



# Bastille

LUNCH | JULY 12-14

# Day

## MENU

Oeufs Mimosa  1.50

Bistro Deviled Eggs, Dijon, Mayo, Tarragon


Jambon Beurre Sandwich 18.00

Parisian Ham, Gruyere, Honey Bordier Butter, Bibb Lettuce

Salade de Betterave  17.50

Roasted & Pickled Beets, Walnuts,  
Fourme D'Ambert, Walnut Vinaigrette

# Vive la France!

 = Vegan    = Vegetarian    = Gluten Free

Please Notify Us Of Any Allergies

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness

BISTRO  
DU JOUR

# Bastille

DINNER | JULY 12-14

# Day

## MENU

### Oeufs Mimosa 🌿 1.50

Bistro Deviled Eggs, Dijon, Mayo, Tarragon

### Salade de Betterave 🌿 17.50

Roasted & Pickled Beets, Walnuts,  
Fourme D'Ambert, Walnut Vinaigrette

### Confit de Carnard 31.00

Duck Leg, Green Lentils, Parsley Breadcrumbs, Red Wine Shallots

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