

Charcuteries et Fromages

Artisanal Selections

3pc - 15

Ask your server for our selections

Desserts

PROFITEROLES au CHOCOLAT 12

Trio of Choux Buns
Vanilla Bean Ice Cream
Valrhona Fudge Sauce

CRÈME BRÛLÉE GF 12
Vanilla Bean Custard
Caramelized Sugar

POT de CRÈME au CHOCOLAT GF 12
Valrhona Dark Chocolate
Crème Chantilly
Langues de Chats

GLACES et SORBET MAISON GFA 10
Trio of Housemade
Ice Cream & Sorbets
Langues de Chats

Sides

BACON (4 pcs) 5

CREAMY GRITS 4

POMMES FRITES 7
With Ketchup & Aioli

HOME FRIES 5

Cooked in Duck Fat | Garlic | Herbs

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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 upcharge.

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 06|25|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

PÂTÉ de FOIE de VOLAILLE 15

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD
CORNICHONS | ONIONS

PARISIENNE BREAKFAST BASKET 12 6PCS

HOUSE BAKED MINI CROISSANTS | PAIN AU RAISIN | PAIN AU CHOCOLAT

BEIGNETS de CREVETTES 12 3PCS

SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER

CONFIT WINGS GF 14

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

TOMATOES VERTES en FRITURES et PASTÈQUES 15

FRIED GREEN TOMATOES | WATERMELON | CUCUMBER
WHIPPED FETA | OREGANO | OLIVE OIL | PINE NUTS

CAESAR "NIÇOISE" GFA 15

ROMAINE | GREEN BEANS | TOMATOES | ROASTED PEPPERS
OLIVES | HARD BOILED EGG | ANCHOVIES | PARMESAN
RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING

SALADE VERTE GF|VG 12

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

SOUPE du JOUR VG|GFA 12

DAILY MARKET SOUP

SOUPE à L'OIGNON GRATINÉE VG|GFA 12

CARAMELIZED ONION | ROASTED ONION BROTH | CROSTINI | GRUYÈRE

Les Spécialités du Brunch et Les Plats

OEUF BENEDICT PARISIEN 23

TWO POACHED *EGGS | HOUSE BAKED CROISSANT | JAMBON de PARIS
HOLLANDAISE | PETITE SALADE | DUCK FAT HOME FRIES

SHRIMP & GRITS À LA BASQUAISE GF 24

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

CROISSANT NORVÉGIENNE 21

HOUSE BAKED MULTIGRAIN CROISSANT | SMOKED SALMON | BOURSIN
HARD BOILED EGG | CRISPY CAPERS | PICKLED SHALLOTS
PETITE SALADE

CROQUE MONSIEUR 20 ou MADAME 22

BAKED HAM & GRUYÈRE | BECHAMEL | ORGANIC BREAD | GRUYÈRE
POMMES FRITES | PETITE SALADE
Croque Madame is topped with one Sunny Side Up *Egg

QUICHE À LA TOMATE 19

ROASTED TOMATO | FETA & PARMESAN | HERBS | PETITE SALADE

MERGUEZ et OEUF 23

GRILLED MOROCCAN MERGUEZ SAUSAGE | TWO SUNNY SIDE UP *EGGS
DUCK FAT HOMEFRIES | PETITE SALADE

STEAK ~ FRITES GF 33 +9

CHAR-GRILLED ANGUS *HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE
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

Mimosas | Marys & More

SPICY MARY

10

Tomato | Cayenne
Piment Espelette | Lime

DIRTY MARY

10

Tomato | Horseradish
Olive Juice
Black Pepper

BELLINI À LA FRAISE

14

Summer Strawberry Purée
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 3⁹⁵

Single Espresso

Regular or Decaf 5
Cappuccino | 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
Manager
Juan Ramirez

