



# A La Carte Menu

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



## Les Hors d'Oeuvres

- ESCARGOTS FORESTIÈRE** - SAUTÉED SNAILS | LARDONS | MUSHROOMS | WHITE WINE | TOASTED BAGUETTE 15
- BEIGNETS de CREVETTES** - SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER 12 3PC | 24 6PC
- TERRINE de FOIE GRAS** - HOUSE CURED FOIE GRAS | DRIED FRUIT CHUTNEY | PAIN D'ÉPICES 21
- 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
- GALETTE FORESTIÈRE** - HOUSEMADE GRILLED FLAT BREAD | ROASTED MUSHROOMS | CARAMELIZED ONIONS  
MORNAY | PARMESAN | TRUFFLE OIL 16
- CHARCUTERIES ET FROMAGES** - HOUSEMADE FRUIT WALNUT BREAD 15 3PC
- SOUPE DU JOUR** - DAILY MARKET SOUP 12
- SOUPE À L'OIGNON GRATINÉE VG** - CARAMELIZED ONION | CROSTINI | ROASTED ONION BROTH | GRUYÈRE 12
- SALADE FRISÉE aux CHAMPIGNONS GF** - FRISÉE LETTUCES | ROASTED MUSHROOMS | CROÛTONS | 60° EGG  
TRUFFLE SHERRY VINAIGRETTE 15
- SALADE de BETTERAVES et BURRATA GF** - ROASTED BEETS | BURRATA | ARUGULA | BALSAMIC VINAIGRETTE 16
- SALADE CAESAR** - ROMAINE | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING 14
- SALADE VERTE GF|VG** - MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH | PICKLED SHALLOTS 12

## Les Principaux

- SAUMON ROYAL du PACIFIQUE POÊLÉ GF** 35  
SEARED PACIFIC KING \*SALMON FILET | POMMES PURÉE | WILTED SPINACH | LOBSTER MUSHROOM  
SAFFRON SHELLFISH NAGE
- NOIX de SAINT JACQUES ATLANTIQUE GF** 36  
SEARD ATLANTIC SEA \*SCALLOPS | ROASTED SQUASH & SAGE RISOTTO | "PUMPKIN SPICE" CREAM
- FILET de TRUITE POÊLÉE aux CAPRES GF** 29  
SEARD RAINBOW TROUT FILET | BROWNED BUTTER | CAPERS | BROCCOLINI | POMMES PERSILLADES
- MOULES MARINIÈRE - FRITES GF** 24  
WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY | HOUSEMADE POMMES FRITES
- CANARD aux FIGUES et PORTO**  
HUDSON VALLEY MOULLARD DUCK | PORT WINE FIG SAUCE | ROASTED PEARS | BROCCOLINI  
BARLEY MUSHROOM RISOTTO
- MAGRET \*Duck Breast** 36 OR **CONFIT LEG** 36
- COQ AU VIN GF** 32  
BRAISED AMISH CHICKEN LEG QUARTER | LARDONS | MUSHROOMS | CARROTS | CIPOLINE | BROCCOLINI  
POMMES PURÉE
- STEAK - FRITES GF** 36  
CHAR-GRILLED ANGUS \*HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE
- CARRÉE de PORC GF** 35  
WHOLE ROASTED BERKSHIRE PORK RACK | BACON-MAPLE JUS | CIPOLINE | MAPLE ROASTED APPLES  
CARROTS | BROCCOLINI | POMMES PURÉE
- BURGER AU FROMAGE** 25  
SMITH MEADOWS FARM VA ANGUS \*BEEF - 6 oz | TOASTED BRIOCHE BUN | CAMEMBERT | BACON | ARUGULA  
TOMATO CONFIT | CARAMELIZED ONION | POMMES FRITES | PETITE SALADE
- RISOTTO D'AUTOMNE GF|VG** 24  
ROASTED SQUASH | SAGE | ARBORIO RICE | "PUMPKIN SPICE" CREAM | PARMESAN CRISP



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Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free. 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 10|04|2022