
BARDOT

APPETIZERS

- MUSSELS. roasted garlic cream, crispy bacon, toast. 12
- ARTISANAL CHEESE PLATE. seasonal accompaniments, toast. 15
- FRIED BRUSSELS SPROUTS. parmesan, lemon, roasted red pepper aioli. 8 add bacon +2
- TATER TOT POUTINE. short rib, cheese curds, gravy. 9
- BARDOT SALAD. strawberries, pine nuts, goat cheese, balsamic vinaigrette. 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, general tso's, thai chili, or chipotle bbq. bleu cheese. 10

SANDWICHES

- BARDOT BURGER. caramelized onions, cheddar, lettuce, harissa. 13 add pork roll +2
- CHORIZO LAMB BURGER. curry ketchup, crispy onion, lettuce. 14
- FRIED CHICKEN. cheddar biscuit, sweet pickles, sriracha mayo. 13
- SEARED JUMBO LUMP CRAB CAKE. lettuce, tomato, chipotle remoulade. 15
- FRIED EGGPLANT. sauteed spinach, provolone, roasted tomato aioli. 12

ENTREES

- 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
- PORK ROLL HASH. fingerling potato, caramelized onion, red pepper, fried egg, sriracha ketchup. 12
- HALIBUT. roasted artichoke, hearts of palm, spinach, lemon beurre blanc. 19
- COULETTE STEAK. potato zucchini gratin, garlic herb butter. 21

DESSERT

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

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

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