



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

Saumon Fumé d'Écosse GFA 17

Scottish Smoked Salmon | Arugula | Capers
Crème Fraiche | Chives | Egg | Baguette

Terrine de Foie Gras GF 23

Hudson Valley Foie Gras | Chutney
Pain d'Épices

Pâté de Foie de Volaille 15

Chicken Liver Mousse | Crostini | Cornichons
Mustard | Pickled Shallots | Arugula

Planche de Charcuteries 16

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

Les Poissons et Legumes

Bouillabaisse GFA 38

Icelandic Cod & Prawns | Mussels
Saffron & Pernod Shellfish Broth
Fennel | Carrots | Potatoes | Tarragon
Rouille Aioli Toast

Noix de Saint Jacques GF 37

Seared Sea *Scallops | Organic Carnaroli Rice
Wild Mushrooms | Truffle Emulsion
Shaved Périgord Truffles | Parmesan Crisp

Saumon aux Lentilles GF 32

King Salmon | French Green Lentils
Brussel Sprouts | Carrots | Sauce Moutarde

Moules Frites à la Normande GF 26

Steamed Mussels | Normandy Cidre
Garlic-Shallots | Crème Fraiche | Parsley
Pommes Frites

Risotto aux Champignons et Truffe GF | VGA 29

Organic Carnaroli Rice | Wild Mushrooms Truffle
Emulsion | Shaved Périgord Truffles | Parmesan Crisp

Salades et Soupes

Salade César Rustique GF 15

Curly Endive | Radicchio | Grana Padano
Rustique Croutons | 60° Egg | Anchovies
Preserved Lemon Vinaigrette

Salade de Betteraves et Citrus GF 16

Organic Beets | Orange | Goat Cheese
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 - Chef's Market Soup 13

Steak Frites

Served with Bastille Steak Sauce

Pommes Frites & Petite Salade

7 oz *Hanger Steak 35

8 oz *Filet Medallions 42

12 oz *Entrecôte "Ribeye" 45

Plats Principaux

Magret de Canard au Poivre GF 36

Peppercorn Crusted Moullard *Duck Breast
Green Peppercorn Sauce | Wild Rice
Wild Mushrooms | Baby Onions | Carrots
Brussel Sprouts

Burger au Camembert GFA 27

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

Paillard de Poulet Diable GF 26

Amish Chicken Paillard | Pommes Persillades
Brussel Sprouts | Sauce Diable

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 02|11|2025