



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
RISSOLÉES 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)

HORS D'OEUVRES

TERRINE de FOIE GRAS 15
Fruit Chutney / Honey Spice Bread

ESCARGOTS PERSILLADE 12
Garlic-Parsley Butter / White Wine
Shallots / Baguette Crostini

*LOCAL OYSTERS 14/24
(6 OR 12) (gf)
~Traditional Accompaniments~

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

*RILLETTES de SAUMON 10
Arugula / Cucumber / Chives
Baguette Crostini

PÂTÉ DE FOIE de VOLAILLE 10
Chicken Liver Mousse / Grainy Mustard
Cornichons / Baguette

LES SALADES & SOUPES

VERTE 8
Leafy Greens / Tomatoes
Cucumbers / Radish Pickled Shallots
(gf)

SOUPE du JOUR 8
Daily Market Soup

GRATINÉE À L'OIGNON 9
French Onion Soup (Vegetarian)

CAESAR 9
Romaine Hearts / Parmesan / Croûtons
Lemon-Anchovy Dressing

BETTERAVES 9
Organic Beets / Arugula / Walnuts
Goat Cheese Mousse (gf)

LES SPÉCIALITÉS du DÎNER

MARKET BOUILLABAISSÉ 30
Gently Poached Market Fish and
Shellfish / Saffron-Vegetable Soup
Rouille Aioli Crostini

COQ AU VIN 27
Braised Chicken Leg Quarter / Bacon
Mushrooms / Carrots / Red Wine Sauce
Egg Pasta

CASSOULET 29
Twice Baked White Bean Casserole
Lamb Shoulder / Cured Pork
Confit Duck / Toulouse Sausage

CANARD À L'ORANGE 28
Moullard Duck Breast
Cognac-Orange Sauce
Barley Risotto / Vegetable du Jour

*NOIX DE SAINT-JACQUES 26
Seared Sea Scallops / Risotto du Jour
(gf)

*ENTRECÔTE BÉARNAISE 36
Angus Beef Ribeye Steak (10oz)
Béarnaise / Duck Fat Roasted Potatoes
Carrots / Cipolline / Mushrooms
Vegetable du Jour

LES CLASSIQUES

MOULES~FRITES 19
Daily Preparation Maine Mussels
Pommes Frites (gf)

*SAUMON POELÉ 23
Sustainably Raised Atlantic Salmon
Sauce Moutarde / Sautéed Spinach
Green Lentils (gf)

TRUITE "GRENOBLOISE" 24
Sautéed Rainbow Trout Filet
Brown Butter Capers / Quinoa / Carrots
Cipolline / Spinach

*STEAK - FRITES 25
Grilled Bistro Filet (6oz)
Cabernet-Shallot sauce / Pommes Frites
Watercress Salad (gf)

MONDAY

#Monday-Funday
Happy Hour in the
Bar~Café from
4pm-9pm

TUESDAY

#Twosday
Twosday Special
\$59 for two
1 Appetizer +
2 Entrées + 1 Dessert
*See Bistro menu for selections

WEDNESDAY

#HalfwaytoFriday
In the Bar & Café
from 4pm-9pm

THURSDAY

#1/3offThursday
1/3 off of all bottles of
wine from 4pm-9pm
*Subject to availability / No
Substitutions

FRIDAY

#Fin-Fin/Chin-Chin
Happy Hour starts at
4pm in the bar-café

SATURDAYS &
SUNDAYS

#MimosaBrunch
11:30am to 2:30pm
Enjoy \$22 Mimosas for
the table
*Includes - Orange Juice /
Sparkling / glasses

SUNDAYNIGHT

#SundaySippers
Special Wines only \$29
from 4pm-9pm
*See Wine Menu for Selections

BASTILLE COQ-TAILS

THE CLASSICS

KIR ROYAL Blanc du Blanc Sparkling / Langlois Creme de Cassis • 10

FRENCH 75 Blanc du Blanc Sparkling / Gin / Fresh Lemon • 10

BASTILLE OLD FASHIONED Woodford Rye / Bitters / Luxardo Cherry • 14

MANHATTAN Bulleit Rye / Dolin Rouge / Cocchi Americano / Bitters • 14

COSMOPOLITAN Titos / Cointreau / Lime / Chambord / Cranberry Juice • 12

MARTINI Bombay Gin or Grey Goose Vodka / Dolin Vermouth Spritz / Olives • 14

SIDE CAR VSOP Brandy / Lime / Cointreau • 12

WHISKY SOUR Four Roses Bourbon / Amaretto / Lemon-Honey Cordial / Egg White* • 12

TWISTS

HEAD OF STATE Four Roses Bourbon / H&H Seco 5 year Madeira / Amaro Montenegro / Bitters / Cherry Hearing • 12

WINTER ELIXIR Titos / Domaine Canton / Lime / Rosemary Syrup / Pomegranate Molasses • 12

BUSINESS WITH PLEASURE Tequila / Calvados / Belle Orange / Cinnamon Syrup / Bitters • 14

FORGET ME NOT! Ginger infused Cognac / Mandarin / Lime / Cointreau • 14

PEAR MARTINI Brandy / Pear Syrup / Lemon / Domaine Canton • 12

GETTING FIGGY WITH IT Bourbon / Calvados / Fig Syrup / Lemon / Bonal • 13

SPIRIT - FREE

(Seedlip is a non-alcoholic distilled spirit)

FIZZ WITH NO FUZZ Thai Chili Infused Seedlip Grove / Lemon / Orange Syrup / Orange Juice / Club Soda • 12

DESIGNATED DRIVER Seedlip Spice / Pear-Ginger Cordial / Lemon • 12

Coq-tail du Jour • 14

~Daily creation~

~Ask for delicious details~

PRIX FIXE

BISTRO

3 - COURSE • 39

Soup

*Rillettes de Saumon

Salade Verte

Pâté de Foie de Volaille

Coq au Vin

*Saumon Poelé

*Steak-Frites

Cassoulet (Suppl. \$5)

Crème Brûlée

Profiteroles au Chocolat

Coupe Glacée

Pot de Crème au Chocolat

BRASSERIE

4 - COURSE • 52

Soup

Escargots

Shrimp Beignets

Salade de Betteraves

Caesar

Foie Gras Terrine (Suppl. \$5)

Truite "Grenobloise"

*Canard à L'Orange

*Ribeye (Suppl. \$9)

Almond Savarin

Coulant au Chocolat

Apple Tarte Tatin

Roulade à la Pistache

TWOSDAY

Join us every Tuesday Night

Dinner for Two • 59

Choose

1 Appetizer + 2 Entrées + 1 Dessert

*See Bistro Menu for selections