



Charcuteries et Fromages

Artisanal Selections

3pc - 15

Ask your server for our selections



Desserts

PROFITEROLES au CHOCOLAT 12

Trio of Choux Buns
Vanilla Bean Ice Cream
Valrhona Fudge Sauce

CRÈME BRÛLÉE GF 12

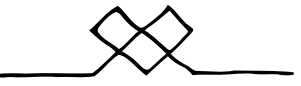
Vanilla Bean Custard
Caramelized Sugar
Citrus Madeline

POT de CRÈME au CHOCOLAT GF 12

Valrhona Dark Chocolate
Crème Chantilly
Langues de Chat

GLACES et SORBET MAISON GFA 10

3 Scoops of Housemade
Ice Cream & Sorbets
Langues de Chats
Biscuit



Sides

BACON (4 pcs) 5

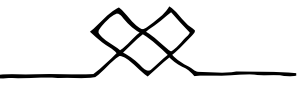
CREAMY GRITS 4

POMMES FRITES 7

Served with Aioli

HOME FRITES 5

Cooked in Duck Fat | Garlic | Herbs



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for current hours, events
menus and more...

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.

Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering.

Please notify us of any allergies. 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. Please note there is a \$6 per person charge for outside desserts.
Menu Valid 03|29|2023

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!



Brunch à Prix fixe 39 ~ 3 Courses



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

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

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

BRASSERIE • CAFÉ • APÉRITIFS • PATIO • BISTRO • BAR À VINS

Hors d'Oeuvres | Les Soupes | Salade

PÂTÉ de FOIE de VOLAILLE 15

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD
CORNICHONS | ONIONS

PARISIENNE BREAKFAST BASKET 12 6PCS

HOUSE BAKED MINI CROISSANTS | PAIN AU RAISIN | PAIN AU CHOCOLAT

BEIGNETS de CREVETTES 12 3PCS

SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER

CONFIT WINGS GF 14

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

SALADE de BETTERAVES et FRAISES GF 15

BEETS | STRAWBERRIES | RICOTTA | ARUGULA
BALSAMIC VINAIGRETTE

CAESAR aux ASPERGES GFA 15

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

SALADE VERTE GF|VG 12

MIXED LETTUCE | TOMATOES | CUCUMBER | SHAVED RADISH
PICKLED SHALLOTS | VINAIGRETTE MAISON

SOUPE du JOUR VG|GFA 12 DAILY MARKET SOUP

SOUPE à L'OIGNON GRATINÉE VG|GFA 12

CARAMELIZED ONION | ROASTED ONION BROTH | CROSTINI | GRUYÈRE

Les Spécialités du Brunch et Les Plats

OEUFs BENEDICT PARISIEN 22

TWO POACHED *EGGS | HOUSE BAKED CROISSANT | JAMBON de PARIS
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

CROISSANT NORVÉGIENNE 21

HOUSE BAKED MULTIGRAIN CROISSANT | SMOKED SALMON | BOURSIN
CRISPY CAPERS | PICKLED SHALLOTS | PETITE SALADE

CROQUE MONSIEUR 19 ou MADAME 21

BAKED HAM & GRUYÈRE | BECHAMEL | ORGANIC BREAD | GRUYÈRE
POMMES FRITES | PETITE SALADE

Croque Madame is topped with one Sunny Side Up *Egg

QUICHE FORESTIÈRE 19

ROASTED MUSHROOMS | GRUYÈRE & PARMESAN | PETITE SALADE

MERGUEZ et OEUFs 23

GRILLED MOROCCAN MERGUEZ SAUSAGE | TWO SUNNY SIDE UP *EGGS
DUCK FAT HOMEFRIES | PETITE SALADE

STEAK ~ FRITES GF 33 +9

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

BURGER au FROMAGE 25

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

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
G. Touton Brut de Pêche NV

DEJA-BREW 14

Illy Cold Brew Coffee
Cocchi Americano | Vodka
Crème Chantilly

KIR ROYAL 14

Langlois Crème de Cassis
House Champagne



Proudly Serving Since 2006

Enjoy a Cup of Illy Brewed Coffee

Regular or Decaf 3⁹⁵

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
Manager
Jacob Sunny

