



.....
**PLATEAU DE
CHARCUTERIE &
FROMAGES**
.....

9/18
(3 or 6 selections)

Camembert
Cow

Ossau Iraty
Sheep

Raclette
Cow

Fourme d' Ambert
Cow

Bucheron
Goat



SALAMI

RILLETTES

COPA

DUCK PROSCIUTTO

**CHICKEN LIVER
MOUSSE**

.....
SIDES
.....

POMMES FRITES 6
With Aioli (gf)

**POMMES
RISSOLÉE 7**
Duck Fat Fried Potatoes
(gf)

SPINACH 6
Sautéed Garlic / Shallots
Butter (gf)

**FRICASSÉE DE
CHAMPIGNONS 8**
Pennsylvania Organic
Mushrooms (gf)

RISOTTO du JOUR
8/16
Half/Full (gf)

.....
LUNCH PRIX FIXE
.....

Available from 11:30am-2:30pm

Three Course Civilized Lunch

Prix Fixe \$29

Hors d'oeuvres or Soup or Salade

Entrée

Dessert

~Menu not available for sharing~

~Not available on Prix Fixe Menu~

(6) piece beignets, (6) selection cheese/charcuteries or (12) oysters

.....
HORS D'OEUVRES
.....

PÂTÉ DE FOIE de VOLAILLE 10

Chicken Liver Mousse / Grainy Mustard
Cornichons / Baguette

SOUPE du JOUR 8

Daily Market Soup

***RILLETTES de SAUMON 10**

Arugula & Cucumber Salad / Chives
Baguette Crostini

BEIGNETS de CREVETTES 7/14

(3 or 6 Pieces)
Savory Rock Shrimp Beignets
Guacamole

GRATINÉE À L'OIGNON 9

French Onion Soup (Vegetarian)

.....
LES SALADES
.....

***FRISÉE AUX LARDONS 10**

Frisée / Mixed Lettuce / Bacon
Croûtons / Poached Egg

CAESAR 9

Romaine Hearts / Parmesan Shavings /
Croûtons Preserved Lemon-Anchovy Dressing
Chicken 8 / *Steak 10 / *Salmon 9

BETTERAVES 9

Organic Beets / Arugula
Goat Cheese Mousse / Walnuts (gf)

VERTE 8

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

.....
LES PLATS du DEJEUNER
.....

ALL SANDWICHES COME WITH POMMES FRITES AND WATERCRESS SALAD

CROQUE MONSIEUR 14

Grilled Ham & Gruyère Cheese
Sandwich Multi-Grain Bread / Mornay
Add one Fried Egg Sunny Side Up \$1.50

POULET SANDWICH 15

Grilled Chicken Breast / Bacon / Cheddar
Guacamole / Lettuce / Tomato / Brioche Bun

POULET "PAILLARD" 17

Grilled Chicken Breast / Chicken Jus
Frisée Salad / Roasted Potatoes
pickled shallots (gf)

***VIRGINIA ANGUS**

BEEF BURGER 15

Brioche Bun / Lettuce / Tomato / Crispy
Onions Add: Cheddar, Blue cheese or
Bacon \$1/each

GALETTE DU JOUR 12

Daily Flat Bread

.....
LES CLASSIQUES
.....

MOULES~FRITES 19

Daily Preparation of Maine Mussels / Pommes Frites (gf)

***SAUMON POELÉ 23**

Sustainably Farmed-Raised Atlantic Salmon
Sauce Moutarde / Sautéed Spinach / Green Lentils (gf)

***STEAK - FRITES 25**

Grilled Bistro Filet (6oz) / Cabernet-Shallot
Sauce Pommes Frites / Watercress Salad (gf)

MONDAY

#Monday-Funday

Happy Hour in the Bar
from 4pm-9pm

TUESDAY

#Twosday

Twosday Special
\$59 for two
1 Appetizer + 2 Entrées
1 Dessert

WEDNESDAY

#HalfwaytoFriday

In the Bar & Cafe from
4pm-9pm

THURSDAY

#1/3rdoffThursdays

1/3 off of all wines by
the bottle
from 4pm-9pm

FRIDAY

#Fin-Fin/Chin-Chin

Happy Hour starts at
4pm at the bar!

**SATURDAYS &
SUNDAYS**

#MimosaBrunch

Available from
11:30am to 2:30pm

SUNDAY

NIGHT

#Sunday Sipper

Select bottles of
Wine \$29 ~ 4pm-9pm



PLATEAU DE
CHARCUTERIE &
FROMAGES

- 9/18
(3 or 6 selections)
- CAMEMBERT
Cow
- OSSAU IRATY
Sheep
- RACLETTE
Cow
- FOURME D' AMBERT
Cow
- BUCHERON
Goat
- ~~~~~
- SALAMI
- RILLETTES
- COPA
- DUCK PROSCIUTTO
- CHICKEN LIVER
MOUSSE

SIDES

- POMMES FRITES 6
With Aioli (gf)
- POMMES
RISSOLEES 7
Duck Fat Fried Potatoes
(gf)
- SPINACH 6
Sautéed / Garlic / Shallots
Butter (gf)
- FRICASSÉE DE
CHAMPIGNONS 8
Pennsylvania Organic
Mushrooms (gf)
- RISOTTO du JOUR
8/16
Half/Full (gf)

BASTILLE MIMOSAS 22
Carafe of Orange Juice and a Bottle of Sparkling
Plus glasses for the table

BRUNCH PRIX FIXE

Available from 11:30am-2:30pm
Three Course Brunch
Prix Fixe \$29
Hors d'oeuvres or Soup or Salade
Entrée
Dessert
-Menu not available for sharing~
~Not available on Prix Fixe Menu~
(6) piece beignets / (6) selection cheese/charcuteries or (12) oysters

HORS D'OEUVRES

- *LOCAL OYSTERS 14/24
(6 or 12) (gf)
~Traditional Accompaniments ~
- BÊIGNETS de CREVETTES 7/14
(3 or 6 Pieces)
Savory Rock Shrimp Beignets / Guacamole
- *RILLETTES de SAUMON 10
Arugula & Cucumber Salad / Chives
Baguette Crostini
- SOUPE du JOUR 8
Daily Market Soup

LES SALADES

- BETTERAVES 9
Organic Beets / Arugula / Goat Cheese Mousse / Walnuts (gf)
- CAESAR 9
Romaine Hearts / Parmesan Shavings / Preserved Lemon-Anchovy Dressing / Croûtons
Chicken 8 / *Steak 10 / *Salmon 9
- VERTE 8
Leafy Greens / Tomatoes / Cucumbers

LES SPÉCIALITÉS du BRUNCH

- STEAK AND EGGS 19
Angus Beef* Bistro Filet
Two Fried Farm-Fresh *Eggs Watercress
Salad / Duck Fat Home Fries (gf)
- SHRIMP AND GRITS 16
Jumbo Shrimp / Stone Ground Grits
Sautéed Peppers / Onions
Pork Sausage (gf)
- OEUFs BENEDICTS
CROISSANT 16
Two poached *Eggs on Croissant Smoked
Salmon / Hollandaise Sauce Watercress
Salad / Duck Fat Home Fries
- CLASSIC BELGIAN
WAFFLES 14
Berry Compote / Crème Chantilly
Powdered Sugar / Maple Syrup
- QUICHE LORRAINE 19
Watercress Salad / Duck Fat Home Fries

LES PLATS du DEJEUNER

- ALL SANDWICHES COME WITH POMMES FRITES AND WATERCRESS SALAD
- CROQUE MONSIEUR 14
Grilled Ham & Gruyère cheese sandwich
Multi-Grain Bread / Mornay Sauce Add
one Fried Egg Sunny Side up \$1.50
- POULET "PAILLARD" 17
Grilled Chicken Breast /Chicken Jus
Frisée Salad / Roasted Potatoes
Pickled Shallots (gf)
- GALETTE DU JOUR 12
Daily Flat Bread
- *VIRGINIA ANGUS
BEEF BURGER 15
Brioche Bun / Lettuce
Tomato / Crispy Onions
Add: Cheddar, Blue cheese or Bacon \$1/each
- MOULES~FRITES 19
Daily Preparation of steamed Maine
Mussels / Pommes Frites (gf)

COQ-TAILS

- KIR ROYAL 10
Blanc du Noir Sparkling
Creme de Cassis
- MIMOSA 7
Blanc du Noir Sparkling
Orange Juice
- GRAND MIMOSA 9
Blanc du Blanc
Sparkling
Orange Juice
Orange Brandy
- MIMOSA
DU JOUR 9
Daily Creation
Ask for details

BASTILLE'S
SPICY MARY 9

- Tomato
Cayenne
Piment Espelette
Fresch 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

SATURDAYS &
SUNDAYS
#Mimosa Brunch

from 11:30am to
2:30pm

SUNDAY
NIGHT

- #SundaySipper
Select bottles of Wine
\$29 4pm-9pm

*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.