



Bastille Brasserie & Bar

BRASSERIE • CAFÉ • APÉRITIFS • PATIO • BISTRO • BAR À VINS • À LA CARTE

Salads

Escargots Forestière GFA 15 Snails Mushrooms Lardons Garlic-Shallots Parsley Baguette	Beignets de Crevettes 12 24 3pc or 6pc Rock Shrimp Fritters Guacamole Lime Coriander	Salade Verte GF VG 12 Lettuce Tomatoes Cucumber Radish Pickled Shallots Vinaigrette Maison
Pâté de Foie de Volaille Crostini Grainy Mustard Cornichons Onions	Foie Gras Torchon 15 House Cured Fruit Chutney Pain d'Épices	Salade de Betteraves au Chevre Chaud 15 Marinated Beets Arugula Walnuts Crispy Warm Goat Cheese Shallot Vinaigrette
Soupe du Jour - Market Soup 12	Saumon Fumé et Condiments 16 Scottish Smoked Salmon Egg Pickled Shallots Cucumber & Arugula Crème Fraiche Baguette	Salade César GFA 15 Romaine Anchovies Parmesan Croûtons Lemon-Anchovy Dressing
Soupe à l'Oignon Gratinée Caramelized Onion Crostini Roasted Onion Broth Gruyère	Charcuteries et Fromages GFA 15 Fruit Walnut Bread Classic Garnishes	

French Classics

1 ü ü GF Monkfish Prawns Mussels Scallops Rouille Baguette Crostini	
2 ü ä GF Braised Amish Chicken Leg Mushrooms Cipollini Carrots Lardons Brussel Sprouts Pommés Purée	36
1 1 ü S GF 7 oz. Angus *Hanger Steak Bastille Steak Sauce Frites Petite Salade	
2ü *White Beans Duck Confit Pork Belly Shredded Lamb Toulouse Sausage	38
1 1 GF Braised Boneless Beef Shortribs Lardons Carrots Mushrooms Cipollini Parsnip Celeriac Purée Brussel Sprouts	39

Entrées

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1 ü 2 ü ° ü ; : " ?]b[' f GUa cb' p' GU W' Aci hUFXY' p' ; fYYb' @'bh]g' p' 6fU]gYX' Gd]bUW	
€ €ü ; S ; : " K \]Y' K]bY' p' ; Uf]Mp' G' U' cdg' p' 6i hYf' p' DUfgYmp' : f]Yg	
2 ü 2 ü ° Ä ; : pJ ; " Cf [Ub]M5fVcf]c' F]W' p' F clUgYX' K]X' Ai g\ fcca DÜf][cfX' Hfi ZY' 7fYUa ' p' DUfa Ygb	
1 ü S ü ; : 5' * 'cn" Ga]h' A YUXck g: Ufa ' J5' 5b[i g' 6YYZp' 7Ua Ya Wfhp' 6UWcb' p' 5fi [i ' U Hca Urc' 7cbZhp' 7UfLa Y]hYX' Cb]cb' p' : f]Yg' p' DYhY' GUUXY	
€ü ° 2ü ü GFA Hudson Valley Mullard Duck *Breast Cranberry Gastrique Sweet Potato Soufflé Candied Cranberries Oranges Carrots Cipollini Tuscan Kale	
2ü ° ü ° ü ; : 5' f @a V'FUW' p' DUfgYm7fi ghp' 6cfXY' U]gY' GU W' p' DchtUrc' ; fU]b 6fi ggY' Gdfci hgp' Ai g\ fcca g' p' 7]dc']b]	

Take 33% 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 upcharge. 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. 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 12|07|2023