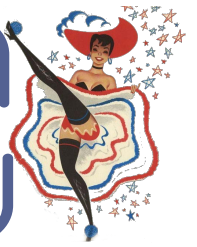




A La Carte Menu

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



Les Hors d'Oeuvres

- PANIER DE PAIN** - COMPLIMENTARY 1ST BASKET OF HOUSE BAKED BREAD | Additional Baskets \$2 ea
- ESCARGOTS PERSILLADES** - SAUTÉED SNAILS | GARLIC-SHALLOTS | PARSLEY | TOASTED BAGUETTE | SPRING ONION COULIS 15
- BEIGNETS de CREVETTES** - SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER 12 3PC | 24 6PC
- FOIE GRAS TORCHON** - HOUSE CURED FOIE GRAS | FRUIT CHUTNEY | PAIN D'ÉPICES 21
- TERRINE de SAINT-JACQUES** GF - SCALLOP & SMOKED SALMON | AVOCADO | PICKLED MANGO | MICRO GREENS 16
- PÂTÉ de FOIE de VOLAILLE** - HOUSE CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS 15
- CONFIT WINGS** GF - CRISPY CONFIT CHICKEN WINGS | ESPELETTE "BUFFALO" SAUCE | HORSERADISH CREAM 14
- CHARCUTERIES ET FROMAGES** GFA - HOUSEMADE FRUIT WALNUT BREAD | CLASSIC GARNISHES 15 3PC
- GALETTE ARTICHAUDS** - HOUSEMADE GRILLED PIZZA | ARTICHOKE | CONFIT TOMATO | RICOTTA | SPRING ONIONS 16
- SOUPE DU JOUR** - DAILY MARKET SOUP 12
- SOUPE À L'OIGNON GRATINÉE** VGA - CARAMELIZED ONION | CROSTINI | ROASTED ONION SHERRY BROTH | GRUYÈRE 12
- SALADE de BETTERAVES et FRAISES** GF - BEETS | STRAWBERRIES | RICOTTA | ARUGULA | BALSAMIC VINAIGRETTE 15
- CAESAR aux ASPERGES** GFA - ROMAINE | GRILLED ASPARAGUS | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING 15
- SALADE VERTE** GF|VG - MIXED LETTUCE | TOMATOES | CUCUMBER | RADISH | PICKLED SHALLOTS | VINAIGRETTE MAISON 12

Les Principaux

- BOUILLABAISSE de HOMARD** GFA 38
SAFFRON PERNOD SHRIMP BROTH | LOBSTER | PRAWNS | MUSSELS | MARKET FISH | FENNEL | CARROTS
POTATOES | TARRAGON | ROUILLE AIOLI TOAST
- NOIX de SAINT JACQUES ATLANTIQUE** GF 36
SEARED ATLANTIC SEA *SCALLOPS | ASPARAGUS RISOTTO | LEMON CREAM EMULSION | PARMESAN
- SAUMON ROYAL du PACIFIQUE** GF 35
SEARED PACIFIC KING *SALMON FILET | SHELLFISH BUTTER NAGE | SPRING PEA PURÉE | OYSTER MUSHROOMS
CIPOLINE | CARROTS
- TRUITE AMANDINE** GF 32
PAN ROASTED RAINBOW TROUT | BROWNED BUTTER LEMON SAUCE | ALMONDS | GRILLED ASPARAGUS
POMMES PERSILLADES
- MOULES MARINIÈRE - FRITES** GF 24
WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY | HOUSEMADE POMMES FRITES
- MAGRET de CANARD à L'ORANGE** GF 36
SEARED HUDSON VALLEY MOULLARD DUCK *BREAST | SWEET & SOUR GRAND MARNIER SAUCE | CARROTS
WILD RICE | ROASTED FENNEL | GRILLED ORANGE
- CARRE d'AGNEAU PERSILLADE** 43
ROASTED RACK OF *LAMB | PARSLEY CRUST | SAUCE BORDELAISE | POTATO GRATIN | CARROTS | CIPOLINE
GRILLED ASPARAGUS
- STEAK - FRITES** GF 33
CHAR-GRILLED VA ANGUS *HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | HOUSEMADE POMMES FRITES
PETITE SALADE
- WAGYU FAUX FILET** GF 39
WAGYU *TOP SIRLOIN - 7 oz | GREEN PEPPERCORN SAUCE | POTATO GRATIN | GRILLED ASPARAGUS | CARROTS | CIPOLINE
- BURGER AU FROMAGE** GFA 25
SMITH MEADOWS FARM VA ANGUS *BEEF - 6 oz | TOASTED BRIOCHE BUN | CAMEMBERT | BACON | ARUGULA
TOMATO CONFIT | CARAMELIZED ONION | HOUSEMADE POMMES FRITES | PETITE SALADE
- RISOTTO aux ASPERGES** GF|VGA 24
ORGANIC ARBORIO RICE | ASPARAGUS | LEMON CREAM EMULSION | PARMESAN



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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; (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 04|27|2023