



Bastille Brasserie & Bar

CAFÉ • APÉRITIFS • PATIO • BAR À VINS

Hors d'Oeuvres

Beignets de Crevettes 3pc|6pc **12|24**
Rock Shrimp Fritters | Guacamole | Lime | Coriander

Escargots à la Bourguignone **15**
Snails | Garlic Herb Butter | Bread Crumbs

Rillettes de la Mer GFA **16**
Scottish Smoked Salmon & King Salmon Rillettes
Pickled Shallots | Grainy Mustard | Baguette

Terrine de Foie de Volaille **15**
Chicken Liver Mousse | Crostini | Cornichons
Mustard | Pickled Shallots | Arugula

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

Salades et Soupes

Salade Frisée aux Champignons GF **16**
Frisée | Wild Mushrooms | Caramelized Pear
Walnuts | Roquefort | Sherry Vinaigrette

Salade de Betteraves et Citrus GF **16**
Organic Beets | Orange Supremes
Pomegranate | Arugula | Balsamic Vinaigrette

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

Soupe à l'Oignon Gratinée **14**
Caramelized Onion | Crostini | Gruyère
Roasted Onion Broth

Soupe du Jour - Market Soup **13**

Legumes et Les Poissons

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

Saumon "Amandine" GF King Salmon Filet | Roasted Fennel | Broccolini | Browned Butter
Toasted Almonds **32**

Bouillabaisse de Morue GFA Sautéed Atlantic Cod "Baccalau" | Saffron & Pernod Shellfish Broth
Mussels | Fennel | Carrots | Potatoes | Tarragon | Rouille Aioli Toast **36**

Noix de Saint Jacques GF Seared Diver *Scallops | Wild Mushroom & Fennel Risotto
Tarragon Emulsion **34**

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

Les Grillades

Bistro Steak Frites GF 7 oz. Grilled Angus *Hanger Steak | Bastille Steak Sauce | Frites | Salade **35**

Carre d'Agneau GF Roasted Free-Range *Lamb Rack | Pomegranate Sauce | Cannellini Bean Ragout
Roasted Fennel | Baby Onions **42**

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

Paillard de Poulet GF Amish Chicken Paillard | Pommes Persillades | Broccolini | Sauce Diable **28**

Magret de Canard aux Poires GF Hudson Valley Moullard *Duck Breast | Cassis Noir Gastrique
Pommes Persillades | Caramelized Pear | Baby Onions | Broccolini **36**

Take 30% off All Wines by the Bottle every Tuesday

First Bread Basket with Salted Butter is Complimentary ~ Additional Baskets \$3 ea

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge. Menu is valid Tuesday - Saturday
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.
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.

Menu Valid 09|26|2024