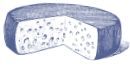


Charcuteries et Fromages



Artisanal Selections

3pc - 15

Ask your server for our selections

Desserts

PROFITEROLES au CHOCOLAT 12

Trio of Choux Buns
Vanilla Bean Ice Cream
Valrhona Fudge Sauce

CRÈME BRÛLÉE GF 12

Vanilla Bean Custard
Caramelized Sugar

POT de CRÈME au CHOCOLAT GFA 12

Valrhona Dark Chocolate
Crème Chantilly
Langues de Chats

GLACES et SORBET MAISON GFA 10

Trio of Housemade Ice Creams & Sorbets
Langues de Chats

Add Ons

Salmon +13

Grilled Chicken +13

Hanger Steak +18

Pommes Frites 7
Served with Aioli

DINNER HOURS

TUESDAY - SATURDAY

4:30PM - 9:00PM

HAPPY HOUR

TUESDAY - SATURDAY

4PM - 6PM

WEDNESDAY

4PM - CLOSE

SUNDAY

11:30AM - 2:30PM

BAR & CAFÉ ONLY

Menu du Déjeuner



ou Déjeuner à 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 Plat | 1 Dessert

Items marked with + are available with the Prix Fixe at an additional price

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

PANIER DE PAIN

COMPLIMENTARY 1ST BASKET OF HOUSE BAKED BREAD

Additional Baskets \$2 ea

Hors d'Oeuvres

PÂTÉ de FOIE de VOLAILLE 15

HOUSEMADE CHICKEN LIVER MOUSSE | CRÔSTINI | GRAINY MUSTARD
CORNICHONS | PICKLED SHALLOTS

BEIGNETS de CREVETTES 12 3PCS

SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER

CONFIT WINGS GF 14

CRISPY CONFIT CHICKEN WINGS | ESPELETTE "BUFFALO" SAUCE
HORSERADISH CREAM

Les Soupes | Salade

CAESAR "NIÇOISE" GFA 15

ROMAINE | GREEN BEANS | TOMATOES | ROASTED PEPPERS | OLIVES
HARD BOILED EGG | ANCHOVIES | PARMESAN | RUSTIC CROÛTONS
LEMON-ANCHOVY DRESSING

SALADE VERTE GF|VG 12

MIXED LETTUCE | TOMATOES | CUCUMBER | SHAVED RADISH
PICKLED SHALLOTS | VINAIGRETTE MAISON

SOUPE du JOUR VG|GFA 12

DAILY MARKET SOUP

Les Plats Principaux

SAUMON ROYAL POÊLÉ GF 27

SEARED PACIFIC KING *SALMON FILET | GARNITURE DU JOUR

MOULES MARINIÈRE - FRITES GF 24

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

GALETTE aux TOMATES 16

HOUSEMADE GRILLED PIZZA | ROASTED TOMATO & RED ONIONS
WHIPPED FETA | BASIL ALMOND PESTO | OLIVE OIL

RISOTTO D'ÉTÉ GF|VGA 24

ORGANIC ARBORIO RICE | VEGETABLE BROTH | CORN & GREEN BEANS
BASIL | TOMATO COULIS | PARMESAN CRISP

PAILLARD de POULET BASQUAISE GF 26

GRILLED AMISH CHICKEN BREAST CUTLET | SAUCE BASQUAISE
POTATO "PERSILLADES" | GREEN BEANS

CROISSANT NORVÉGIENNE 21

FRESH BAKED MULTIGRAIN CROISSANT | SMOKED SALMON | BOURSIN
HARD BOILED EGGS | CRISPY CAPERS | PICKLED SHALLOTS
PETITE SALADE

CROQUE MONSIEUR 20

BAKED HAM & GRUYÈRE | BECHAMEL | ORGANIC BREAD | GRUYÈRE
POMMES FRITES | PETITE SALADE

BURGER au FROMAGE 25

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

STEAK - FRITES GF 33 +9

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



Proudly Serving Since 2006

Enjoy a Cup of Illy

Brewed Coffee

Regular or Decaf 3⁹⁵

Single Espresso

Regular or Decaf 5

Cappuccino | Latte 6

DAMMANN

FRÈRES

Paris 1692

Individual Pot 5

-Black Tea-

English Breakfast

Earl Grey

Fruit Rouge

-Herbal-

Chamomile

African Amber

-Green-

Gunpowder

Green Mint

Ice Tea 5

Unsweetened | Free Refills

Chef - Owners

Christophe &

Michelle Poteaux

Manager

Juan Ramirez



LUNCH HOURS

WEDNESDAY - FRIDAY

11:30AM - 2:00PM

Last Seating is 1:45pm

SUNDAY BRUNCH

11:00AM - 3:00PM

Last Seating is 2:45pm



Follow Us!@bastilleva

Find Us Online @ www.bastillerestaurant.com for current hours, events menus and more...

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. 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 06|22|2023