



Bastille Brasserie & Bar
CAFÉ • APÉRITIFS • PATIO • BAR À VINS

Hors d'Oeuvres

Confit Wings GF
Espelette "Buffalo" Sauce | Lettuces
Celery | Horseradish Crème Fraîche

Parfait de Foie de Volaille
Chicken Liver Mousse | Crostini
Mustard | Pickled Shallots | Cornichons

Planche de Charcuteries
Duck Rillettes | Copa | Salami
Duck Prosciutto | Cornichons
Pickled Shallots | Mustard

Beignets de Crevettes
3pc Savory Rock Shrimp Fritters
Guacamole | Lime | Coriander

Saumon Fumé et Condiments
Scottish Smoked Salmon | Egg
Pickled Shallots | Cucumber & Arugula
Crème Fraîche | Baguette

Parisienne Breakfast Basket
Mini Croissants | 6pc WY O U 7 Ubb Y
Pain au Chocolat - 6pcs

Salades et Soupe

Salade Verte GF | VG
Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots | Vinaigrette Maison

Salade Niçoise GF
Ça a Yf Lettuce | Green Beans
Anchovies | Roasted Peppers | Tomatoes
Potatoes | Egg | Lemon Anchovy Dressing

Soupe du Jour - Market Soup

Le Brunch Classics

Benedict Parisian Two Poached *Eggs | Croissant | Parisian Ham | Hollandaise | Salad | Home Fries

Crêpes au Poulet Chicken Crêpes | Yf p Fc U g Y X H a U t p ' D Y d d Y f g | 6 U g e i U g Y p ' Salad

Vol au Vent Puff Pastry | Scrambled Eggs | Hollandaise | Crab | Caviar | Salad | Home Fries

Croque Monsieur Parisian Ham | Gruyère Cheese | Mornay Sauce | Frites | Salad

Quiche Lorraine Gruyère | ^bLardons | Salad ^bLardons are Bacon

Croque Madame Parisian Ham | Gruyère Cheese | Mornay Sauce | Egg | Frites | Salad

Les Entrées

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

Shrimp & Grits à la Basquaise GF Jumbo Head-On Shrimp | Arugula | White Grits | Sauce Basquaise

Bistro Steak Frites GF Grilled Angus *Hanger Steak | Bastille Steak Sauce | Frites | Salad +9

Duck Confit Hash Confit Duck & Potato Hash | Arugula | Sunny Side Up *Egg | Duck Cracklins

Burger au Camembert GFA Smith Meadows Farm VA Angus *Beef | Camembert | Bacon | Arugula
Tomato Confit | Caramelized Onion | Frites | Salad

Desserts

Assiette de Fromage
Camembert | Beaufort | Roquefort | Boucheron
Fruit Walnut Bread

Profiterole Géante au Chocolat et Caramel
Large Choux | Vanilla Ice Cream | Chocolate Fudge
Chocolate Pearls | Caramel Salé

Crème Brûlée à la Vanille GFA
Madagascar Vanilla Bean Custard
Caramelized Sugar | Chocolate Chip Shortbread

Pot de Crème au Chocolat GFA
Valrhona Dark Chocolate Custard | Raspberries
Crème Chantilly | Meringue | Cookie

Glaces et Sorbets Maison GFA
Chef's Ice Creams & Sorbets | Cookie | 3 Scoops

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Brunch Prix Fixe \$3 3 Courses

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts
Select 1 Hors d'Oeuvres or Salade or Soup ~ 1 Classic or Entrée ~ 1 Dessert
Items marked + are available on the Prix Fixe with an additional price
See menu for pricing

Bastille Mimosas 34

Emile Vergeois Fruit Juice + a Bottle of French Sparkling
+ Glasses for Everyone

Makes A Party of Your Own Making!!

Or Try one of our Signature Brunch Cocktails!

Housemade Spicy Mary 10 or **Dirty Mary** 10

Bellini du Jour 12 | **French Bellini** 13

Kir Royal 15

First Bread Basket Complimentary ! Additional Baskets \$2 ea

Chef Michelle is proud to use Valrhona Chocolate and King Arthur Flour in her creations
Requests for substitutions on a dish will be subject to an up-charge. GFK Brunch Menu is available Sunday only
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 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 0, 1% | 2024 / \$, p8) p&\$&