



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 **12**
Snails | Garlic Herb Butter | Bread Crumbs

Saumon Fumé et Condiments GFA **16**
Scottish Smoked Salmon | Egg | Cucumber | Arugula
Pickled Shallots | Crème Fraîche | Baguette

Parfait de Foie de Volaille **12**
Chicken Liver Mousse | Crostini | Pickled Shallots
Cornichons | Mustard

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

Assiette de Fromages GFA **16**
Camembert | Beaufort | Roquefort | Boucheron
Fruit Walnut Bread | Honey Comb

Salades et Soupes

Salade Verte GF|VG **12**
Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots | Vinaigrette Maison

Tomates Vertes en Fritures **16**
Fried Green Tomatoes | Whipped Feta | Basil
Heirloom Tomatoes | Balsamic | EVO

Salade Niçoise GF **16**
Mesclun Lettuce | Green Beans | Anchovies
Roasted Peppers | Tomatoes | Potatoes | Egg
Lemon Anchovy Dressing

Soupe à l'Oignon Gratinée **12**
Caramelized Onion | Crostini | Gruyère Roasted
Onion Broth

Soupe du Jour - Market Soup **12**

Legumes et Les Poissons

Risotto au Maïs et Tomates du Marche GF|VGA Organic Carnaroli Rice | Grilled Local Corn
Basil | Fresh Tomato-Espelette Jus | Oven Roasted Tomatoes **26**

Add Your Choice of Fish to the Risotto:

- **Flétan de l'Atlantique au Crabe** - Crab Crusted Halibut Filet **38**

- **Noix de Saint Jacques** - Diver *Scallops **34**

Moules au Saffron et Chorizo et Pommes Frites GF Steamed Mussels | Garlic-Shallots
Spanish Chorizo Saffron & White Wine Broth | Frites **26**

Les Grillades

Bistro Steak Frites GF 7 oz. Grilled Angus *Hanger Steak | Bastille Steak Sauce | Frites | Salade **33**

Entrecote Béarnaise GF Grilled Angus *Beef Ribeye | Duck fat Béarnaise Sauce | Confit Potatoes
Green Beans | Baby Onions | Roasted Carrots **42**

Burger au Camembert GFA 6 oz. Smith Meadows Farm VA Angus *Beef | Camembert | Bacon
Arugula | Tomato Confit | Caramelized Onion | Frites | Salade **26**

Magret de Canard au Pêches GF Hudson Valley Moulard *Duck Breast | Sherry-Honey Gastrique
Pommes Sarladaises | Grilled Peaches | Green Beans **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.
Please note there is a \$6 per person charge for outside desserts. Menu Valid 08|27|2024