



Bastille Brasserie & Bar

CAFÉ • APÉRITIFS • PATIO • BAR À VINS

## Hors d'Oeuvres

**Beignets de Crevettes** 3pc|6pc 12|24  
Rock Shrimp Fritters | Guacamole | Lime  
Coriander

**Escargots à la Bourguignone** 15  
Snails | Garlic Herb Butter | Bread Crumbs

**Saumon Fumé d'Écosse** GFA 17  
Scottish Smoked Salmon | Arugula | Capers  
Crème Fraiche | Chives | Egg | Baguette

**Terrine de Foie Gras** GF 23  
Hudson Valley Foie Gras | Chutney  
Pain d'Épices

**Pâté de Foie de Volaille** 15  
Chicken Liver Mousse | Crostini | Cornichons  
Mustard | Pickled Shallots | Arugula

**Planche de Charcuteries** 16  
Rillettes | Copa | Salami | Duck Prosciutto  
Cornichons | Pickled Shallots | Mustard  
Crostinis

## Les Poissons et Legumes

**Saumon aux Lentilles** GF 32  
King Salmon Filet | Green Lentils  
Brussel Sprouts | Carrots  
Sauce Moutarde

**Bouillabaisse** GFA 38  
Icelandic Cod & Prawns | Mussels  
Saffron & Pernod Shellfish Broth  
Fennel | Carrots | Potatoes | Tarragon  
Rouille Aioli Toast

**Noix de Saint Jacques** GF 37  
Seared Sea \*Scallops | Organic Carnaroli Rice  
Wild Mushrooms | Truffle Emulsion  
Shaved Périgord Truffles | Parmesan

**Moules Frites Normande** GF 26  
Steamed Mussels | Normandy Cidre  
Garlic-Shallots | Crème Fraiche | Parsley  
Pommes Frites

**Risotto aux Champignons et Truffe** GF|VGA 29  
Organic Carnaroli Rice | Wild Mushrooms  
Truffle Emulsion | Shaved Périgord Truffles  
Parmesan Crisp

## Salades et Soupes

**Salade César Rustique** GF 15  
Curly Endive | Radicchio | Grana Padano  
Rustique Croutons | 60° Egg | Anchovies  
Preserved Lemon Vinaigrette

**Salade de Betteraves et Citrus** GF 16  
Organic Beets | Orange Supremes  
Pomegranate | Arugula | Balsamic Vinaigrette

**Salade Verte** GF|VG 13  
Lettuce | Tomatoes | Cucumber | Radish  
Pickled Shallots | Vinaigrette Maison

**Soupe à l'Oignon Gratinée** 14  
Caramelized Onion | Crostini | Gruyère  
Roasted Onion Broth

**Soupe du Jour** - Market Soup 13

## Steak Frites

Served with Bastille Steak Sauce  
Pommes Frites & Petite Salade  
7 oz \*Hanger Steak 35  
8 oz \*Filet Medallions 42  
12 oz \*Entrecôte "Ribeye" 45

## Plats Principaux

**Filet d'Agneau** GF 45  
Roasted Free-Range \*Lamb Loin  
Pomegranate Sauce | Purée de Cannelloni  
Roasted Fennel | Baby Onions

**Burger au Camembert** GFA 27  
6 oz. Smith Meadows Farm VA Angus \*Beef  
Camembert | Bacon | Arugula | Confit Tomato  
Caramelized Onion | Frites | Salade

**Paillard de Poulet Diable** GF 26  
Amish Chicken Paillard | Pommes Persillades  
Brussel Sprouts | Sauce Diable

**Magret de Canard au Poivre** GF 36  
Peppercorn Crusted Moullard \*Duck Breast  
Green Peppercorn Sauce | Wild Rice  
Wild Mushrooms | Baby Onions | Carrots  
Brussel Sprouts

## Take 30% off All Wines by the Bottle every Tuesday

First Bread Basket with Salted Butter is Complimentary ~ Additional Baskets \$3 ea

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.

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.

Menu Valid 01|03|2025