
BARDOT

APPETIZERS

- MUSSELS. puttanesca, toast. 12
- HUMMUS PLATE. roasted red pepper, pistachios, pickled vegetables, mixed olives, pomegranate, 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 rub, 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. arugula, tomato, cornichon jalapeno tartar. 15
- ITALIAN CHICKEN. roasted red pepper, broccoli rabe, provolone, long hot aioli. 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. warm potato & asparagus salad, foie gras butter, demi-glace. 24
- BABY BACK RIBS. chipotle honey glaze, fried corn, potato salad. 18

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%.
