



# Bastille Brasserie & Bar

CAFÉ • APÉRITIFS • PATIO • BAR À VINS

## Hors d'Oeuvres

### Confit Wings GF 14

Espelette "Buffalo" Sauce | Lettuces  
Celery | Horseradish Crème Fraîche

### Terrine de Foie de Volaille 15

Chicken Liver Mousse | Cornichons  
Mustard | Pickled Shallots | Crostini

### Planche de Charcuteries 16 +3 PF

Duck Rillettes | Copa | Salami  
Duck Prosciutto | Pickled Shallots  
Mustard | Cornichons

### Beignets de Crevettes 12 3pc

Savory Rock Shrimp Fritters  
Guacamole | Lime | Coriander

### Rillettes de la Mer GFA 16

Smoked Salmon & King Salmon  
Pickled Shallots | Grainy Mustard  
Baguette

## Salades et Soupe

### Soupe du Jour - Market Soup 13

### Salade Verte GF|VG 13

Lettuce | Tomatoes | Cucumber  
Radish | Pickled Shallots  
Vinaigrette Maison

### Salade de Betteraves et Citrus GF 16

Organic Beets | Orange Supremes  
Fresh Pomegranate | Arugula  
Balsamic Vinaigrette

## French Classics

**Moules Frites Marinière** GF Steamed Mussels | Garlic-Shallots | Butter | White Wine Broth  
Housemade Pommes Frites 26

**Paillard de Poulet** GF Amish Chicken Paillard | Pommes Persillades | Broccolini | 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 | | Wild Mushroom & Fennel Risotto | Tarragon Emulsion 32

**Risotto aux Champignons et Fenouil** GF|VGA Organic Carnaroli Rice | Wild Mushrooms | Fennel  
Tarragon | Chives | Parmesan Crisp 25

**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 +9 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 16 GFA +3 PF

Fromager d'Affinois C | Mimolette C | Roquefort S  
Valençay G | 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 +12 | Grilled Chicken +10 | 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 10|25|2024