



Artisanal Selections

3pc - 15

Ask your server for our selections

Desserts

PROFITEROLES au CHOCOLAT 12

3 CHOUX BUNS VANILLA BEAN ICE CREAM VALRHONA DARK CHOCOLATE CARAMEL FUDGE SAUCE

CRÈME BRÛLÉE

EXPRESSO GFA 12 BAKED ESPRESSO CUSTARD CARAMELIZED SUGAR

POT de CRÈME au CHOCOLAT GFA 12

BAKED VALRHONA DARK CHOCOLATE CUSTARD FRUIT COMPOTE CRÈME CHANTILLY LANGUES de CHATS BISCUIT

GLACES et SORBET MAISON GFA 10

SEASONAL HOUSEMADE ICE CREAMS & SORBETS LANGUES de CHATS BISCUIT | 3 SCOOPS

Sides

BACON (4 pcs) 5

CREAMY GRITS 4

POMMES FRITES 7

With Ketchup & Aioli

HOME FRIES 5

Cooked in Duck Fat | Garlic | Herbs

Follow Us! @bastilleva



Find Us Online @

www.bastillerestaurant.com

for current hours, events menus and more...

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge.

Items marked (GF or GFA) 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 10/08/2023

Bastille Mimosas 34

Emile Vergeois Fruit Juices & Bottle of French Sparkling + Glasses for Everyone Makes A Party of Your Own Making!!

OR Try One of Our Other Brunch Creations!



Brunch à Prix fixe

39 ~ 3 Courses

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts

Select 1 Hors d'Oeuvres or Salade or Soup | 1 Plat | 1 Dessert

Items marked with + are available with the Prix Fixe at an additional price

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



Hors d'Oeuvres | Les Soupes | Salade

PARISIENNE BREAKFAST BASKET 12 6PCS

HOUSEBAKED MINI CROISSANTS | PAIN AU RAISIN | PAIN AU CHOCOLAT

BEIGNETS de CREVETTES 12 3PCS

SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER

SAUMON FUMÉ et CONDIMENTS GFA 16

SMOKED SALMON | HARD BOILED EGG | SHALLOTS | CRÈME FRAICHE BAGUETTE CROSTINI | CUCUMBER & ARUGULA

PÂTÉ de FOIE de VOLAILLE 15

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD CORNICHONS | PICKLED SHALLOTS

CONFIT WINGS GF 14

CRISPY CONFIT CHICKEN WINGS | ESPELETTE "BUFFALO" SAUCE HORSERADISH CREAM

SOUPE du JOUR VG | GFA 12

DAILY MARKET SOUP

SALADE CÉSAR GFA 15

ROMAINE | ANCHOVIES | PARMESAN | RUSTIC CROÛTONS LEMON-ANCHOVY DRESSING

SALADE VERTE GF | VG 12

MIXED LETTUCE | TOMATOES | CUCUMBER | SHAVED RADISH PICKLED SHALLOTS | VINAIGRETTE MAISON

Les Spécialités du Brunch et Les Plats

OEUFs BENEDICT PARISIEN 23

TWO POACHED *EGGS | CROISSANT | JAMBON de PARIS HOLLANDAISE | PETITE SALADE | HOME FRIES

SHRIMP & GRITS À LA BASQUAISE GF 24

SEARED JUMBO HEAD-ON SHRIMP | ARUGULA CREAMY WHITE GRITS | SAUCE BASQUAISE

VOL AU VENT 26

PUFF PASTRY | SCRAMBLED EGGS | HOLLANDAISE | CRAB | CAVIAR PETITE SALADE | HOME FRIES

CROQUE MADAME 24

BAKED HAM & GRUYÈRE | BECHAMEL | ORGANIC BREAD | GRUYÈRE SUNNY SIDE UP EGG | POMMES FRITES | PETITE SALADE

CRÊPES au POULET 24

BAKED CHICKEN & SPINACH CRÊPES | PARMESAN-GRUYÈRE MORNAY PETITE SALADE

QUICHE ROYALE 20

MUSHROOMS | BLACK TRUFFLE GOAT CHEESE | PETITE SALADE

DUCK CONFIT HASH 23

DUCK CONFIT | POTATO | ARUGULA | SUNNY SIDE UP *EGG

STEAK - FRITES GF 33 +9

CHAR-GRILLED ANGUS *HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE POMMES FRITES | PETITE SALADE

CROQUE MONSIEUR 22

BAKED HAM & GRUYÈRE | BECHAMEL | ORGANIC BREAD | GRUYÈRE POMMES FRITES | PETITE SALADE

BURGER au FROMAGE 25

SMITH MEADOWS FARM VA ANGUS *BEEF - 6 oz OLIVE OIL BRIOCHE BUN | CAMEMBERT | BACON | ARUGULA TOMATO CONFIT | CARAMELIZED ONION POMMES FRITES | PETITE SALADE

MOULES MARINIÈRE - FRITES GF 24

WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY POMMES FRITES



SPICY MARY

10

Tomato | Cayenne Piment Espelette | Lime

DIRTY MARY

10

Tomato | Horseradish Olive Juice Black Pepper

BELLINI DU JOUR

14

Bartender's Selection Grey Goose Vodka Comte de Laube NV

FRENCH BELLINI

14

Emile Vergeois Peach Nectar Grey Goose Vodka G. Touton Brut de Pêche NV

KIR ROYAL

15

Langlois Crème de Cassis House Champagne



Proudly Serving Since 2006

Enjoy a Cup of Illy

Brewed Coffee

Regular or Decaf 4

Single Espresso

Regular or Decaf 5 Cappuccino or Latte 6

DAMMANN FRÈRES

Paris 1692

Individual Pot 5

-Black Tea-

English Breakfast Earl Grey Fruit Rouge

-Herbal-

Chamomile African Amber

-Green-

Gunpowder Green Mint

Chef - Owners

Christophe & Michelle Poteaux

AG Manager

Juan Ramirez

