



# BASTILLE BRASSERIE & BAR



**\$45**  
**Prix Fixe**  
or select à la carte

THE ROOSTER  
IS CALLING

EST  
2006

**Please Select**

**1 Hors d'Oeuvres - 1 Plats ou Grandes Salades - 1 Dessert**

Taxes & Gratuities Not Included | Dine In Only  
No Sharing | No Discounts | Dinner Tues-Sunday

HORS D'OEUVRES

**Salade Verte** GF|VG 13

Lettuce | Tomatoes | Cucumber  
Radish | Pickled Shallots  
Vinaigrette Maison

**Beignets de Crevettes** 3pc 12

Savory Rock Shrimp Fritters  
Green Harissa Aioli

**Pâté de Foie de Volaille** GFA 15

Chicken Liver Mousse | Crostini  
Mustard | Pickled Shallots  
Cornichons

**Soupe du Jour** GF|GFA 13

Chef's Market Soup

DESSERT

**Dame Blanche** GFA 13

Madagascar Vanilla Ice Cream  
Gaufrette | Chocolate Fudge | Chantilly  
Cherry

**Profiterole au Chocolat et Caramel** 13

Choux | Madagascar Vanilla Ice Cream  
Chocolate Fudge | Caramel Salé

**Crème Brûlée à la Vanille** GFA 12

Madagascar Vanilla Bean Custard  
Caramelized Sugar | Scottish Sablé

**Pot de Crème au Chocolat Noir** GFA 12

Baked Valrhona Dark Chocolate Custard  
Chantilly | Meringue | Morello Cherries  
Langue de Chat

**Glaces et Sorbets Maison** GFA 12

Trio of Chef's Selected Ice Creams or  
Sorbets | Langue de Chat

GRANDES SALADES

**Steak Frites Salad** GF 33

Grilled Hanger Steak | Earth & Eats Salad  
Crispy Confit Yukon Potatoes | Pickled Shallots  
Roquefort | Dijon-Shallot Vinaigrette

**Salade Saumon** GF 28

Seared Scottish Salmon | Earth & Eats Salad  
Avocado | Citrus Segments | Almonds  
Preserved Lemon Vinaigrette

**Salade Poulet Fermière** GF 26

Grilled Chicken Paillard | Earth & Eats Salad  
Roquefort | Apple | Candied Walnuts  
Apple Cider Vinaigrette

PLATS PRINCIPAUX

**Saumon Écossais** GF 32

Chef's Cut Scottish \*Salmon Filet  
Rustic French Mustard Sauce  
Green Lentils | Tuscan Kale

**Moules Marinière - Frites** GFA 26

Steamed Mussels - White Wine | Garlic  
Shallots | Butter | Parsley | Pommes Frites

**Risotto de Saison** GF|VGA 29

Italian Organic Carnaroli Rice  
Roasted Organic Mushrooms | Black Truffle  
Truffled Butter Sauce | Parmesan Crisp

**Burger Forestier** GFA 27

Smith Meadows Farm VA Angus \*Beef  
Roasted Mushrooms | Caramelized Onion  
Gruyère | Bacon | Dijonnaise | Arugula  
Confit Tomato | Pommes Frites | Salade

**Steak Frites** GFA 36 +7 PF

Chef's Cut \*Hanger Steak  
Bastille's Signature Steak Sauce  
Pommes Frites & Petite Salade

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

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 a +3 up-charge. 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. \*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.

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HORS D'OEUVRES

**Escargots à la Bourguignonne** 15  
Snails | Garlic-Parsley | Butter  
Bread Crumbs

**Rillettes de Poissons** GFA 17  
Smoked Trout | Salmon | Sardine  
Pickled Shallots | Giardiniera  
Crostini

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

**Salade César Rustique** GFA 15  
Petite Romaine | Grana Padano  
Anchovies | Rustique Croutons  
Preserved Lemon Vinaigrette

**Salade de Betteraves** GF 16  
Roasted Organic Beets | Baby Arugula  
Feta | Tahini-Lemon Vinaigrette  
Sesame Seeds | Chives

DESSERT

**Assiette de Fromages** GFA|CN 16  
Chef's Seasonal Cheeses | Fruit-Walnut  
Bread Honey Comb | Walnuts

**Moelleux au Chocolat Noir** 18 **+5 PF**  
Warm Manjari Dark Chocolate Cake  
Chantilly | Wild Cherry Conserva  
Cocoa Nibs | Morello Cherry Ice Cream

**Coupe Mont-Blanc** GFA|CN 14  
Brandied Chestnut Ice Cream  
Almond Meringue | Candied Chestnuts  
Valrhona Bahibe Chocolate | Caramel  
Chantilly | Gaufrette

**Glaces et Sorbets Maison** GFA 12  
Trio of Chef's Selected Ice Creams or  
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Avocado | Citrus Segments | Almonds  
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Roquefort | Apple | Candied Walnuts  
Apple Cider Vinaigrette

**Noix de Saint-Jacques** GF 38

Seared Sea \*Scallops | Truffled Butter Sauce  
Truffle Mushroom Risotto

**Magret de Canard au Poivre** GF 39

Peppercorn Crusted Moullard \*Duck Breast  
Green Peppercorn Sauce | Roasted Pears  
Parsnip Purée | Broccoli | Cipoline | Carrots

**Carré d'Agneau Persillé** 48 **+12 PF**

Herb Crusted \*Lamb Rack | Bordelaise Sauce  
Potato Gratin | Mushrooms | Carrots  
Cipoline | Broccoli

**Steak Frites** GFA 45 **+10 PF**

Chef's Cut \*Filet Medallions  
Bastille's Duck Fat Béarnaise  
Pommes Frites & Petite Salade

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