

CAFE - RESTAURANT - BAR

# BASTILLE KITCHEN

— DINNER MENU —

## APPETIZERS

ONION SOUP* — <i>Gruyère crouton, sunny side up egg</i>	10.00
FRISÉE AUX LARDONS* — <i>duck confit, poached egg, sherry vinaigrette, duck lardons</i>	14.00
WATERCRESS SALAD — <i>fennel, haricots verts, roasted tomato, goat cheese fritters</i>	11.00
LOBSTER-LEEK TART — <i>celeriac remoulade, tarragon vinaigrette</i>	18.00
BRANDADE BEIGNETS — <i>guajillo pepper aioli</i>	15.00
SEAFOOD SAUSAGE AGNOLOTTI — <i>saffron beurre blanc, anchovy confit</i>	16.00
ESCARGOTS À LA BOURGUIGNONNE — <i>Bastille butter, garlic chips</i>	15.00
TEA SMOKED MUSSELS MARINIÈRE — <i>Earl Grey salt, rouille toast</i>	14.00
GNOCCHI À LA PARISIENNE — <i>mushroom bisque, spinach, Gruyère</i>	12.00
DRY AGED STEAK TARTARE* — <i>quail egg, fried pickles, mustard aioli</i>	18.00
MOËLLE RÔTIE — <i>roasted bone marrow, sherry-maple glazed sweetbreads, toasted baguette</i>	15.00
PORK BELLY-CHICKEN LIVER RILLETTES — <i>house pickles, grain mustard</i>	13.00

## HOUSE MADE FLATBREADS

BEEF TONGUE, MUSHROOM, PICKLED ONION, BOURSIN	17.00
PORK BELLY, BACON JAM, APPLE COMPOTE	16.00
LOBSTER-SEAFOOD SAUSAGE, MORNAY, LEMON RELISH	18.00
TOMATO PISTOU, FRESH MOZZARELLA	15.00

## FRUITS DE MER

MA Oysters*            3.00		Poached Shrimp        3.00
Littleneck Clams*    2.00		Cull Lobster            MP

HOUSE CURED SALMON* — <i>smoked trout, caviar, fried capers, egg, crème fraîche</i>	15.00
OCTOPUS "CEVICHE" — <i>guajillo chili oil, lime brûlée</i>	12.00
FRUITS DE MER PLATTER* — <i>4 oysters, 4 shrimp, cull lobster, 4 clams, octopus "ceviche"</i>	48.00

## LOCAL / SUSTAINABLE SEAFOOD

SEARED ATLANTIC SALMON* — <i>citrus endive, wheat berry pilaf, chia seed vinaigrette</i>	27.00
SAUTÉED OCEAN PERCH MEUNIÈRE AMANDINE — <i>haricots verts, apricot quinoa</i>	26.00
PROSCIUTTO-WRAPPED GEORGES BANK COD — <i>broccoli rabe, bean ragout, mustard beurre blanc</i>	29.00
SEARED DIVER SCALLOPS* — <i>lobster risotto, curried cauliflower, caviar beurre blanc</i>	32.00
VANILLA BUTTER-POACHED LOBSTER — <i>braised fennel, sweet potato hash</i>	MP

### BOUILLABAISSE

*lobster, shrimp, smoked mussels, clams, cod,  
saffron-cognac nage  
1/\$38 or 2/\$58*

## ENTREES

TOMATO-GARLIC COUSCOUS — <i>asparagus, eggplant, pine nuts</i>	20.00
POULET CAJUN — <i>cajun-spiced all natural chicken breast, frisée-parsley salad, fries</i>	26.00
BERKSHIRE PORK CHOP AU POIVRE — <i>mustard greens, pommes rösti</i>	28.00
ROAST LAMB SHANK — <i>pressed tomato, eggplant pavé, herbed grits</i>	34.00
DRY AGED SIRLOIN* — <i>spinach fondue, onion strings, sauce bordelaise</i>	42.00
BEEF SHORT RIB WELLINGTON — <i>foie gras, glazed carrots, pommes fondant</i>	38.00
PRIME SKIRT STEAK FRITES* — <i>Bastille butter, bearnaise, fries</i>	32.00
BASTILLE BURGER* — <i>Roquefort, onion strings, bacon jam, lettuce, tomato, brioche, fries</i>	18.00

*Before placing your order please inform us if a person in your party has a food allergy.*

*\*Please be advised that consuming raw, cooked to order or under cooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

CAFE - RESTAURANT - BAR

# BASTILLE KITCHEN

COCKTAILS, BEERS,  
WINE BY THE GLASS

## COCKTAILS

LA VIE EN ROSE — <i>“la rosée” brut, rose liqueur, amber cane</i>	11.00
NAPOLEON’S KNEES — <i>dry gin, lavender, honey, fresh lemon</i>	11.00
MAISON JULEP — <i>cognac vsop, muddled mint, cane</i>	11.00
LES CHAMPS ÉLYSÉES — <i>lillet rouge, pamplemousse, sparkling wine</i>	11.00
BONNE BOUCHE — <i>rye whiskey, earl grey, sweet vermouth, cherry bitters</i>	11.00
PARIS SAINT-GERMAIN — <i>vodka, st. germain, fresh lime, basil</i>	11.00
PROVENÇAL PUNCH — <i>tequila, pêche liqueur, fresh lemon, honey, fresh raspberry</i>	11.00
FRENCH QUARTER — <i>light rum, dark rum, passion fruit, fresh lime, grenadine</i>	11.00

## VINS DE MAISON

*verre 175ml \$9 ou carafe 375ml \$17*

### BLANC

Côteaux de l’Ardèche  
Louis Latour  
“Grand Ardèche”  
{ *chardonnay* }

### ROUGE

Côteaux du Verdon  
Louis Latour  
“Domaine de Valmoissine”  
{ *pinot noir* }

## BLANC

MUSCADET SEVRE ET MAINE, DOMAINE DE LA PÉPIÈRE — { <i>melon de bourgogne</i> } 2012	8.00	30.00
ALSACE, HUGEL, “CUVEE LES AMOURS” — { <i>pinot blanc</i> } 2009	10.00	38.00
CHABLIS, SIMONNET-FEBVRE, “SAINT-BRIS” — { <i>sauvignon blanc</i> } 2011	9.00	34.00
GRAVES, CHÂTEAU GRAVILLE-LACOSTE — { <i>sauvignon blanc &amp; semillon</i> } 2012	11.00	42.00
RHONE, MICHEL GASSIER, “NOSTRE PAÏS” — { <i>grenache &amp; roussanne</i> } 2012	12.00	46.00
SAUMUR, CAVE DES VIGNERONS DE SAUMUR, “LES PLANTAGENETS” — { <i>chemin blanc</i> } 2012	7.00	30.00
BURGUNDY, OLIVIER LEFLAIVE, “LÉS SETILLES” — { <i>chardonnay</i> } 2012	13.00	50.00
CHILE, FOREVER YOUNG — { <i>sauvignon blanc</i> } 2012	10.00	38.00

## ROUGE

BEAUJOLAIS, DOMAINE DUPEUBLE — { <i>gamay</i> } 2012	9.00	34.00
MÂCONNAIS, OLIVER MERLIN — { <i>pinot noir</i> } 2011	12.00	46.00
ARGENTINA, FOREVER YOUNG, RISERVA — { <i>malbec</i> } 2012	10.00	38.00
COSTIÈRES DE NÎMES, CHÂTEAU L’ERMITAGE, “CUVEE TRADITION” — { <i>syrah &amp; mourvèdre</i> } 2010	8.00	30.00
ST. EMILION, CHÂTEAU DUBOURG — { <i>merlot &amp; cabernet franc</i> } 2010	12.00	46.00
CROZES-HERMITAGE, LES VINS DE VIENNE — { <i>syrah</i> } 2010	15.00	58.00
ST-NICOLAS DE BOURGUEIL, DOMAINE DU ROCHOUARD — { <i>cabernet franc</i> } 2012	13.00	50.00

## ROSE

PIC ST. LOUP, BERGERIE DE L’HORTUS — { <i>grenache, syrah, mourvèdre</i> } 2013	9.00	34.00
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## CHAMPAGNE ET MOUSSEUX

DOMAINE J. LAURENS, “LE MOULIN” BLANQUETTE DE LIMOUX — { <i>languedoc</i> }	10.00	40.00
DOMAINE AUGIS, “LA ROSÉE” METHOD TRADITIONNELLE — { <i>valençay</i> }	11.00	46.00
DUVAL-LEROY, BRUT — { <i>champagne</i> }	18.00	68.00

## BEER - DRAFT

KRONENBOURG 1664 — <i>strasbourg, fr</i>	6.00
CISCO GREY LADY — <i>nantucket, ma</i>	7.00
SMUTTYNOSE IPA — <i>portsmouth, nh</i>	7.00
MAYFLOWER PORTER — <i>plymouth, ma</i>	7.00
BANTAM CIDER — <i>cambridge, ma</i>	7.00
TRILLIUM BREWING — <i>boston, ma</i>	7.00

## BEER - BOTTLE

PERONI — <i>italy</i>	5.00
IPSWICH OATMEAL STOUT — <i>mass.</i>	6.00
TRÖEGS PERPETUAL IPA — <i>pennsylvania</i>	6.00
LAGUNITAS DOGTOWN PALE ALE — <i>cali.</i>	6.00
BROOKLYN SUMMER ALE — <i>new york</i>	6.00
LONG TRAIL BLACKBERRY WHEAT — <i>vt.</i>	6.00
LA FIN DU MONDE — <i>canada</i>	8.00
SAISON DUPONT — <i>belgium</i>	12.00
ST. BERNARDUS ABT — <i>belgium</i>	12.00