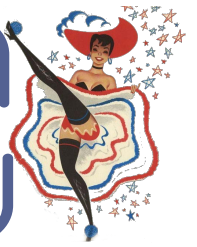




A La Carte Menu

BRASSERIE • CAFÉ • APÉRITIFS • PATIO • BISTRO • BAR À VINS



Les Hors d'Oeuvres

- PANIER DE PAIN** - COMPLIMENTARY 1ST BASKET OF HOUSE BAKED BREAD | Additional Baskets \$2 ea
- ESCARGOTS FORESTIÈRE** - SAUTÉED SNAILS | LARDONS | MUSHROOMS | WHITE WINE | TOASTED BAGUETTE 15
- BEIGNETS de CREVETTES** - SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER 12 3PC | 24 6PC
- TERRINE de FOIE GRAS** - HOUSE CURED FOIE GRAS | DRIED FRUIT CHUTNEY | PAIN D'ÉPICES 21
- PÂTÉ de FOIE de VOLAILLE** - HOUSE CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS 15
- CONFIT WINGS GF** - CRISPY CONFIT CHICKEN WINGS | ESPELETTE "BUFFALO" SAUCE | HORSERADISH CREAM 14
- CHARCUTERIES ET FROMAGES** - HOUSEMADE FRUIT WALNUT BREAD | CLASSIC GARNISHES 15 3PC
- GALETTE FORESTIÈRE** - HOUSEMADE GRILLED PIZZA | WILD MUSHROOMS | GOAT CHEESE | PARMESAN TRUFFLE OIL 16
- SOUPE DU JOUR** - DAILY MARKET SOUP 12
- SOUPE À L'OIGNON GRATINÉE VG** - CARAMELIZED ONION | CROSTINI | ONION SHERRY BROTH | GRUYÈRE 12
- SALADE de BETTERAVES au CHÈVRE GF** - ROASTED BEETS | WHIPPED GOAT CHEESE | ARUGULA
ROASTED SHALLOT VINAIGRETTE 15
- SALADE D'HIVER GF** - FRISÉE LETTUCE | ROASTED PEAR | ROQUEFORT | TOASTED PECANS | SHERRY VINAIGRETTE 15
- SALADE CAESAR** - ROMAINE | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING 14
- SALADE VERTE GF|VG** - MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH | PICKLED SHALLOTS 12

Les Principaux

- SAUMON ROYAL du PACIFIQUE aux LENTILLES GF 35**
SEARED PACIFIC KING *SALMON FILET | GREEN LENTILS | SPINACH | CARROTS | CIPOLINE
WHITE WINE MUSTARD SAUCE CONTAINS PORK
- NOIX de SAINT JACQUES ATLANTIQUE GF 36**
SEARD ATLANTIC SEA *SCALLOPS | WILD MUSHROOM RISOTTO | PERIGORD TRUFFLE SAUCE | PARMESAN
- BOUILLABAISSE de HOMARD GF 38**
SAFFRON PERNOD SHRIMP BROTH | LOBSTER | PRAWNS | MUSSELS | FENNEL | CARROTS | POTATOES | TARRAGON
ROUILLE AIOLI TOAST
- MOULES MARINIÈRE - FRITES GF 24**
WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY | HOUSEMADE POMMES FRITES
- MAGRET de CANARD SAUCE GRENADE 36**
SEARED HUDSON VALLEY MOULLARD DUCK *BREAST | SPICED POMEGRANATE & RED WINE SAUCE
SWEET POTATO SOUFFLÉ | ROASTED PEARS | BRUSSEL SPROUTS | CIPOLINE
- COQ AU VIN GF 32**
BRAISED AMISH CHICKEN LEG QUARTER | LARDONS | MUSHROOMS | CARROTS | CIPOLINE | POMMES PURÉE
SEASONAL VEGETABLES CONTAINS PORK
- STEAK - FRITES GF 33**
CHAR-GRILLED VA ANGUS *HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | HOUSEMADE POMMES FRITES
PETITE SALADE
- CASSOULET au CONFIT de CANARD 34**
TWICE COOKED CANNELINI BEANS | SHREDDED BRAISED LAMB | CONFIT DUCK LEG | DUCK SAUSAGE CONTAINS PORK
- BŒUF BOURGUIGNON GF 36**
14-HOUR BRAISED VA ANGUS BEEF PALERON | RED WINE SAUCE | CIPOLINE | CARROTS | WILD MUSHROOMS
WINTER ROOT PURÉE | BRUSSEL SPROUTS CONTAINS PORK
- BURGER AU FROMAGE 25**
SMITH MEADOWS FARM VA ANGUS *BEEF - 6 oz | TOASTED BRIOCHE BUN | CAMEMBERT | BACON | ARUGULA
TOMATO CONFIT | CARAMELIZED ONION | HOUSEMADE POMMES FRITES | PETITE SALADE
- RISOTTO aux CHAMPIGNONS et TRUFFES GF|VG 26**
ORGANIC ARBORIO RICE | WILD MUSHROOMS | PERIGORD TRUFFLE SAUCE | PARMESAN

   Follow Us! @bastilleva

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering. Please notify us of any allergies.

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 01|30|2023