



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**

Les Poissons et Legumes

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

Bouillabaisse ^{GFA} **36**
Sautéed Atlantic Cod "Baccalau" & Prawns
Saffron & Pernod Shellfish Broth | Mussels
Fennel | Carrots | Potatoes | Tarragon
Rouille Aioli Toast

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

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

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

Steak Frites

^{GF}
Served with Bastille Steak Sauce
Pommes Frites & Petite Salade

7oz *Hanger Steak **35**

8oz *Filet Medallions **39**

12oz *Entrecote "Ribeye" **45**

Add \$1 for Bearnaise Sauce

Plats Principaux

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

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

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

Magret de Canard aux Poires ^{GF} **36**
Hudson Valley Moullard *Duck Breast
Cassis Noir Gastrique | Wild Rice
Caramelized Pear | Baby Onions | Broccolini

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 11|01|2024