
BARDOT

APPETIZERS

- MUSSELS. white wine broth, garlic, shallots, toast. 12
HUMMUS PLATE. roasted red pepper, pistachios,
pickled vegetables, mixed olives, toasted pita. 12
BRUSSELS SPROUTS. garlic chili oil. 8 add bacon +2
BARDOT SALAD. mixed greens, strawberries, candied walnuts, goat cheese,
creamy balsamic. 11 add grilled chicken +5
PICKLED RED & GOLD BEETS. goat cheese, yogurt, pistachios, olive oil. 9
CRAB FRITES. lump crab, cheddar, old bay, roasted red pepper aioli, jalapenos. 11
MAC & CHEESE. sharp cheddar. 7 add bacon +2
TATER TOT POUTINE. short rib, cheese curds. 10
D's WINGS. buffalo, cajun, mild, honey sriracha,
general tso's, apricot habanero, honey bbq, or korean bbq. bleu cheese. 10

SANDWICHES

- BARDOT BURGER. cheese, crispy onion rings, arugula. 13 add bacon or egg +2
LAMB BURGER. spicy lamb, smoked harissa aioli, arugula, tomato. 13 add bacon or egg +2
CHICKEN SANDWICH. FRIED or GRILLED.
sweet pickles, sriracha mayo. 13 add bacon or egg +2
JUMBO LUMP CRAB. lettuce, tomato, spicy red pepper. 15
ITALIAN CHICKEN. roasted red pepper, broccoli rabe, provolone, long hot aioli, baguette. 15
GRILLED PORTOBELLO. roasted red pepper, arugula, roasted tomato aioli, baguette. 12

ENTREES

- QUESADILLA. black bean salsa, pico, chipotle sour cream. 10
add blackened chicken, short rib, shrimp, moroccan lamb, or smoked mushroom +3
CAULIFLOWER STEAK. chickpea hash, spicy red pepper. 14
SALMON. sweet corn risotto, citrus, white wine. 19
8oz RIBEYE. fingerling potatoes, demi-glace, herbed butter. 21

DESSERT

see server.

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%.
