

Salades et Soupes

Salade de Betteraves GF16
Roasted Organic Beets | Baby Arugula | Feta
Tahini-Lemon Vinaigrette | Sesame Seeds | Chives

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

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

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

Soupe du Jour GF|GFA 13
Chef's Market Soup

Les Poissons et Legumes

 **Noix de Saint-Jacques** GF 38
Seared Sea *Scallops | Roasted Squash Risotto
Grilled Preserved Lemon | Crisp Parsley
Brown Butter & Cream Sauce

Saumon Écossais 32
Scottish *Salmon Filet
Cranberry-Mustard Sauce
Wild Mushroom & Barley | Tuscan Kale

Moules à l'Espagnole - Frites GF 26
Steamed Mussels - White Wine | Chorizo
Garlic | Shallots | Carrots | Celery
Tomatoes | Pommes Frites

Risotto de Saison GF|VGA 26
Italian Organic Carnaroli Rice | Roasted Squash
Garlic-Shallots | Parmesan | Sage
Brown Butter Cream Sauce

Hors d'Oeuvres

Beignets de Crevettes 3pc|6pc 12|24
Rock Shrimp Fritters | Green Harissa Aioli

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

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

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

Steak Frites

Select One: Bastille's Signature Steak Sauce
or Duck Fat Béarnaise
Served with Pommes Frites & Petite Salade

6 oz *Hanger Steak 35

 7 oz *Filet Medallions 45

Bleu: Very Rare - Cold Center
Saignant: Rare - Red Soft Center
À point: Medium-Rare - Warm Red Center
Cuit: Medium - Pink Firm Center
Bien Cuit: Well-Done - May still have a hint of pink

Plats Principaux

 **Carré d'Agneau Persillé** GFA 48
Herb Crusted *Lamb Rack | Bordelaise Sauce
Potato Gratin | Mushrooms | Carrots
Cipoline | Broccolini

 **Magret de Canard aux Poires** GF 38
Moullard *Duck Breast | Pear & Sherry Gastrique
Roasted Pears | Sweet Potato Mousseline
Broccolini | Cipoline | Carrots

Burger Forestier GFA 27
Smith Meadows Farm Pastured VA Angus *Beef
Roasted Wild Mushrooms | Caramelized Onion
Gruyère | Bacon | Dijonaise | Confit Tomato
Arugula | Pommes Frites | Salade

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 of 3 dollars. 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 11|12|2025