

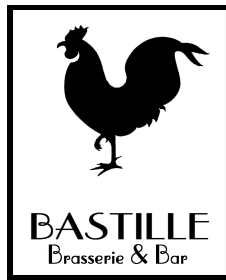
Dinner Menu

Thursday from 4pm-8pm

Friday & Saturday from 4pm - 8:30pm

Weather Permitting for Patio Reservations

Reservations can be made online via **OPENTABLE**



Visit us online @

WWW.BASTILLERESTAURANT.COM

Masks are required for entrance into or while walking around our restaurant, but not while seated at tables.

Thank you for helping keep everyone safe.

LES HORS D'OEUVRES

Escargots Persillade 12
Garlic-Parsley Butter / White Wine
Shallots / Baguette Crostini

Beignets de Crevettes
(3 or 6 Pieces) 7 / 14
Savory Rock Shrimp Beignets / Guacamole

Terrine de Foie Gras 15
Fruit Chutney / Honey Spice Bread

Confit Wings 8
Fried Chicken Wings / Espelette sauce

Rillettes de Saumon 10
Arugula / Cucumber / Chives Baguette Crostini

Charcuteries & Fromages
(3 or 6 selections) 9/18

LES SALADES ET SOUPES

Soupe du Jour 6
Daily Market Soup

French Onion Soupe 7
Caramelized onion / Cröstini
Onion broth / Gruyère (vg)

Salade Caesar 9
Romaine Hearts / Parmesan / Crôtons
Lemon-Anchovy Dressing
~Add a Protein~
Chicken +8 / *Steak +10 / *Salmon +9 / Shrimp +8

Tomato & Cucumber Salad 11
Arugula / Crispy Capers / Mozzarella / Basil
(gf)

Salade Verte 8
Leaf lettuce blend / Tomatoes / Cucumbers
Crôtons / Radish / Pickled Shallots (gf)

*Requests for changes to a dish or substitutions on a dish may be subject to an up charge

LES PLATS DU JOUR

***VA Angus Beef Burger** 15
Brioche bun / Lettuce / Tomato / Crispy Onion
ADD: Cheddar / Blue Cheese / Bacon
\$1/each

Burger is served with Pommes Frites & Petite Arugula Salad

Galette du Jour 15
House-made Flat Bread / Basil Pesto
Oven Roasted Tomatoes & Peppers
Kalamata Olives / Feta / Basil

Moules - Frites 19
White Wine / Garlic / Shallots / Butter
Parsley (gf)

Seasonal Risotto 16
Roasted Corn & Tomato / Basil Emulsion
(gf)

Chicken "Paillard" 19
Grilled Chicken Breast / Lemon Caper Butter
Smashed Potatoes / Shallots / Green Beans
Roasted Peppers (gf)

***Duck** 27
Duck Breast / Sherry & Honey Roasted Peaches
Confit Yukon Gold Potatoes
Seasonal Vegetable / Blackberry Gastric (gf)

***Steak - Frites** 25
Grilled Angus Hanger Steak (6oz)
Beurre Maître d'hotel / Pommes Frites
Petite Arugula & Cherry Tomato Salad
(gf)

***Noix de Saint Jacques** 26
Seared Sea Scallops
Roasted Corn & Tomato Risotto
Basil Emulsion
(gf)

***Saumon "Niçoise-Style"** 25
Sustainably Raised Atlantic Salmon
Orzo / Roasted Tomatoes & Peppers
Green Beans / Olives / Preserved Lemon Aioli

(Requests for changes to a dish or substitutions on a dish may be subject to an up charge)

DESSERTS

Valrhona Chocolate Truffle Cake 8
Valrhona Dark Chocolate
Summer Berry Compote / Crème Chantilly
(gf)

Citrus Pound Cake 8
Strawberry Compote
Crème Chantilly / White Chocolate

Profiteroles 10
3 Choux Buns / Chocolate Fudge Sauce
Vanilla Bean Ice Cream

Peaches & Cream 8
Vanilla Bean Bavaoise / Cookie Crust
Peach Compote / Crème Chantilly

Dessert du Jour 8
Ask for details

Ice Cream & Sorbet 8
House-made Ice Cream & Sorbet (gf)

Add Vanilla Bean Ice Cream
A La Mode + \$2

*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 notify us of any allergies. Some items may contain dairy, nuts, seeds, gluten.