



Bastille Brasserie & Bar

CAFÉ • APÉRITIFS • PATIO • BAR À VINS

Hors d'Oeuvres

Escargots à la Bourguignone 12

Snails | Garlic Herb Butter
Bread Crumbs

Parfait de Foie de Volaille 12

Chicken Liver Mousse | Crostini
Mustard | Pickled Shallots
Cornichon

Planche de Charcuteries 16

Duck Rillettes | Coppa | Salami
Duck Prosciutto | Cornichons
Pickled Shallots | Mustard

Assiette de Fromages GFA 16

Camembert | Beaufort | Roquefort
Boucheron | Fruit Walnut Bread

Beignets de Crevettes 12 | 24

3pc or 6pc
Rock Shrimp Fritters
Guacamole | Lime | Coriander

Terrine de Foie Gras 22

Housemade Duck Liver Terrine
Chutney | Pain d'Épices

Saumon Fumé et Condiments GFA 16

Scottish Smoked Salmon | Egg
Pickled Shallots | Cucumber | Arugula
Crème Fraiche | Baguette

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 du Jour - Market Soup 12

Soupe à l'Oignon Gratinée 12

Caramelized Onion | Crostini | Gruyère
Roasted Onion Broth

Les Poissons et Legumes

Paella aux Saint Jacques GF Saffron Scented Rice | Diver *Scallops | Mussels | Fennel
Roasted Peppers | Tomato | Spanish Chorizo | Aioli **34**

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

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**

Saumon Sauvage de l'Alaska - Wild Alaskan *Salmon Filet **36**

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 Péches GF Hudson Valley Moulard *Duck Breast | Sherry-Honey Gastrique
Pommes Sarladaises | Grilled Peaches | Green Beans **36**

Grillades d'Agneau GF Grilled Petite *Lamb Chops | Merguez Sausages | Summer Squash | Carrots
Roasted Peppers | Moroccan Caponata **39**

Take 30% off All Wines by the Bottle every Thursday

First Bread Basket with Salted Butter is Complimentary ~ Additional Baskets \$2 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 06|17|2024