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# BARDOT

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## A P P E T I Z E R S

- MUSSELS. jus, toast. 12
- ARTISANAL CHEESE PLATE. seasonal accompaniments, toast. 15
- FRIED BRUSSELS SPROUTS. parmesan, lemon, red pepper aioli. 8 add bacon +2
- BARDOT SALAD. strawberries, walnuts, goat cheese, balsamic vinaigrette. 11
- CHOPPED ROMAINE SALAD. lemon parmesan dressing, parmesan crisp. 11
- PICKLED RED & GOLD BEETS. goat cheese, yogurt, pinenuts, olive oil. 9
- CRAB FRITES. lump crab, pepperjack, old bay. 9
- MAC & CHEESE. sharp cheddar. 7 add bacon +2
- WINGS. buffalo, honey sriracha, moroccan pepper, or chipotle bbq. bleu cheese. 10

## S A N D W I C H E S

- BARDOT BURGER. caramelized onions, cheddar, lettuce, harissa. 13
- CHORIZO LAMB BURGER. curry ketchup, crispy onion, lettuce. 14
- FRIED CHICKEN. cheddar biscuit, sweet pickles, sriracha mayo. 13
- SEARED JUMBO LUMP CRAB CAKE. granny smith apple slaw, miso dressing. 15
- FRIED EGGPLANT. sauteed spinach, provolone, roasted tomato aioli. 12
- ITALIAN SAUSAGE. provolone, peppers, onions, tomato basil. 14

## E N T R E E S

- SEA BASS. white beans, tomato, olives, capers. 19
- QUESADILLA. black bean salsa, pico, chipotle sour cream. 10 add chicken +2 add short rib +4
- WILD MUSHROOM RISOTTO. spinach, parmesan, truffle oil, sunny side egg. 17
- COULETTE STEAK. fingerling potato, cauliflower mash. 21

## D E S S E R T

- BANANA FOSTER BREAD PUDDING. rum anglaise. 8
- FUDGE BROWNIE. bourbon caramel, whipped cream. 8
- LEMON TART. blueberries. 7

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KITCHEN OPEN 5PM. SUN-THURS TIL 11PM. FRI&SAT TIL 1AM.  
HAPPY HOUR SUNDAY THRU FRIDAY 5PM TO 7PM

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*consuming raw or undercooked foods may increase risk of food borne illness.*  
PARTIES OF 6 OR MORE MAY BE CHARGED A GRATUITY OF 20%.