



A La Carte Menu

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



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Les Hors d'Oeuvres - Salades - Soupes

PANIER DE PAIN - COMPLIMENTARY 1ST BASKET OF HOUSE BAKED BREAD | Additional Baskets \$2 ea

ESCARGOTS FORESTIÈRE GFA - SAUTÉED SNAILS | MUSHROOM | LARDONS | GARLIC-SHALLOTS | PARSLEY | BAGUETTE 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

SAUMON FUMÉ et CONDIMENTS GFA - SCOTTISH SMOKED SALMON | HARD BOILED EGG | SHALLOTS | CRÈME FRAICHE
BAGUETTE CROSTINI | CUCUMBER & ARUGULA 16

PÂTÉ de FOIE de VOLAILLE - CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS 15

CHARCUTERIES et FROMAGES GFA - HOUSEMADE FRUIT WALNUT BREAD | CLASSIC GARNISHES 15 3PC

SOUPE du JOUR - MARKET SOUP 12

SOUPE À L'OIGNON GRATINÉE VGA - CARAMELIZED ONION | CROSTINI | ROASTED ONION SHERRY BROTH | GRUYÈRE 12

SALADE de BETTERAVES au CHEVRE CHAUD - OVEN ROASTED BEETS | ARUGULA | CRISPY WARM GOAT CHEESE
ROASTED SHALLOT VINAGRETTE | TOASTED WALNUTS 15

SALADE CÉSAR GFA - ROMAINE | ANCHOVIES | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING 15

SALADE VERTE GF|VG - MIXED LETTUCE | TOMATOES | CUCUMBER | RADISH | PICKLED SHALLOTS | VINAGRETTE MAISON 12

Les Plats Principaux

BOUILLABAISSE GF 38

MONKFISH | HEAD-ON PRAWNS | MUSSELS | SCALLOPS | ROUILLE | BAGUETTE CROSTINI

NOIX de SAINT JACQUES ATLANTIQUE GF 36

SEARED ATLANTIC SEA *SCALLOPS | ROASTED SQUASH RISOTTO | CRÈME FRAICHE-LEMON EMULSION

SAUMON ROYAL du PACIFIQUE GF 35

PAN ROASTED KING *SALMON | SAUCE MOUTARDE | GREEN LENTILS | BRAISED SPINACH

MOULES MARINIÈRE - FRITES GF 24

WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY | HOUSEMADE POMMES FRITES

MAGRET de CANARD au POIVRE GF 36

SEARED HUDSON VALLEY MOULLARD DUCK *BREAST | GREEN PEPPERCORN SAUCE | POMMES SARLADAISES
MAPLE ROASTED ANJOU PEARS | CARROTS | CIPOLLINI

COQ AU VIN 36

RED WINE BRAISED AMISH CHICKEN LEG | MUSHROOMS | CIPOLLINI | CARROTS | LARDONS
EGG TAGLIATELLE PASTA

CARRE d'AGNEAU PERSILLADE 39

SLOW ROASTED *LAMB RACK | PARSLEY CRUST | BORDELAISE SAUCE | PARSNIP-POTATO GRATIN
BROCCOLINI | MUSHROOMS | CIPOLLINI

CASSOULET 38

BEANS | DUCK CONFIT | PORK BELLY | SHREDDED LAMB SHOULDER | TOULOUSE SAUSAGE

BISTRO STEAK - FRITES GF 33

GRILLED VA ANGUS *HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE
HOUSEMADE POMMES FRITES | PETITE SALADE

STEAK de WAGYU GF 39

GRILLED WAGYU *TOP SIRLOIN STEAK - 7 oz | SAUCE BÉARNAISE | PARSNIP-POTATO GRATIN | BROCCOLINI
CARROTS | MUSHROOMS | CIPOLLINI

BURGER AU FROMAGE GFA 25

SMITH MEADOWS FARM VA ANGUS *BEEF - 6 oz | OLIVE OIL BRIOCHE BUN | CAMEMBERT | BACON | ARUGULA
TOMATO CONFIT | CARAMELIZED ONION | HOUSEMADE POMMES FRITES | PETITE SALADE

RISOTTO D'AUTOMNE GF|VGA 24

ARBORIO RICE | VEGETABLE BROTH | ROASTED SQUASH | CRÈME FRAICHE-LEMON EMULSION | SAGE | PARMESAN

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 09|28|2023