



Artisanal Selections

3pc - 15

Ask your server for our selections



Desserts

PROFITEROLES au CHOCOLAT 12
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 Chat

CRÈME GLACÉE et SORBET GF 10
House-made Ice Creams
& Sorbets
Langues de Chat



Sides

BACON (4 pcs) 5

CREAMY GRITS 4

POMMES FRITES 7
Served with Aioli & Housemade Ketchup

HOME FRIES 5

Cooked in Duck Fat | Garlic | Herbs

*State food code requires us to inform you that consuming raw or under cooked meats, seafoods and eggs may increase your risk of food borne illness.

Please notify us of any allergies.

Requests for changes to a dish or substitutions on a dish may be subject to an up charge.

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free.

Please let your server know upon ordering.

Menu Valid 10 | 11 | 2022



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Bastille Mimosas 34

Emile Vergeois Fruit Juice & Bottle of French Sparkling + Glasses for Everyone Makes A Party of Your Own Making!!
OR Try One of Our Other Brunch Creations!



Brunch Prix Fixe Menu

39 ~ 3 Courses

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts

Select 1 Hors d'Oeuvres or Salad or Soup | 1 Plat | 1 Dessert

Items marked with + are available with the Prix Fixe at an additional price
6 pcs Beignets de Crevettes are not available with the Prix Fixe Menu



Hors d'Oeuvres et Les Soupes et Salades

PÂTÉ de FOIE de VOLAILLE 15

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD
CORNICHONS | ONIONS

PARISIENNE BREAKFAST BASKET 12 6PC

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

BEIGNETS de CREVETTES 12 3PC or 24 6PC

SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER

CONFIT WINGS GF 14

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

SALADE de BETTERAVES et BURRATA GF 16

ROASTED BEETS | BURRATA | ARUGULA | BALSAMIC VINAIGRETTE

SALADE CAESAR 14

ROMAINE | PARMESAN | CROÛTONS | LEMON-ANCHOVY DRESSING

SALADE VERTE GF|VG 12

MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS
SHAVED RADISH | PICKLED SHALLOTS

SOUPE du JOUR VG 12

DAILY MARKET SOUP

SOUPE à L'OIGNON GRATINÉE VG 12

CARAMELIZED ONION | ROASTED ONION BROTH | CROSTINI | GRUYÈRE

Les Spécialties du Brunch et Les Plats

OEUFs BENEDICT PARISIEN 21

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

SHRIMP & GRITS à La BASQUAISE GF 23

SEARED JUMBO SHRIMP | STONE GROUND WHITE GRITS
ARUGULA | SAUCE BASQUAISE - contains pork

TARTINE NORVÉGIENNE 19

TOASTED ORGANIC COUNTRY BREAD | BOURSIN | SMOKED SALMON
CRISPY CAPERS | PICKLED SHALLOTS | PETITE SALADE

CROQUE MONSIEUR 17 ou MADAME 19

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

QUICHE FORESTIÈRE 17

ROASTED MUSHROOMS | GRUYÈRE & PARMESAN | PETITE SALADE

MERGUEZ et OEUFs 22

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

STEAK ~ FRITES GF 36 +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
TOASTED 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



SPICY MARY 10
Tomato | Cayenne
Piment Espelette | Lime

DIRTY MARY 10
Tomato | Horseradish
Olive Juice
Black Pepper

MIMOSA DU JOUR
11

Daily Creation
Ask for details

FRENCH BELLINI 14

Emile Vergeois White
Peach Nectar
Grey Goose Vodka
Guillaume Touton
Brut de Pêche NV

DEJA-BREW 14

Illy Cold Brew Coffee
Cocchi Americano
Vodka
Crème Chantilly

KIR ROYAL 14

Langlois Crème de Cassis
Henri Dubois 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

Sous Chef

Salvador Alvarez