

\$45 Prix Fixe

or select à la carte
For the Prix Fixe Select
1 Hors d'Oeuvres
1 Plats or Grandes Salades
1 Dessert

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



Add Our Premium Wine Pairing - 35 per person | 2 Glasses + 1 Cordial

HORS D'OEUVRES

Soupe du Jour 13

Chef's Market Soup

Salade Verte 13

Earth & Eats Fall Salad | Cucumber
Cherry Tomatoes
Sliced Radish | Pickled Shallots
Vinaigrette Maison gf

Beignets de Crevettes 3pc 12

Savory Rock Shrimp Fritters
Green Harissa Aioli

Pâté de Foie de Volaille 16

Chicken Liver Mousse | Crostini
Grainy Mustard | Pickled Shallots
Cornichons gfa

Salade de Betteraves 16

Roasted Organic Mixed Beets
Baby Arugula | Herbed Goat Cheese
Sherry Vinaigrette | Almonds gf

Dame Blanche 13

Vanilla Ice Cream | Gaufrette
Valrhona Chocolate Fudge Sauce
Chantilly | Maraschino Cherry gfa

Profiterole au Chocolat et Caramel 13

Choux | Caramel | Vanilla Ice Cream
Valrhona Chocolate Fudge Sauce

Crème Brûlée à la Vanille 12

Madagascar Vanilla Bean Custard
Caramelized Sugar
Scottish Sablé Cookie gfa

Pot de Crème au Chocolat Noir 12

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

Sorbets Maison 12

Three of Chef's Seasonal Whims
Gaufrette | Meringue | Sprinkles gfa

DESSERT

Salade de Canard 34

Shredded Duck Confit | Foie Gras Torchon
Earth & Eats Fall Salad | Crispy Baguette
Pickled Grapes | Pears | Yukon Gold Potatoes
Balsamic Vinaigrette gfa

Salade au Saumon 32

Seared Salmon | Earth & Eats Fall Salad
Apple | Candied Walnuts | Gruyère
Apple Cider-Mustard Vinaigrette gf

Bistro & Bleu Salad 33

Grilled *Bistro Steak | Earth & Eats Fall Salad
Rustic Croutons | Pickled Shallots | Roquefort
Dijon-Shallot Vinaigrette gfa

Risotto aux Truffes 27

Italian Organic Carnaroli Rice
White Truffle Butter | Leeks | Chives
White Truffle Cream | Parmesan gf

Moules à la Espagnole - Frites 26

Steamed Mussels - White Wine | Garlic
Shallots | Chorizo | Tomato | Carrots
Celery | Herbs | Frites gfa

Burger Classique 27

Shenandoah VA Grass-fed Black Angus *Beef
Tillamook Cheddar | Bacon | Pickles | Lettuce
Dijonnaise | Confit Tomato | Frites | Salade

Coq au Vin 36 +7 PF

Braised Boneless Chicken Thighs
Red Wine Sauce | Mushrooms | Carrots
Lardons | Baby Onions | Brocolini
Pommes Purée gf

Bistro Steak Frites 36 +7 PF

Chef's Cut Angus *Bistro Steak
Bastille's Signature Steak Sauce
Frites & Petite Salade gf

Items marked + are available on the Prix Fixe at an additional price
First Bread Basket with Salted Butter is Complimentary - Additional Baskets 3 ea

Substitutions or modifications may incur a \$3 charge.

GF/GFA = gluten-free/gluten-free available;

If you have a food allergy, please notify us when ordering. Major allergen
information is available via the QR card provided at your table. While we take
precautions, cross-contact may occur.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.

GRANDES SALADES

PLATS PRINCIPAUX

\$55 Prix Fixe

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HORS D'OEUVRES

Escargots à la Bourguignonne 15

Oven Roasted Snails | Garlic-Parsley Butter | Bread Crumbs

Rillettes de Poissons 17

Smoked Trout | Salmon | Sardine
Pickled Shallots | Giardiniera
Baguette Crostini gfa

Soupe à l'Oignon Gratinée ^{VG} 14

Caramelized Onion | Crostini
Gruyère | Roasted Onion Broth gfa

Salade d'Automne 15

Earth & Eats Frisée Salad | Apples
Candied Walnuts | Comté
Apple Cider-Mustard Vinaigrette gf

Plateau de Fromages 16

Three Seasonal Cheese | Walnuts
Fruit Walnut Bread | PA Honey Comb

Moelleux au Chocolat Noir 19 +5 PF

Valrhona Manjari Chocolate Cake
Chantilly | Cocoa-Cocoa Nib Tuile
Wild Cherry Conserva
Morello Cherry Ice Cream

Poire Belle-Hélène d'Automne 15

Muscovado-Poached Pear
Hazelnut Moelleux | Dark Chocolate
Crème Fraîche Ice Cream
Hazelnut Lace Tuile

"Caramel et Pommes" Cheesecake 15

Vanilla Bean Cheesecake
Apple Compote | Apple Cider Chantilly
Pecan Sandie Crumble
Salted Caramel gfa

DESSERT

Salade de Canard 34

Shredded Duck Confit | Foie Gras Torchon
Earth & Eats Fall Salad | Crispy Baguette
Pickled Grapes | Pears | Yukon Gold Potatoes
Balsamic Vinaigrette gfa

Salade au Saumon 32

Seared *Salmon | Earth & Eats Fall Salad
Apple | Candied Walnuts | Gruyère
Apple Cider-Mustard Vinaigrette gf

Bistro & Bleu Salad 33

Grilled *Bistro Steak | Earth & Eats Fall Salad
Rustic Croutons | Pickled Shallots | Roquefort
Dijon-Shallot Vinaigrette gf

Noix de Saint Jacques 39

Seared Day Boat *Scallops
White Truffled Leek Risotto | Parmesan
White Truffle Cream gf

Poisson du Marché en Bouillabaisse 37

Market Fish | Prawns | Clams | Carrots
Potatoes | Fennel | Saffron-Shellfish Nage
Herbs | Rouille Aioli Crostini gfa

Magret de Canard aux Poires 39

Seared Moullard *Duck Breast | Brocolini
Confit Potato "Sarladaises" | Roasted Pears
Red Wine Gastrique gf

Filet Mignon et Frites 45 +10 PF

Chef's Cut *Filet Medallions
Duck Fat Béarnaise Sauce
Frites & Petite Salade gf

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