



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 | Cornichons

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

Saumon Fumé et Condiments 16

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

Parisienne Breakfast Basket 12

Mini Croissants | Pain au Raisin
Pain au Chocolat 6pcs

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 Creme Housemade Frites **25**

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

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

Quiche Royale Mushrooms | Black Truffle Goat Cheese | Parmesan | Salad **20**

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

Entrées

Benedict Parisian Two Poached *Eggs | Croissant | Parisian Ham | Hollandaise | Salad | Home Fries **23**

Shrimp & Grits à la Basquaise GF Jumbo Head-On Shrimp | Arugula | White Grits | Sauce Basquaise **24**

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

Crêpes au Poulet Baked Chicken & Spinach Crêpes | Parmesan-Gruyère Mornay | Salad **24**

Duck Confit Hash Potato Hash | Duck Confit | Arugula | Sunny Side Up *Egg | Cracklins **23**

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

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
Chocolate Caramel Fudge

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 | Fruit Compote
Crème Chantilly | Cookie

Glaces et Sorbet Maison GFA 10

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 Appetizer or Salade or Soup ~ 1 Classic or Entrée ~ 1 Dessert

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

See menu for pricing

Bastille Mimosas 34

Emile Vergeois Fruit Juices + Bottle of French Sparkling
+ Glasses for Everyone

Makes A Party of Your Own Making!!

Or Try one of our Signature Brunch Cocktails!

Spicy Mary 10 | Dirty Mary 10 | Bellini du Jour 14 | French Bellini 14 | Kir Royal 15

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. 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 03|10|2024