BASTILLE
Brasserie & Bar

BASTILLE MIMOSAS 22
Carafe of Orange Juice / Bottle of Sparkling
Glasses for the table

Joyeuses Pâques ~ Happy Easter

10:30am-4:00pm

Three Course Prix Fixe $49

Beverages/Taxes/Gratuities not included
Hors d'oeuvres or Salade
Entrée
Dessert
~Menu not available for sharing~

HORS D'OEUVRES

***SIX LOCAL OYSTERS (6)**
~Traditional Accompaniments ~ (gf)

PÂTÉ DE FOIE de VOLAILLE
Chicken Liver Mousse / Grainy Mustard
Cornichons / Baguette

BEIGNETS de CREVETTES (3)
Savory Rock Shrimp Beignets / Guacamole

***RILLETTES de SAUMON**
Arugula & Cucumber Salad / Chives
Baguette Crostini

SOUPE aux ASPERGES VERTES
Lemon Crème Fraiche / Chives

LES SALADES

BETTERAVES
Organic Beets / Arugula / Goat Cheese Mousse / Oranges (gf)

CAESAR
Romaine Hearts / Parmesan / Preserved Lemon-Anchovy Dressing / Croûtons
Make it an Entrée add either Chicken / *Steak / *Salmon

VERTE
Leafy Greens / Tomatoes / Cucumbers / Radish / Pickled Shallots (gf)

SALADE d'ASPERGES
Green Asparagus / 60° C Egg / Frisée / Croûtons / Sherry Vinaigrette

ENTRÉES

***STEAK AND EGGS**
Grilled Angus Beef Bistro Steak
Two Sunny-side up Eggs / Watercress
Duck Fat Home Fries (gf)

***OEUFS BENEDICT**
Two Eggs poached / Croissant
Smoked Salmon / Hollandaise
Watercress Duck Fat Home Fries

SHRIMP AND GRITS
Jumbo Shrimp / Carolina Stone Ground Grits
Tuscan Kale / Peppers / Onions / Sausage
(gf)

QUICHE LORRAINE
Bacon / Gruyère / Watercress Salad
Duck Fat Home Fries

MOULES~FRITES
Steamed Maine Mussels / White Wine
Garlic / Shallots / Herbs / Butter
Pommes Frites (gf)

ROASTED LEG of LAMB
Rosemary Jus / Carrots
White & Fava bean Ragout / Cipollini (gf)

POULET "PAILLARD"
Grilled Chicken Breast /Chicken Jus
Frisée Salad / Roasted Potatoes
Pickled Shallots (gf)

***VIRGINIA ANGUS BEEF BURGER**
Brioche Bun / Lettuce / Tomato
Crispy Onions / Watercress / Pommes Frites
Add Cheddar/Blue/Bacon/Egg $1 ea

***SAUMON POELÉ**
Sustainably Farmed Atlantic Salmon
Green Asparagus & Lemon Risotto
Crème Fraiche sauce / Parmesan (gf)

RISOTTO
Green Asparagus / Lemon / Crème Fraiche
Parmesan (gf)

KIDS MENU

Caesar Salad 9
Romaine / Croûtons
Anchovy Vinaigrette / Parmesan

Green Salad 7
Leafy Greens / Tomatoes
Cucumbers / Radish (gf)

Marie's Risotto 9
Arborio rice / Parmesan cheese

***Steak Haché Frites** 10
Seared Burger / Pommes Frites
Housemade ketchup

***Saumon Frites**14
Seared Salmon / Pommes Frites
Housemade Ketchup

Belgian Waffle 10
Waffle / Berry Compote
Crème Chantilly
Powdered Sugar

Petite Coupe Glacée 6
Three petite scoops
Tahitian Vanilla Bean ice cream
Chocolate Fudge Sauce / Pizzelle

Profiterole 3.50
One petit Choux bun
Tahitian Vanilla Bean ice cream
Chocolate Fudge Sauce

Drinks 2.95
Diabolo
Grenadine / Club Soda / Ice
Coke or Ginger Ale
Orange Juice
Cranberry Juice
Whole Milk

DESSERTS

HUMMINGBIRD CAKE
Cream Cheese / Rum Anglaise
Coconut Ice Cream

VALRHONA TRUFFLE CAKE
Raspberries / Chocolate Ice Cream
Raspberry coulis (gf)

CRÊPES
Strawberries / Crème Chantilly
Strawberry coulis
White chocolate

CHERRY UPSIDE-DOWN
Tahitian vanilla bean ice cream
Morello cherry / Crème Chantilly

COUPE GLACÉE
Pastry Chef's selection of seasonal flavors / Pizzelle

ARTISANAL CHEESE PLATE
Chefs selection of Cheese
Fruit-Nut Bread

COQ-TAILS

KIR ROYAL
10
Blanc du Blanc
Creme de Cassis

MIMOSA
7
Blanc du Blanc
Orange Juice

GRAND MIMOSA
9
Blanc du Blanc
Orange Juice
Orange Brandy

MIMOSA du JOUR
9
Daily Creation
Ask for details

SPICY MARY
9
Tomato
Cayenne
Piment Espelette
Fresh Lime

DIRTY MARY
9
Tomato
Horseradish
Olive Juice
Black Pepper

WAKIE BAKIE
12
Bourbon
Bacon
Orange Bitters
Lemon
*Egg White

POMME ROYALE
10
Apple Brandy
Apple-Cinnamon Purée
Vanilla

*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