



## CHARCUTERIE et FROMAGES



### Artisanal Selections

3pc - 14

6pc - 28

Ask your server for today's selections



## DESSERT

### PROFITEROLES au CHOCOLAT

13

Vanilla Bean Ice Cream  
Valrhona Fudge Sauce

### CRÈME BRÛLÉE GF

11

Vanilla Bean Custard  
Caramelized Sugar

### POT de CRÈME au CHOCOLATE GF

11

Valrhona Dark Chocolate  
Crème Chantilly  
Langues de Chat

### CRÈME GLACÉE et SORBET GF

11

House-made Ice Creams  
& Sorbets  
Langues de Chat



## SIDES

BACON (4 pcs) 4

CREAMY GRITS 4

POMMES FRITES 6

Served with Aioli & Housemade Ketchup

HOME FRIES 4

Cooked in Duck Fat | Garlic | Herbs

\*State food code requires us to inform you that consuming raw or under cooked meats, seafoods and eggs may increase your risk of food borne illness.

Please notify us of any allergies.

Requests for changes to a dish or substitutions on a dish may be subject to an up charge.

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.

Menu Valid 06/26/2022



BASTILLE  
Brasserie & Bar



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# BASTILLE MIMOSAS 34

Emile Vergeois Fruit Juice & Bottle of French Sparkling + Glasses for Everyone Makes A Party of Your Own Making!!

Or



Try One of Our Other Brunch Creations!



**\$39 - 3 Course Brunch Prix Fixe**

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts

Select 1 Hors d'Oeuvres or Salad or Soup | 1 Plat | 1 Dessert

Items marked with + are available with the Prix Fixe at an additional price  
6 pcs Beignets de Crevettes and Cheese - Charcuteries are not available with the Prix Fixe Menu

## HORS D'OEUVRES et LES SOUPES et SALADES

### PÂTÉ de FOIE de VOLAILLE 15

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD  
CORNICHONS | ONIONS

### FRENCH PASTRY BASKET 9

WARM FRESH BAKED MINI CROISSANTS & PAIN AU CHOCOLAT (5PC)

### BEIGNETS de CREVETTES 9 (3PC) or 18 (6PC)

SAVORY ROCK SHRIMP BEIGNETS | GUACAMOLE | LIME | CORIANDER

### CONFIT WINGS GF 12

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

### SALADE de TOMATES VERTES et PASTÈQUES 15

FRIED GREEN TOMATOES | WATERMELON | ARUGULA | CUCUMBERS  
PINE NUTS | FETA OREGANO VINAIGRETTE

### SALADE CAESAR 12

ROMAINE | GRILLED ASPARAGUS TIPS | PARMESAN | CROÛTONS  
LEMON-ANCHOVY DRESSING

### SALADE VERTE GF|VG 10

MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH  
PICKLED SHALLOTS

### SOUPE du JOUR 12

DAILY MARKET SOUP

### SOUPE à L'OIGNON GRATINÉE VG 12

CARAMELIZED ONION | CROSTINI | ROASTED ONION BROTH | GRUYÈRE

## LES SPÉCIALITÉS du BRUNCH et LES PLATS

### OEUFs BENEDICT à La NORVÉGIENNE 21

TWO POACHED \*EGGS | CROISSANT | SMOKED SALMON | HOLLANDAISE  
PETITE SALADE | DUCK FAT HOME FRIES

### SHRIMP & GRITS à La BASQUAISE GF 23

SEARED JUMBO SHRIMP | STONE GROUND WHITE GRITS  
ARUGULA | SAUCE BASQUAISE - contains pork (gf)

### CROQUE MONSIEUR 16 ou MADAME 18

TOASTED HAM & GRUYÈRE on MULTIGRAIN BREAD  
TOPPED WITH MORNAY & GRUYÈRE

Croque Madame is topped with one Sunny Side Up \*Egg

Served with Pommes Frites & Petite Salade

### QUICHE FLORENTINE 16

SPINACH & PARMESAN | PETITE SALADE

### MERGUEZ et OEUFs 22

GRILLED MORACCAN MERGUEZ | TWO SUNNY SIDE UP \*EGGS  
DUCK FAT HOMEFRIES | PETITE SALADE

### STEAK ~ FRITES GF 36 +9

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

### BURGER au FROMAGE 24

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

### PAILLARD de POULET "BASQUAISE" GF 27

GRILLED AMISH CHICKEN BREAST CUTLET | BASQUAISE SAUCE POMMES  
"PERSILLADES" | HARICOTS VERTS

### MOULES MARINIÈRE - FRITES GF 24

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



## MIMOSAS MARYS & MORE

### SPICY MARY 10

Tomato | Cayenne  
Piment Espelette | Lime

### DIRTY MARY 10

Tomato | Horseradish  
Olive Juice  
Black Pepper

### MIMOSA DU JOUR

11

Daily Creation  
Ask for details

### FRENCH BELLINI 14

Emile Vergeois White  
Peach Nectar  
Grey Goose Vodka  
Guillaume Touton  
Brut de Pêche NV

### DEJA-BREW 14

Illy Cold Brew Coffee  
Cocchi Americano  
Vodka  
Crème Chantilly

### KIR ROYAL 14

Langlois Crème de Cassis  
Henri Dubois Champagne



Proudly Serving Since 2006

Enjoy a Cup of Illy

**Brewed Coffee**

Regular or Decaf 3<sup>95</sup>

**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

Chef - Owners

Christophe &  
Michelle Poteaux

Sous Chef

Salvador Alvarez