made pinot noir vermouth

EMPIRE'S FOOTPRINT

novo fogo cachaça, orgeat, lime, pineapple, jamaican #1 bitters

NOTRE DAME

magellan gin, grapefruit, citron sauvage, lemon shrub, champagne

LE DÉTROI

bombay dry gin, canton ginger liqueur, green chartreuse, lime, cilantro

CHARLEMAGNE

brenne single malt whisky, noilly prat dry vermouth, chambord, pineapple, lemon

BEER

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etienne dupont 5.5% normandie, france

HUMULUS LAGER 10
the bruery 7.2% imperial pilsner, placentia, california

KULMBACHER 8
kulmbacher brauerei 4.9% kulmbach, germany

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brewery ommegang 5.2% cooperstown, new york

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N'ICE CHOUFFE 12
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BARDOT

BRASSERIE

DESSERT

12

CHOCOLATE MACARON

french chocolate cookie, dark chocolate ganache

CRÈME CARAMEL

vanilla custard, caramel glaze

LEMON MERINGUE TART

market citrus, seasonal berries

APPLE TARTE TATIN

warm caramelized apple tart, puff pastry, vanilla bean ice cream

MILLE FEUILLE

caramelized puff pastry, vanilla crème patisserie

COUPE GLACÉE

selection of sorbets and ice creams, meringue garnishes

Les Fromages

CREMEUX DE CITEAUX (*cow*) * LOU REY FERMIER (*sheep*)
EPOISSES DE BOURGOGNE (*cow*) * BLEU D'Auvergne (*cow*)
COURONNE DE TOURAINE BY RODOLPHE LE MEUNIER (*goat*)

Choice of 1
8

Choice of 3
22

All 5
29

LAMILL COFFEE

ESPRESSO 4

DOUBLE ESPRESSO 5.5

CAPPUCCINO 5.5

FRENCH PRESS SM 4.5

FRENCH PRESS LG 9.5

HOT TEA PRESS 7

BARDOT

B R A S S E R I E

AFTER DINNER

15

LIVINGSTON & MONROE

Atlantico Reserva Rum, St George Nola Coffee, Demerara,
Float of Whipped Cream

'SIDECAR'

Hardy VSOP Cognac, Dry Curacao , Vanilla Ice Cream, Lemon

STORMING THE BASTILLE

Bastille Whiskey, Maurin Sweet Vermouth, Bittermen Coffee Bitters

FRANCOIS FLIP

Selevery Cacau Rum, Demerara, Angostura Bitters

Chartreuse

GREEN 15

YELLOW 12

GREEN V.E.P. 23

YELLOW V.E.P. 22

RENARDAT-FÂCHE BUGEY CERDON

Rosé Méthode Ancestrale Demi-sec Bugey, France NV 17

CHÂTEAU GUIRAUD SAUTERNES

Bordeaux, France 2007 24

OREMUS TOKAJI ASZÚ 5 PUTTONYOS Hungary 2003 41

KRACHER BEERENAU SLESE CUVÉE MICHAEL MINA

Burgenland, Austria 2008 18

LA TOUR VIEILLE BANYULS Roussillon, France 2006 11