



Bastille Brasserie & Bar

CAFÉ • APÉRITIFS • PATIO • BAR À VINS

Hors d'Oeuvres

Confit Wings GF 14
Espelette "Buffalo" Sauce | Lettuces
Celery | Horseradish Crème Fraîche

Pâté de Foie de Volaille 15
Chicken Liver Mousse | Cornichons
Mustard | Pickled Shallots | Crostini

Planche de Charcuteries 16
Duck Prosciutto | Rillettes | Copa
Salami | Cornichons
Pickled Shallots | Mustard

Beignets de Crevettes 12 3pc
Savory Rock Shrimp Fritters
Guacamole | Lime | Coriander

Saumon Fumé d'Écosse GFA 17 +3 PF
Scottish Smoked Salmon | Arugula
Capers | Crème Fraîche | Chives
Egg | Baguette

Salades et Soupe

Soupe du Jour - Market Soup 13

Salade Verte GF|VG 13
Lettuce | Tomatoes | Cucumber
Radish | Pickled Shallots
Vinaigrette Maison

Salade César Rustique GF 15
Curly Endive | Radicchio | Grana Padano
Rustique Croutons | 60° Egg | Anchovies
Preserved Lemon Vinaigrette

French Classics

Moules Frites à la Normande GF Steamed Mussels | Normandy Cidre | Garlic-Shallots | Crème Fraîche
Parsley | Pommes Frites 26

Paillard de Poulet GF Amish Chicken Paillard | Pommes Persillades | Winter Salad | Sauce Diable 28

Croque Monsieur Parisian Ham | Gruyère Cheese | Multi Grain Bread | Mornay Sauce | Frites Salade 22

Croque Madame Parisian Ham | Gruyère Cheese | Mornay Sauce | Egg | Frites | Salad 24

Entrées

Saumon GF King *Salmon Filet | Organic Carnaroli Rice | Mushrooms | Truffle Emulsion | Parmesan Crisp 32

Risotto aux Champignons et Truffe GF|VGA Organic Carnaroli Rice | Mushrooms | Truffle Emulsion
Parmesan Crisp 29

Galette Savoyarde VGA Housemade Grilled Flatbread | Caramelized Onions | Raclette Cheese | Bacon
Arugula | Olive Oil 18

Bistro Steak Frites GF Grilled Angus *Hanger Steak | Bastille Steak Sauce | Frites | Salade 35 +10 PF

Burger au Camembert GFA 6 oz. Smith Meadows Farm VA Angus *Beef | Camembert | Bacon | Arugula
Tomato Confit | Caramelized Onion | Frites | Salad 27

Desserts

Assiette de Fromage 18 GFA +3 PF

Chef Selected Seasonal Cheeses
Fruit-Walnut Bread | Honey Comb

Profiterole Géante au Chocolat et Caramel 12
Large Chocolate Choux | Vanilla Ice Cream Chocolate
Fudge | Chocolate Shavings | Caramel Salé

Crème Brûlée à la Vanille 12 GFA
Madagascar Vanilla Bean Custard
Caramelized Sugar | Chocolate Chip Shortbread

Pot de Crème au Chocolat Noir 12 GFA
Valrhona Dark Chocolate Custard | Cherries
Crème Chantilly | Cookie

Glaces et Sorbet Maison 12 GFA
Chef's Ice Creams & Sorbets | Cookie | 3 Scoops

Lunch Prix Fixe ~ \$39 3 Courses

Taxes & Gratuities Not Included | Dine In Only | No Sharing

Offers & Discounts Not Available on Prix Fixe Menus

Select 1 Hors d'Oeuvres or Salade ~ 1 Classic or Entrée ~ 1 Dessert

Items marked with + are available with the Prix Fixe at an additional price

See menu for specific pricing

Add Ons & Sides

King Salmon +13 | Grilled Chicken +11 | Hanger Steak +15

Pommes Frites 7
Housemade Aioli & Ketchup

First Bread Basket Complimentary ~ Additional Baskets \$3 ea

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge. Menu is valid Friday 11:30am-2pm
Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free; (VG or VGA) is Vegetarian or can be made Vegan.
Please let your server know upon ordering.

We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination.
If you have a serious allergy, we recommend that you call the restaurant before dining with us.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Please note there is a \$6 per person charge for outside desserts. Menu Valid 01|10|2025