



BASTILLE BRASSERIE & BAR



\$45 Prix Fixe

THE ROOSTER
IS CALLING

EST
2006

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

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

GRANDES SALADES

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
Chef's Cut 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 PF
Chef's Cut *Hanger Steak
Bastille's Signature Steak Sauce
Pommes Frites & Petite Salade

PLATS PRINCIPAUX

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.

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HORS D'OEUVRES

Escargots à la Bourguignonne 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

GRANDES SALADES

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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 | Broccoli | Cipoline | Carrots

Carré d'Agneau Persillé 48 **+10 PF**
Herb Crusted *Lamb Rack | Bordelaise Sauce
Potato Gratin | Mushrooms | Carrots
Cipoline | Broccoli

Steak Frites GFA 45
Chef's Cut *Filet Medallions
Bastille's Duck Fat Béarnaise
Pommes Frites & Petite Salade

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