

LUNCH MENU

SMALL PLATES & STARTERS

COLD SELECTIONS

BARDOT SALAD {V/G} 10

Baby spinach leaves, blue cheese, candied walnuts, Bosc pears, tarragon Dijon vinaigrette

SEASONAL TOMATO SALAD WITH FRESH BURRATA {V/G} 11

Pesto, lemon juice, extra-virgin olive oil, balsamic vinegar glaze, basil

WEDGE SALAD 11

Iceberg lettuce, bacon, red onions, house croutons, cherry tomatoes, house blue cheese

GRILLED BOSCH PEARS {G} 13

Balsamic vinegar glaze, burrata, Parma ham, arugula

SALMON RILLETTES 11

Lightly smoked king salmon spread, lemon, capers, cream cheese, baguette toast

STEAK TARTARE {G*} 14

Raw chopped beef filet, capers, shallots, Dijon mustard dressing, quail egg

PERUVIAN CEVICHE {G*} 13

Baqueta sea bass marinated in lime juice, aji amarillo peppers, red onions, cilantro, leche de tigre

SPICY AHI TUNA TARTARE {G} 14

Red onions, ginger, sesame seed, chili oil, seaweed salad, spiced avocado and mango, crispy wonton chips

CHARCUTERIE PLATE {G*} 16

House country pâté, truffle salami, Parma ham, smoked duck breast

CHEESE PLATE {G*/V} 14

A weekly choice of domestic and imported cheeses

HOT SELECTIONS

SOUPE DU JOUR

Soup of the day.

MANILA CLAM CHOWDER 11

Smokey bacon, fingerling potatoes, creamy clam juice

FRENCH ONION SOUP 9

Sherry wine, chicken broth, toasted baguette, Gruyère cheese

TOMATO BISQUE {V/G} 8

Tomatoes, onions, garlic, basil, heavy cream

FISH N CHIPS 14

Beer battered red snapper, house tartar sauce

BAJA FISH TACO 6

Beer battered red snapper, corn tortilla, cabbage, lime, cilantro crème fraiche

GRILLED BEEF SATAY 10

Marinated flank steak, spicy peanut sauce, pickled cucumbers

DUCK TACO A L'ORANGE 6

Orange marinated duck confit, corn tortilla, salsa quemada, onions, cilantro, orange zests

GOAT CHEESE LOLLIPOPS {V} 9

Panko crusted, clover honey, roasted almonds

TRUFFLE AND PARMESAN FRIES {G/V} 8

MACARONI AU GRATIN 9

Paris ham, mushrooms, Gruyère, bread crumbs

ESCARGOT CASSOLETTE 14

Escargots, garlic, parsley, mushrooms, bacon, aged parmesan, cream

PASTAS

FRESH PAPPARDELLE WITH CHICKEN 16

Free range chicken breast, extra virgin olive oil, oven dried tomatoes, garlic slivers, mushrooms, basil

VEGAN GLUTEN FREE PASTA {V/G/VV} 15

Young vegetables sautéed in extra virgin olive oil, cherry tomatoes, roasted pine nuts, pesto

FRESH FETTUCCINE WITH SHRIMP 22

Ginger, garlic, green onions, snow peas, cilantro oil

SPAGHETTI ALLA CHECCA {V/VV} 14

Heirloom cherry tomatoes, garlic, basil, extra virgin olive oil

{V} VEGETARIAN | {VV} VEGAN | {G} GLUTEN FREE

*Consuming raw or undercooked meats such as rare or medium rare poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. All our meats are humanely raised, free of hormones and antibiotics. A \$4 plating fee will be added to split entrées. Maximum of four split checks per party...please allow additional time to process.

BARDOT
909.621.2255

LUNCH MENU

ENTRÉE SALADS

SALADE NIÇOISE { G } 20

Seared sashimi grade tuna, little gem lettuce, fingerling potatoes, haricots verts, Niçoise olives, cherry tomatoes, hard-boiled eggs, anchovy aioli dressing

WARM ASIAN CHICKEN SALAD { G } 16

Chinese cabbage, sesame seeds, honey, rice vinegar, green onion, cashews, snow peas, crispy rice noodles

NY STEAK SALAD { G } 22

NY Steak, watercress and little gem lettuce, red onions, Bosc pears, candied pecans, Bleu d'Auvergne, Dijon mustard vinaigrette

MEDITERRANEAN SALAD { V } 15

Moroccan couscous, tomatoes, red onion, mint, parsley, feta cheese, kalamata olives, Persian cucumbers, lemon olive oil dressing

Add grilled chicken 5 | Add grilled salmon 10

HERBED GOAT CHEESE SALAD 14

Belgian endives, watercress, walnut oil, Fuji apples, walnuts, Xeres vinegar, Dijon dressing on baguette crostini

ATLANTIC SALMON SALAD { G } 19

Grilled on mixed spinach, fresh raspberries, heirloom tomatoes, cucumbers, red onion, raspberry balsamic vinegar dressing

*CAESAR SALAD 10

Romaine lettuce, anchovy dressing, house croutons, grana Parma cheese

Add grilled chicken 5 | Add grilled salmon 10

THE GARDENER { V/VV/G } 15

Little gem lettuce, Belgian endives, radicchio, marinated artichokes, green beans, cherry tomatoes, Chioggia beets, red radishes, Persian cucumbers and sliced carrots.

Choice of house dressings

COBB SALAD { G } 16

Iceberg lettuce, romaine, watercress, grilled chicken breast, Chopped bacon, blue cheese crumbled, tomatoes, avocados, chives, hard boiled egg. Choice of house dressings

CRAB LOUIS { G } 22

Crab meat, Iceberg lettuce, avocados, asparagus, tomatoes, homemade thousand island

BURGERS

Served on a brioche bun with a choice of homemade fries or mixed green salad.

GORGONZOLA BURGER 16

½ Pound ground choice chuck, gorgonzola, Gruyère, arugula, fried onions, truffle aioli

QUE PASO BURGER 15

½ Pound ground choice chuck, roasted Anaheim peppers, pepper jack cheese, jalapeño jam, fried egg

BACON AND CHEDDAR BURGER 15

½ Pound ground choice chuck, organic tomato, little gem lettuce, onion marmalade

CHICKEN BURGER HARVARD SQUARE 15

½ Pound ground free range chicken, jalapeño jack cheese, guacamole, tomatoes, red onions

BALTIMORE CRAB BURGER 17

Jumbo lump crab cake, cabbage slaw, rémoulade sauce

{ V } VEGETARIAN | { VV } VEGAN | { G } GLUTEN FREE

*Consuming raw or undercooked meats such as rare or medium rare poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. All our meats are humanely raised, free of hormones and antibiotics. A \$4 plating fee will be added to split entrées. Maximum of four split checks per party...please allow additional time to process.

BARDOT
909.621.2255

LUNCH MENU

SANDWICHES

Served with choice of homemade fries or a mixed green salad.

BLT 14

Hand crafted artisan smoked bacon piled high, little gem lettuce, heirloom tomatoes, pesto aioli, sliced country levain

BEEF SATAY 14

Marinated beef skewers, lettuce, tomatoes, red onions, cilantro, scallions, Sriracha aioli on a crispy baguette

CHICKEN CHIPOTLE 14

Grilled free range chicken breast marinated in lime juice and garlic, red onion, tomato, cilantro, little gem lettuce, chipotle aioli, crispy baguette

CROQUE-MONSIEUR & TOMATO BISQUE 14

Paris ham, béchamel sauce, Gruyère cheese, grilled sliced country levain

PORTOBELLO {V} 14

Grilled Portobello mushroom, burrata, Roma tomato, arugula, pesto aioli on ciabatta roll

BEEF SHORT RIB 14

Braised in red zinfandel, creamed horseradish, shredded cabbage on a brioche roll

CHICKEN CLUB SANDWICH 14

Grilled chicken breast, artisan bacon, little gem lettuce, heirloom tomatoes, homemade mayonnaise, white bread

TRUFFLE TURKEY 14

Peppered roasted turkey breast with toasted brie, onion, marmalade, Roma tomatoes, watercress, truffle aioli on baguette. Served hot

SEASONAL SPECIALTIES

MOULES FRITES {G} 18

Mussels steamed in shallots, garlic, white wine and butter accompanied with French fries

SEAFOOD COUSCOUS 28

Red snapper, shrimp, scallops, mussels, harissa, vegetable stock, chick peas, white raisins

JAPANESE SCALLOPS {G} 28

Pan seared, carrot purée, flash seared Belgian endives, Fuji apples, ginger, lemon

SHELTON FARMS CHICKEN BREAST {G} 22

Oven roasted, forest mushrooms, creamy polenta, fava beans, mushroom velouté

BAVETTE A L'ÉCHALOTTE {G} 24

Skillet seared 10 oz. flank steak with shallots, haricots verts and French fries

SIDES

BRUSSELS SPROUTS {V/G} 6

GREEN BEANS {V/G} 5

FRENCH FRIES {V/VV/G} 5

FINGERLING POTATOES {V/G} 5

BOK CHOI {V/G} 5

AU GRATIN POTATOES {V/G} 6

SAUTÉED MUSHROOMS {V/G} 6

SAUTÉED SPINACH {V/VV/G} 6

STEAMED BROCCOLI {V/VV/G} 6

MASHED POTATOES {V/G} 5

GRILLED ASPARAGUS {V/VV/G} 8

{V} VEGETARIAN | {VV} VEGAN | {G} GLUTEN FREE

*Consuming raw or undercooked meats such as rare or medium rare poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. All our meats are humanely raised, free of hormones and antibiotics. A \$4 plating fee will be added to split entrées. Maximum of four split checks per party...please allow additional time to process.

BARDOT

909.621.2255

DINNER MENU

SMALL PLATES & STARTERS

BARDOT SALAD { V/G } 10

Baby spinach leaves, blue cheese, candied walnuts, Bosc pears, tarragon Dijon vinaigrette

SEASONAL TOMATO SALAD WITH BURRATA { V/G } 11

Pesto, lemon juice, extra-virgin olive oil, balsamic vinegar glaze, basil

PERUVIAN CEVICHE { G* } 13

Baqueta seabass marinated in lime juice, aji amarillo peppers, red onions, cilantro, leche de tigre

WEDGE SALAD 11

Iceberg lettuce, bacon, red onions, croutons, cherry tomatoes, house blue cheese

SALMON RILLETTES 11

Lightly smoked king salmon spread, lemon, capers, cream cheese, baguette toast

GRILLED BOSCH PEARS { G } 13

Balsamic vinegar glaze, burrata, Parma ham, arugula

SPICY AHI TUNA TARTARE 14

Red onions, ginger, sesame seed, chili oil, seaweed salad, spiced avocado and mango, crispy wonton chips

STEAK TARTARE { G* } 14

Raw chopped beef filet, capers, shallots, Dijon mustard dressing, quail egg, potato chips

CHARCUTERIE PLATE { G* } 16

House country pâté, truffle salami, Parma ham, smoked duck breast

CHEESE PLATE { G*/V } 14

A weekly choice of domestic and imported cheeses

SOUPE DU JOUR 9

Soup of the day

MANILA CLAM CHOWDER 11

Smokey bacon, fingerling potatoes, creamy clam juice

FRENCH ONION SOUP 9

Sherry wine, chicken broth, toasted baguette, Gruyère cheese

TOMATO BISQUE { V/G } 8

Tomatoes, onions, garlic, basil, heavy cream

FISH N CHIPS 14

Beer-battered red snapper, house tartar sauce

BAJA FISH TACO 6

Beer-battered red snapper, corn tortilla, cabbage, lime, cilantro crème fraiche

MUSSELS MARINIÈRES { G } 14

Steamed in shallots, garlic, white wine and butter

GRILLED BEEF SATAY 10

Marinated flank steak, spicy peanut sauce, pickled cucumbers

DUCK TACO A L'ORANGE 6

Orange marinated duck confit, corn tortilla, salsa quemada, onions, cilantro, orange zests

GOAT CHEESE LOLLIPOPS { V } 9

Panko crusted, clover honey, roasted almonds

TRUFFLE & PARMESAN FRIES { G/V } 8

MACARONI AU GRATIN 9

Paris ham, mushrooms, Gruyère, bread crumbs

ESCARGOT CASSOLETTE 14

Escargots, garlic, parsley, mushrooms, bacon, aged parmesan, cream

{ V } VEGETARIAN | { VV } VEGAN | { G } GLUTEN FREE

*Consuming raw or undercooked meats such as rare or medium rare poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. All our meats are humanely raised, free of hormones and antibiotics. A \$4 plating fee will be added to split entrées. Maximum of four split checks per party...please allow additional time to process.

BARDOT

909.621.2255

DINNER MENU

ENTRÉE SALADS

SALADE NIÇOISE { G } 21

Seared sashimi grade tuna, little gem lettuce, fingerling potatoes, haricots verts, Niçoise olives, cherry tomatoes, hard-boiled egg, anchovy aioli dressing

NY STEAK SALAD { G } 23

NY Steak, watercress and little gem, red onions, Bosc pears, candied pecans, Bleu d'Auvergne, Dijon mustard vinaigrette

HERBED GOAT CHEESE SALAD 14

Belgian endives, watercress, walnut oil, Fuji apples, walnuts, Xeres vinegar, Dijon dressing on baguette crostini

MEDITERRANEAN SALAD { V } 15

Moroccan couscous, tomatoes, red onion, mint, parsley, feta cheese, kalamata olives, Persian cucumbers, lemon olive oil dressing
Add grilled chicken 5

*CAESAR SALAD 10

Romaine lettuce, anchovy dressing, house croutons
Add grilled chicken 5 | Add grilled salmon 10

THE GARDENER { V/VV/G } 15

Little gem lettuce, Belgian endives, radicchio, marinated artichokes, green beans, cherry tomatoes, Chioggia beets, red radishes, Persian cucumbers and sliced carrots.
Choice of house dressings

COBB SALAD { G } 16

Iceberg lettuce, romaine, watercress, grilled chicken breast, Chopped bacon, crumbled blue cheese, tomatoes, avocados, chives, hard boiled egg. Choice of house dressings

CRAB LOUIS { G } 22

Crab meat, Iceberg lettuce, avocados, asparagus, tomatoes, house thousand island

SANDWICHES & BURGERS

{ All sandwiches are served with choice of homemade fries or a mixed green salad. Our hamburgers are made of the finest, humanely raised corn fed beef }

CHICKEN CHIPOTLE 15

Grilled free range chicken breast marinated in lime juice and garlic, red onion, tomato, cilantro, little gem lettuce, chipotle aioli, crispy baguette

CROQUE-MONSIEUR AND TOMATO BISQUE 15

Paris ham, béchamel sauce, Gruyère cheese, grilled sliced country levain

PORTOBELLO { V } 15

Grilled Portobello mushroom, burrata, Roma tomato, arugula, pesto aioli on ciabatta roll

GORGONZOLA BURGER 16

½ Pound ground choice chuck, gorgonzola, Gruyère, arugula, fried onions, truffle aioli on a brioche bun

BACON AND CHEDDAR BURGER 15

½ Pound ground choice chuck, organic tomato, little gem lettuce, onion marmalade, brioche bun

CHICKEN BURGER HARVARD SQUARE 15

½ Pound ground free range chicken, jalapeño jack cheese, guacamole, tomato, red onions, brioche bun

BALTIMORE CRAB BURGER 17

Jumbo lump crab cake, cabbage slaw, rémoulade sauce, brioche bun

PASTAS

FRESH PAPPARDELLE WITH CHICKEN 18

Free range chicken breast, extra virgin olive oil, oven dried tomatoes, garlic slivers, mushrooms, basil

VEGAN GLUTEN FREE PASTA { V/G/VV } 16

Asparagus, zucchini, spinach and broccoli sautéed in extra virgin olive oil, cherry tomatoes, roasted pine nuts, dairy free pesto

FRESH FETTUCCINE WITH SHRIMP 24

Ginger, garlic, green onions, snow peas, cilantro oil

SPAGHETTI ALLA CHECCA { V/VV } 14

Heirloom cherry tomatoes, garlic, basil, extra- virgin olive oil

{ V } VEGETARIAN | { VV } VEGAN | { G } GLUTEN FREE

*Consuming raw or undercooked meats such as rare or medium rare poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. All our meats are humanely raised, free of hormones and antibiotics. A \$4 plating fee will be added to split entrées. Maximum of four split checks per party...please allow additional time to process.

BARDOT

909.621.2255

DINNER MENU

SEASONAL SPECIALTIES

BLACK COD WITH MISO 27

Marinated in miso, sate and mirin, bok choy, jasmine rice, pickled ginger

SEAFOOD COUSCOUS 32

Red snapper, shrimp, scallops, mussels, harissa vegetable stock, chick peas, white raisins

STEELHEAD SALMON { G } 26

Pan seared, organic red quinoa, Niçoise olives, red onions, mango, edamame, extra virgin olive oil, pink peppercorn

JAPANESE SWEET SCALLOPS { G } 34

Pan seared, carrot purée, flash seared Belgian endives, Fuji apples, ginger, lemon

SHELTON FARMS CHICKEN BREAST 22

Oven roasted, forest mushrooms, creamy polenta, fava beans, mushroom velouté

DUCK OLD FASHIONED 32

Duck breast seared medium and duck leg confit, whiskey cherry gastrique, sweet potato mash, crispy onions

KUROBUTA PORK CHOP 32

Bourbon glazed, Brussels sprouts, baby carrots, fingerling potatoes, grilled green onions

BEEF SHORT RIBS 26

Braised in red zinfandel, horseradish potato purée, peas and carrots

COLORADO LAMB CHOPS { G } 39

Grilled green beans, au gratin potatoes, Provençale tomato, chimichurri, lamb jus

BAVETTE A L'ÉCHALOTTE { G } 26

10 oz. flank steak skillet seared with shallots, haricots verts and mashed potatoes

STEAKS

Bardot serves the finest humanely raised corn-fed beef. All our steaks are seasoned with sea salt and fresh ground black pepper, then broiled to seal in all the juices and flavor.

3 Dipping Sauces Chimichuri | Béarnaise | Creamed Horseradish - Choice of 2 side dishes.

10oz	FILET MIGNON* { G }	39
7oz	PETITE FILET MIGNON* { G }	32
12oz	NEW YORK STRIP* { G }	35
14oz	RIBEYE STEAK* { G }	37
20oz	PORTERHOUSE STEAK* { G }	42

SIDES

BRUSSELS SPROUTS 6 { V/G }

GREEN BEANS 5 { V/G }

FRENCH FRIES 5 { V/VV/G }

FINGERLING POTATOES 5 { V/G }

BOK CHOI 5 { V/G }

GRILLED ASPARAGUS 8 { V/VV/G }

SAUTÉED MUSHROOMS { V/G } 6

SAUTÉED SPINACH { V/VV/G } 6

STEAMED BROCCOLI { V/VV/G } 6

MASHED POTATOES { V/G } 5

MASHED SWEET POTATOES { V/G } 5

PROVENÇALE TOMATOES { V } 5

AU GRATIN POTATOES { V/G } 6

{ V } VEGETARIAN | { VV } VEGAN | { G } GLUTEN FREE

*Consuming raw or undercooked meats such as rare or medium rare poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. All our meats are humanely raised, free of hormones and antibiotics. A \$4 plating fee will be added to split entrées. Maximum of four split checks per party...please allow additional time to process.

BARDOT
909.621.2255