



Bastille Brasserie & Bar

CAFÉ • APÉRITIFS • PATIO • BAR À VINS

Hors d'Oeuvres

Escargots à la Bourguignone 14

Snails | Garlic Herb Butter
Bread Crumbs

Parfait de Foie de Volaille 14

Chicken Liver Mousse | Crostini
Mustard | Pickled Shallots
Cornichon

Planche de Charcuteries 16

Duck Rillettes | Copa | Salami
Duck Prosciutto | Cornichons
Pickled Shallots | Mustard

Assiette de Fromages GFA 16

Camembert | Beaufort | Fourme d'Ambert
Boucheron | Fruit Walnut Bread

Beignets de Crevettes 12 | 24

3pc or 6pc
Rock Shrimp Fritters
Guacamole | Lime | Coriander

Terrine de Foie Gras 21

Housemade Duck Liver Terrine
Fruit Chutney | Pain d'Épices

Saumon Fumé et Condiments 16

Scottish Smoked Salmon | Egg
Pickled Shallots | Cucumber | Arugula
Crème Fraiche | Baguette

Salades et Soupes

Salade Verte GF | VG 12

Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots | Vinaigrette Maison

Salade de Betteraves au Chevre Chaud 15

Marinated Beets | Arugula | Walnuts
Crispy Goat Cheese | Shallot Vinaigrette

Salade César aux Asperges GFA 15

Butter Lettuce | Asparagus | Anchovies
Parmesan | Croûtons | Anchovy Dressing

Soupe du Jour - Market Soup 12

Soupe à l'Oignon Gratinée 12

Caramelized Onion | Crostini | Gruyère
Roasted Onion Broth

Les Poissons et Legumes

Bar de l'Atlantique en Bouillabaisse GF Pan Roasted Mid Atlantic Rockfish Filet | Clams 36
Bouillabaisse Nage | Fennel | Carrots | Artichokes

Moules à la Crème Citronnée et Pommes Frites GF Steamed Mussels | White Wine 25
Lemon Garlic Cream | Frites

Risotto aux Petits Pois GF | VG Organic Carnaroli Rice | Spring Peas | Chives | Parmesan 24

Noix de Saint Jacques GF Seared Sea *Scallops | Preserved Lemon Cream | Chives 32
Spring Pea Risotto

Les Grillades

Bistro Steak Frites GF 7 oz. Grilled Angus *Hanger Steak | Bastille Steak Sauce | Frites | Salade 33

Tournedos Béarnaise GF Angus *Beef Filet Medallions | Classic Béarnaise Sauce | Potato Gratin 42
Broccolini | Mushrooms | Baby Onions | Carrots

Burger au Camembert GFA 6 oz. Smith Meadows Farm VA Angus *Beef | Camembert | Bacon | Arugula 26
Tomato Confit | Caramelized Onion | Frites | Salade

Magret de Canard au Poivre GF Hudson Valley Moullard *Duck Breast | Green Peppercorn Sauce 36
Pommes Sarladaises | Baby Onions | Carrots | Broccolini | Mushrooms

Carre d'Agneau Printanier GF Roasted Petite *Lamb Rack | Cherry Cabernet Sauce | Cannellini Purée 39
Broccolini | Carrots | Mushrooms | Baby Onions

Take 30% off All Wines by the Bottle every Thursday

First Bread Basket Complimentary ~ Additional Baskets \$2 ea

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge. Menu is valid Tuesday - Saturday
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 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 05|01|2024