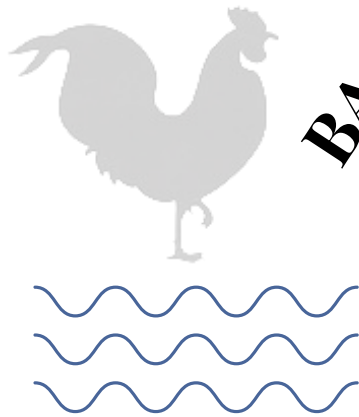


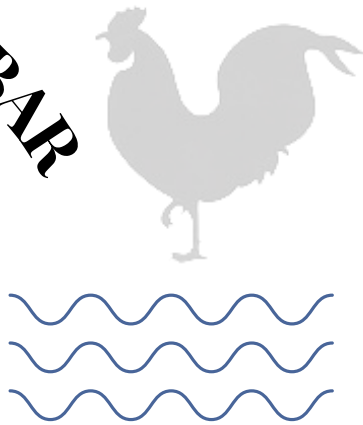
HORS D'OEUVRES

DESSERT



BASTILLE BRASSERIE & BAR

\$49  
Prix Fixe



Please Select

1 Hors d'Oeuvres - 1 Plats Principaux ou Grandes Salades -1 Dessert

Taxes & Gratuities Not Included | Dine In Only  
No Sharing | No Discounts | Dinner Tues-Sat

Salade Verte GF|VG 13

Lettuce | Tomatoes | Cucumber  
Radish | Pickled Shallots  
Vinaigrette Maison

Beignets de Crevettes 3pc 12

Savory Rock Shrimp Fritters  
Green Harissa Aioli

Pâté de Foie de Volaille GFA 15

Chicken Liver Mousse | Crostini  
Mustard | Pickled Shallots  
Cornichons

Soupe du Jour GF|GFA 13

Chef's Market Soup

Dame Blanche GFA 13

Madagascar Vanilla Ice Cream  
Gaufrette | Chocolate Fudge | Chantilly  
Cherry

Profiterole au Chocolat et Caramel 13

Choux | Madagascar Vanilla Ice Cream  
Chocolate Fudge | Caramel Salé

Crème Brûlée à la Vanille GFA 12

Madagascar Vanilla Bean Custard  
Caramelized Sugar | Scottish Sablé

Pot de Crème au Chocolat Noir GFA 12

Baked Valrhona Dark Chocolate Custard  
Chantilly | Meringue | Morello Cherries  
Langue de Chat

Glaces et Sorbets Maison GFA 12

Trio of Chef's Selected Ice Creams or  
Sorbets | Langue de Chat

Steak Frites Salad GF 33

Grilled Hanger Steak | Earth & Eats Salad  
Crispy Confit Yukon Potatoes | Pickled Shallots  
Roquefort | Dijon-Shallot Vinaigrette

Salade Saumon GF 28

Seared Scottish Salmon | Earth & Eats Salad  
Avocado | Citrus Segments | Almonds  
Preserved Lemon Vinaigrette

Salade Poulet Fermière GF 26

Grilled Chicken Paillard | Earth & Eats Salad  
Roquefort | Apple | Candied Walnuts  
Apple Cider Vinaigrette

Saumon Écossais GF 32

Scottish \*Salmon Filet  
Rustic French Mustard Sauce  
Green Lentils | Tuscan Kale

Moules Marinière - Frites GFA 26

Steamed Mussels - White Wine | Garlic  
Shallots | Butter | Parsley | Pommes Frites

Risotto de Saison GF|VGA 29

Italian Organic Carnaroli Rice  
Roasted Organic Mushrooms | Black Truffle  
Truffled Butter Sauce | Parmesan Crisp

Burger Forestier GFA 27

Smith Meadows Farm VA Angus \*Beef  
Roasted Mushrooms | Caramelized Onion  
Gruyère | Bacon | Dijonnaise | Arugula  
Confit Tomato | Pommes Frites | Salade

Steak Frites GFA 36 +5

6 oz \*Hanger Steak  
Bastille's Signature Steak Sauce  
Pommes Frites & Petite Salade

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

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 up-charge.  
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. 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. \*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.

GRANDES SALADES

PLATS PRINCIPAUX



BASTILLE BRASSERIE & BAR

\$59

Prix Fixe



Please Select

1 Hors d'Oeuvres - 1 Plats Principaux ou Grandes Salades - 1 Dessert

Taxes & Gratuities Not Included | Dine In Only

No Sharing | No Discounts | Dinner Tues-Sat

HORS D'OEUVRES

Escargots à la Bourguignone 15

Snails | Garlic-Parsley | Butter

Bread Crumbs

Rillettes de Poissons GFA 17

Smoked Trout | Salmon | Sardine

Pickled Shallots | Giardiniera

Crostini

Soupe à l'Oignon Gratinée VG 14

Caramelized Onion | Crostini

Gruyère | Roasted Onion Broth

Salade César Rustique GFA 15

Petite Romaine | Grana Padano

Anchovies | Rustique Croutons

Preserved Lemon Vinaigrette

Salade de Betteraves GF 16

Roasted Organic Beets | Baby Arugula

Feta | Tahini-Lemon Vinaigrette

Sesame Seeds | Chives

Assiette de Fromages GFA|CN 16

Chef's Seasonal Cheeses | Fruit-Walnut

Bread Honey Comb | Walnuts

Moelleux au Chocolat Noir 18

Warm Manjari Dark Chocolate Cake

Chantilly | Wild Cherry Conserva

Cocoa Nibs | Morello Cherry Ice Cream

Coupe Mont-Blanc GFA|CN 14

Brandied Chestnut Ice Cream

Almond Meringue | Chestnuts Bits

Valrhona Bahibe Chocolate | Caramel

Chantilly | Gaufrette

Glaces et Sorbets Maison 12

Trio of Chef's Selected Ice Creams or

Sorbets | Langue de ChatGFA

Steak Frites Salad GF 33

Grilled Hanger Steak | Earth & Eats Salad

Crispy Confit Yukon Potatoes | Pickled Shallots

Roquefort | Dijon-Shallot Vinaigrette

Salade Saumon GF 28

Seared Scottish Salmon | Earth & Eats Salad

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Preserved Lemon Vinaigrette

Salade Poulet Fermière GF 26

Grilled Chicken Paillard | Earth & Eats Salad

Roquefort | Apple | Candied Walnuts

Apple Cider Vinaigrette

Noix de Saint-Jacques GF 38

Seared Sea \*Scallops | Truffled Butter Sauce

Truffle Mushroom Risotto

Magret de Canard au Poivre GF 39

Peppercorn Crusted Moullard \*Duck Breast

Green Peppercorn Sauce | Roasted Pears

Parsnip Purée | Broccolini | Cipoline | Carrots

Carré d'Agneau Persillé 48 +10

Herb Crusted \*Lamb Rack | Bordelaise Sauce

Potato Gratin | Mushrooms | Carrots

Cipoline | Broccolini

Steak Frites GFA 45

7 oz \*Filet Medallions

Bastille's Duck Fat Béarnaise

Pommes Frites & Petite Salade

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PLATS PRINCIPAUX

DESSERT