



Bastille Brasserie & Bar

BRASSERIE • CAFÉ • APÉRITIFS • PATIO • BISTRO • BAR À VINS • WRW BRUNCH 2025-35

Hors d'Oeuvres

Salade César Rustique GFA

Curly Endive | Radicchio | Grana Padano
Rustique Croutons | 60° Egg | Anchovies
Preserved Lemon Vinaigrette

Pâté de Foie de Volaille +5 Supplemental

Chicken Liver Mousse | Baguette Crostini
Grainy Mustard | Cornichons | Pickled Onions

Salade Verte GF|VG

Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots | Vinaigrette Maison

Soupe du Jour

Chef's Housemade Market Soup | Seasonal Garnishes

Beignets de Crevettes

3pc Rock Shrimp Fritters | Guacamole | Lime | Coriander

Plats Principaux

Croque Madame

Parisian Ham | Gruyère Cheese | Mornay Sauce | Egg | Frites | Salad

Benedict Parisian

Two Poached *Eggs | Croissant | Parisian Ham | Hollandaise | Salad | Home Fries

Poulet et Gaufre

Confit Chicken Wings | Yeasted Belgian Waffle | Maple Syrup

Confit "Hash"

Confit Duck & Potato Hash | Arugula | Sunny Side Up *Egg | Duck Cracklins

Moules Frites à la Normande GF

Steamed Mussels | Normandy Cidre | Garlic-Shallots | Crème Fraiche | Parsley Pommes Frites

Bistro Steak Frites GF

Grilled Angus *Hanger Steak | Bastille Steak Sauce | Pommes Frites | Salad +10 Supplemental

Croque Monsieur

Parisian Ham | Gruyère Cheese | Mornay Sauce | Pommes Frites | Salad

Burger au Fromage GFA

6 oz. Smith Meadows Farm VA Angus *Beef | Camembert | Bacon | Arugula | Confit Tomato |
Caramelized Onion | Pommes Frites | Salad

Desserts

Assiette de Fromages GFA +5 Supplemental

Trio of Chef's Selected Seasonal Cheeses
Fruit Walnut Bread | Honey Comb

Profiterole Géante au Chocolat et Caramel

Large Choux | Vanilla Ice Cream | Caramel Salé
Valrhona Chocolate Sauce | Chocolate Pearls

Pot de Crème au Chocolat GFA

Valrhona Dark Chocolate Custard | Cherries
Crème Chantilly | Meringue | Langue de Chats Biscuit

Sorbets Maison VG|GFA

Chef's Seasonal Sorbet Trio | Langue de Chats Biscuit

DMV Restaurant Weeks

\$35 ~ 3 Course

Brunch Menu

Taxes & Gratuities Not Included | Dine In Only

No Sharing | No Discounts

Select 1 Hors 'Oeuvres | 1 Plats Principaux & 1 Dessert

Items marked with + are available with the Prix Fixe Menu
at an additional supplemental price

First Bread Basket Complimentary

Additional Baskets \$3 ea

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; (VG or VGA) is Vegetarian or can be made Vegan.
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 02|02|2025 & 02|09|2025