



**Bastille Brasserie & Bar**  
CAFÉ • APÉRITIFS • PATIO • BAR À VINS

## Hors d'Oeuvres

### Confit Wings GF 14

Espelette "Buffalo" Sauce | Lettuces  
Celery | Horseradish Crème Fraîche

### Terrine de Foie de Volaille 15

Chicken Liver Mousse | Cornichons  
Mustard | Pickled Shallots | Crostini

### Planche de Charcuteries 16 +3 PF

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

### Beignets de Crevettes 12 3pc

Savory Rock Shrimp Fritters  
Guacamole | Lime | Coriander

### Rillettes de la Mer GFA 16 +3 PF

Smoked Salmon & King Salmon  
Pickled Shallots | Grainy Mustard  
Baguette

### Parisienne Breakfast Basket 12

Mini Croissants | Brioche à la Cannelle  
Pain au Chocolat - 6pcs

## Salades et Soupe

### Salade Verte GF|VG 13

Lettuce | Tomatoes | Cucumber  
Radish | Pickled Shallots  
Vinaigrette Maison

### Salade de Betteraves et Citrus GF 16

Organic Beets | Orange Supremes  
Pomegranate | Arugula  
Balsamic Vinaigrette

### Soupe du Jour - Market Soup 13

## Le Brunch Classics

**Benedict Parisian** Two Poached \*Eggs | Croissant | Parisian Ham | Hollandaise | Salad | Home Fries 24

**Benedict Norvégien** Two Poached \*Eggs | Croissant | Smoked Salmon | Hollandaise | Salad | Home Fries 25

**Crêpes Provençales** Baked Crêpes | Chicken | Feta | Roasted Tomato | Peppers | Basquaise | Basil 23

**Vol au Vent** Puff Pastry | Scrambled Eggs | Hollandaise | Crab | Caviar | Salad | Home Fries 26

**Quiche Lorraine** Gruyère | <sup>b</sup>Lardons | Salad <sup>b</sup>Lardons are Bacon 20 (Supply Limited)

**Croque Madame** Parisian Ham | Gruyère Cheese | Mornay Sauce | Egg | Frites | Salad 24

## Les Entrées

**Moules Frites Marinière** GF Steamed Mussels | Garlic-Shallots | Butter | White Wine Broth  
Housemade Pommes Frites 26

**Bistro Steak Frites** GF Grilled Angus \*Hanger Steak | Bastille Steak Sauce | Frites | Salad 35 +9 PF

**Duck Confit Hash** Confit Duck & Potato Hash | Arugula | Sunny Side Up \*Egg | Duck Cracklins 25

**Croque Monsieur** Parisian Ham | Gruyère Cheese | Mornay Sauce | Frites | Salad 22

**Burger au Camembert** GFA Smith Meadows Farm VA Angus \*Beef | Camembert | Bacon  
Arugula | Tomato Confit | Caramelized Onion | Frites | Salad 27

## Desserts

### Assiette de Fromage 16 +3 PF

Camembert | Beaufort | Roquefort | Boucheron  
Honey Comb | Fruit Walnut Bread

### Profiterole Géante au Chocolat et Caramel 12

Large Choux | Vanilla Ice Cream | Caramel Salé  
Valrhona Chocolate Sauce | Chocolate Pearls

### Crème Brûlée à la Vanille GFA 12

Madagascar Vanilla Bean Custard  
Caramelized Sugar | Chocolate Chip Shortbread

### Pot de Crème au Chocolat GFA 12

Valrhona Dark Chocolate Custard | Cherries  
Crème Chantilly | Meringue | Cookie

### Glaces et Sorbets Maison GFA 12

Chef's Ice Creams & Sorbets | Cookie | 3 Scoops

## Brunch 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 Classic or Entrée ~ 1 Dessert

Items marked + are available on the Prix Fixe with an additional price  
See menu for pricing

## Bastille Mimosas 34

Emile Vergeois Fruit Juice + a Bottle of French Sparkling  
+ Glasses for Everyone

Makes A Party of Your Own Making!!

Or Try one of our Signature Brunch Cocktails!

**Housemade Spicy Mary** 10 or **Dirty Mary** 10

**Bellini du Jour** 12 | **French Bellini** 13

**Kir Royal** 15

## First Bread Basket Complimentary - Additional Baskets \$3 ea

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge. Brunch Menu is available Sunday only  
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 09|29|2024