



## Hors d'Oeuvres

**Beignets de Crevettes** 3pc|6pc 12|24  
Rock Shrimp Fritters | Green Harissa Aioli

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

**Saumon Fumé d'Écosse** GFA 17  
Scottish Smoked Salmon | Arugula | Capers  
Crème Fraiche | Chives | Egg | Baguette

**Terrine de Foie Gras** GFA 23  
Hudson Valley Foie Gras | Fruit Chutney  
Housemade Pain d'Épices

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

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

## Les Poissons et Legumes

**Sole Limanade au Crabe** 38  
North Atlantic Lemon Sole | Crab Crust  
Lemon Ginger Beurre Blanc | Asparagus  
Spring Pea Purée | Carrots

**Saumon Royal** GF 34  
Seared King \*Salmon | Asparagus Risotto  
Lemon Cream Sauce | Sorrel

**Moules au Safran et Frites** GF 26  
White Wine Steamed Mussels  
Garlic-Shallots | Saffron Butter | Parsley  
Pommes Frites

**Risotto aux Asperges et Citron** GF|VGA 26  
Organic Carnaroli Rice | Grilled Asparagus  
Lemon Cream Sauce | Parmesan Crisp

## Salades et Soupes

**Salade César aux Asperges** GF 15  
Butterhead | Asparagus | 60° Egg  
Grana Padano Cheese | Croutons  
Anchovies | Preserved Lemon Vinaigrette

**Salade de Betteraves et Citrus** GF 16  
Organic Beets | Orange | Goat Cheese  
Arugula | Balsamic Vinaigrette

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

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

**Soupe du Jour** - Chef's Market Soup 13

## Steak Frites

Served with Bastille's Steak Sauce  
Pommes Frites & Petite Salade  
7 oz \*Hanger Steak 36  
8 oz \*Filet Medallions 43  
12 oz \*Entrecôte "Ribeye" 46

## Plats Principaux

**Magret de Canard à l'Orange** GF 36  
Moullard \*Duck Breast  
Grand Marnier Gastrique | Wild Rice  
Orange Fennel Marmalade | Carrots | Asparagus

**Burger - à l'Oignon Gratinée** GFA 27  
Smith Meadows Farm Pastured VA Angus \*Beef  
Caramelized Onion | Gruyère | Aioli  
Confit Tomato | Lettuce | Pommes Frites | Salade

**Paillard de Poulet à la Sauce Verte** GF 26  
Grilled Amish Chicken Cutlet  
Pommes Persillades | Asparagus | Sauce Verte

**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 03|27|2025