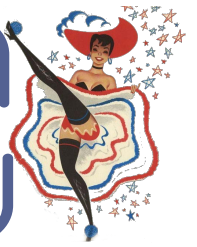




# A La Carte Menu

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



## Les Hors d'Oeuvres

- PANIER DE PAIN** - COMPLIMENTARY 1<sup>ST</sup> BASKET OF HOUSE BAKED BREAD | Additional Baskets \$2 ea
- ESCARGOTS au PISTOU** - SAUTÉED SNAILS | GARLIC-SHALLOTS | PARSLEY | TOASTED BAGUETTE | BASIL ALMOND PESTO 15
- BEIGNETS de CREVETTES** - SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER 12 3PC | 24 6PC
- FOIE GRAS TORCHON** - HOUSE CURED FOIE GRAS | FRUIT CHUTNEY | PAIN D'ÉPICES 21
- RILLETES de SAUMON** GF - KING & SMOKED SALMON SPREAD | CUCUMBER | MICRO CRESS  
SALMON ROE | TARRAGON VINAGRETTE 16
- PÂTÉ de FOIE de VOLAILLE** - HOUSE CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS 15
- CHARCUTERIES ET FROMAGES** GFA - HOUSEMADE FRUIT WALNUT BREAD | CLASSIC GARNISHES 15 3PC
- SOUPE DU JOUR** - CHILLED DAILY MARKET SOUP 12
- SOUPE À L'OIGNON GRATINÉE** VGA - CARAMELIZED ONION | CROSTINI | ROASTED ONION SHERRY BROTH | GRUYÈRE 12
- TOMATOES VERTES en FRITURES et PASTÈQUES** - FRIED GREEN TOMATOES | WATERMELON | CUCUMBER  
WHIPPED FETA | OREGANO | OLIVE OIL | TOASTED PINE NUTS 15
- CAESAR "NIÇOISE"** GFA - ROMAINE | GREEN BEANS | TOMATOES | ROASTED RED PEPPERS | OLIVES | HARD BOILED EGG  
ANCHOVIES | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING 15
- SALADE VERTE** GF|VG - MIXED LETTUCE | TOMATOES | CUCUMBER | RADISH | PICKLED SHALLOTS | VINAGRETTE MAISON 12

## Les Principaux

- PAELLA aux GAMBAS** GF 38  
BAKED SAFFRON SCENTED RICE | HEAD-ON PRAWNS | MUSSELS | CALAMARI | FENNEL | ROASTED PEPPERS  
TOMATO | BASIL | AIOLI
- NOIX de SAINT JACQUES ATLANTIQUE** GF 36  
SEARED ATLANTIC SEA \*SCALLOPS | CORN & GREEN BEAN RISOTTO | BASIL | CHERRY TOMATO VINAGRETTE
- SAUMON ROYAL POÊLÉ** GF 35  
SEARED KING \*SALMON FILET | RATATOUILLE PROVENÇALE | BASIL ALMOND PESTO | TOASTED ALMONDS
- MOULES MARINIÈRE - FRITES** GF 24  
WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY | HOUSEMADE POMMES FRITES
- MAGRET de CANARD aux FRUITS D'ÉTÉ** GF 36  
SEARED HUDSON VALLEY MOULLARD DUCK \*BREAST | SWEET & SOUR CASSIS SAUCE | MINNESOTA WILD RICE  
ROASTED PEACHES | BLACKBERRIES | GREEN BEANS
- GRILLADES d'AGNEAU** GF 39  
GRILLED \*LAMB CHOPS & KOFTA | HARISSA LAMB JUS | CUMIN INFUSED EGGPLANT PURÉE | GRILLED SUMMER SQUASH  
ROASTED PEPPERS | FRESH CORIANDER | PINE NUTS
- BISTRO STEAK - FRITES** GF 33  
GRILLED VA ANGUS \*HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | HOUSEMADE POMMES FRITES  
PETITE SALADE
- STEAK de WAGYU** GF 39  
SEARED WAGYU \*TOP SIRLOIN STEAK - 7 oz | SAUCE BÉARNAISE | POTATO PERSILLADES | GREEN BEANS | PEPPERS
- BURGER AU FROMAGE** GFA 25  
SMITH MEADOWS FARM VA ANGUS \*BEEF - 6 oz | OLIVE OIL BRIOCHE BUN | CAMEMBERT | BACON | ARUGULA  
TOMATO CONFIT | CARAMELIZED ONION | HOUSEMADE POMMES FRITES | PETITE SALADE
- RISOTTO D'ÉTÉ** GF|VGA 24  
ORGANIC ARBORIO RICE | VEGETABLE BROTH | CORN & GREEN BEAN RISOTTO | BASIL | TOMATO COULIS | PARMESAN



### SIDES

SEASONAL VEGETABLE  
9

POMMES FRITES  
7  
HOUSEMADE KETCHUP & AIOLI

SEASONAL RISOTTO  
12  
HALF PORTION



Follow Us! @bastilleva

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge. Menu 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. 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 06|22|2023