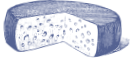


Charcuteries et Fromages



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 GFA 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

Add Ons

Salmon +13

Grilled Chicken +13

Hanger Steak +18

Pommes Frites 7
Served with Aioli

DINNER HOURS

TUESDAY - SATURDAY
4:30PM

HAPPY HOUR

TUESDAY - SATURDAY

4PM - 6PM

WEDNESDAY

4PM - CLOSE

SUNDAY

11:30AM - 2:30PM BAR
& CAFÉ ONLY

Menu du Déjeuner

ou Déjeuner 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

PANIER DE PAIN

COMPLIMENTARY 1ST BASKET OF HOUSE BAKED BREAD

Additional Baskets \$2 ea

Hors d'Oeuvres

PÂTÉ de FOIE de VOLAILLE 15

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD
CORNICHONS | ONIONS

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

Les Soupes | Salade

CAESAR aux ASPERGES GFA 15

ROMAINE | GRILLED ASPARAGUS | PARMESAN | RUSTIC CROÛTONS
LEMON-ANCHOVY VINAIGRETTE

SALADE VERTE GF|VG 12

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

SOUPE du JOUR VG|GFA 12

DAILY MARKET SOUP

Les Plats Principaux

SAUMON ROYAL du PACIFIQUE GF 27

SEARED PACIFIC KING *SALMON FILET | GARNITURE DU JOUR

MOULES MARINIÈRE - FRITES GF 24

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

CROISSANT NORVÉGIENNE 21

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

GALETTE ARTICHAUDS 16

HOUSEMADE GRILLED PIZZA | ARTICHOKE | CONFIT TOMATO
RICOTTA | SPRING ONION

RISOTTO aux ASPERGES GF|VG 24

ORGANIC ARBORIO RICE | ASPARAGUS | LEMON CREAM EMULSION

PAILLARD de POULET MOUTARDE GF 26

GRILLED AMISH CHICKEN BREAST CUTLET | SAUCE MOUTARDE
POMMES "PERSILLADES" | GARNITURE DU JOUR

CROQUE MONSIEUR 19

BAKED HAM & GRUYÈRE | BECHAMEL | ORGANIC BREAD | GRUYÈRE
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

STEAK ~ FRITES GF 33 +9

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



Follow Us! @bastilleva

Find Us Online @ www.bastillerestaurant.com 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



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



BASTILLE
Brasserie & Bar

LUNCH HOURS

WEDNESDAY - FRIDAY
11:30AM - 2:00PM

Last Seating is 1:45pm

SUNDAY BRUNCH

11:00AM - 3:00PM

Last Seating is 2:30pm