



# Bastille Brasserie & Bar

CAFÉ • APÉRITIFS • PATIO • BAR À VINS

## Hors d'Oeuvres

### Confit Wings GF 14

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

### Parfait de Foie de Volaille 14

Chicken Liver Mousse | Crostini  
Mustard | Pickled Shallots | Cornichon

### Planche de Charcuteries 16

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

### Beignets de Crevettes 12 | 24

3pc or 6pc  
Rock Shrimp Fritters | Guacamole  
Lime | Coriander

### Terrine de Foie Gras 21 +5

Housemade Duck Liver Terrine  
Fruit Chutney | Pain d'Épices

### Saumon Fumé et Condiments 16

Scottish Smoked Salmon | Egg  
Pickled Shallots | Cucumber & Arugula  
Crème Fraiche | Baguette

## Salades et Soupe

### Salade Verte GF | VG 12

Lettuce | Tomatoes | Cucumber | Radish  
Pickled Shallots | Vinaigrette Maison

### Salade César aux Asperges GFA 15

Butter Lettuce | Asparagus | Anchovies  
Parmesan | Croûtons | Anchovy Dressing

### Soupe du Jour - Market Soup 12

## French Classics

**Moules a la Crème Citronnée et Pommes Frites** GF Steamed Mussels | White Wine | Lemon Garlic Cream 25  
Housemade Frites

**Saumon Royal du Pacifique** GF Roasted Glory Bay King \*Salmon | Garniture du Jour 27

**Bistro-Steak Frites** GF 7 oz. Grilled Angus \*Hanger Steak | Bastille Steak Sauce | Frites | Salade +9 33

**Croque Monsieur** Parisian Ham | Gruyère Cheese | Multi Grain Bread | Mornay Sauce | Frites | Salad 20

## Entrées

**Paillard de Poulet** GF Grilled Amish Chicken Breast Cutlet | Roasted Chicken Jus | Potato "Persillades" 26  
Organic Mesclun Salad

**Risotto aux Petits Pois** GF | VG Organic Carnaroli Rice | Spring Peas | Chives | Parmesan 24

**Galette aux Poireaux** Housemade Grilled Flatbread | Leek & Spring Onion Fondue | Ricotta Cheese 18  
Gruyère | Arugula | Olive Oil

**Burger au Camembert** GFA 6 oz. Smith Meadows Farm VA Angus \*Beef | Camembert | Bacon | Arugula 26  
Tomato Confit | Caramelized Onion | Frites | Salad

**Croissan - Wich** Multigrain Croissant | Smoked Salmon | Egg Salad | Arugula | Pickled Shallots | Mesclun 20

## Desserts

**Assiette de Fromage 16**  
Camembert | Beaufort | Roquefort | Boucheron  
Fruit Walnut Bread

**Profiterole Géante au Chocolat et Caramel 12**  
Large Chocolate Choux | Vanilla Ice Cream | Caramel Salé  
Chocolate Caramel Fudge | Sprinkles

**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 | Seasonal Fruit  
Crème Chantilly | Cookie

**Glaces et Sorbet Maison** GFA 10  
Chef's Ice Creams & Sorbets | Cookie | 3 Scoops

## Lunch Prix Fixe ~ \$39 3 Courses

Taxes & Gratuities Not Included | Dine In Only | No Sharing  
Discounts Not Available on Prix Fixe Menus  
Select 1 Hors d'Oeuvres or Salade or Soupe ~ 1 Classic or Entrée ~ 1 Dessert  
Items marked with + are available with the Prix Fixe at an additional price  
See menu for pricing

### Add Ons & Sides

Salmon +12 | Grilled Chicken +10 | Hanger Steak +15  
Pommes Frites 7  
Housemade Aioli & Ketchup

First Bread Basket Complimentary ~ Additional Baskets \$2 ea

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge. Menu is valid Wednesday - Friday  
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.

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|04|2024