BARDOT
BRASSERIE
DINNER

HORS D'ŒUVRES

BLUE CRAB CRÊPE* 16
buckwheat crêpe, wild mushooms, 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

CHARCUTERIE BOARD 25
housemade pâté, heritage pork rillette, bayonne ham

DUCK À L'ORANGE 13
wood-grilled wings, blood orange, sauce maltaise

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

CROQUE MADAME* 18
pain de mie, paris ham, gruyère fondue, organic egg

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 aïoli

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
½ LB KING CRAB 39
½ DOZ ASSORTED OYSTERS* 17
½ DOZ LITTLENECK CLAMS* 9
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 8 | **Choice of 3** 22 | **All 5** 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

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

LE STEAKBURGER* 24
prime rib patty, comté cheese, garlic aïoli,
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

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

BARDOT
BRASSERIE
DINNER

Champagne Cart

PATRICK PIUZE *VAL DE MER* CRÉMANT DE BOURGOGNE ROSÉ
burgundy, france nv **14**
racy and bone dry with bing cherry, strawberry, citrus with a limestone finish

HENRIOT BRUT ROSÉ REIMS
champagne, france nv **26**
elegent with intense strawberry, rose petal and racy acidity with mineral finish

CHARTOGNE-TAILLET *CUVÉE MINA* BRUT MERFY
champagne, france nv **32**
crisp apple, citrus fruit, honey suckle and fresh baked bread

KRUG *GRANDE CUVÉE* REIMS
champagne, france mv **38**
lemon peel, golden delicious apples and white flowers

WHITE

PIERRE HENRI GADAIS, *SAINT-FIACRE* MUSCADET
loire valley, france 2010 **11**
lemon, lime and pear qualities with a hint of sea salt and crisp clean finish

DOPFF & IRION *CUVÉE RENÉE DOPFF,* PINOT BLANC
alsace, france 2013 **14**
apricot, white peach, and apple blossom with soft floral 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

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

M. GRÜNHÄUSER 'HERRENBERG' RIESLING KABINETT
mosel, germany 2011 **17**
bright white peach, lychee fruit, lime candy, jasmine tea with a mineral finish

WILLIAM FÈVRE *CHAMPS ROYAUX* CHABLIS
burgundy, france 2013 **14**
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

RED

CHÂTEAU DES JACQUES, MORGON, 'CÔTE 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, *BARONNIE-MADELEINE*
chinon, france 2009 **14**
freshly harvested raspberry and red cherry, sage and tobacco, gravel dust finish

CHÂTEAU DE BEAUCASTEL *COUDOULET DE BEAUCASTEL*
côtes du rhône, france 2012 **20**
black plum, black current, blackberries, with a sutble 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 2011 **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

CHÂTEAU DE PEZ, SAINT-ESTPHE
bordeaux, france 2009 **32**
red plum, raspberry, violet, tobacco with a hint of leather

COSSE ET MAISONNEUVE *SOLIS*
cahors, france 2011 **12**
rich blackberry, mulberry, plum skin with notes of espresso

Rosé

CHÂTEAU D'ESCLANS
château d'esclans, côtes de provence, france 2013 **16**
strawberry, raspberry and savory herb notes with hints of spice

COCKTAILS

15

LOST GENERATION
paul beau vs cognac, normandin-mercier pineau des charentes, vanilla, amer hiver

AND GOD CREATED WOMEN
citadelle gin, byrrh, lemon, st-germain, angostura bitters, egg white

VOLTAIRE
ketel one oranje vodka, housemade ginger syrup, lemon, eric bordelet sidre, baked apple bitters

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

MAN ABOUT TOWN
rittenhouse rye, rooibos infused campari, carpano antica sweet vermouth

EMPIRE'S FOOTPRINT
novo fogo cachaça, orgeat, lime, pineapple, jamaican #1 bitters

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

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

CHARLEMAGNE
brenne single malt whisky, tempus fugit kina, chambord, pineapple, lemon

BEER

CIDRE BOUCHÉ BRUT **10**
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*

OMMEGANG WITTE **8**
brewery ommegang 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*