

Bazille

STARTERS

CRAB BISQUE 6.50 cup . 400 cal 8.50 bowl . 740 cal

SIGNATURE HOUSEMADE SOUP 5.50 cup 7.50 bowl

FRENCH ONION SOUP 10.75 . 500 cal

SIMPLE SALAD 7.50 . 240 cal . baby greens, petite tomatoes, croutons, parmesan cheese, dijon balsamic vinaigrette

BABY GEM CAESAR 8.00 . 210 cal . baby gem romaine, garlic croutons, parmesan cheese, white anchovy

KALE & MANCHEGO SALAD † 8.50 . 330 cal . baby spinach, seasonal apple, dried strawberries, toasted pumpkin seeds, champagne vinaigrette

SHARE PLATES

PROSCIUTTO & ARUGULA PIZZA 16.00 . 970 cal . basil pesto, fontina and parmesan cheese, lemon arugula salad

MARGHERITA PIZZA 15.50 . 780 cal . roma tomatoes, garlic oil, basil, mozzarella, parmesan and aged provolone cheese

KUNG PAO BRUSSELS SPROUTS 10.00 . 350 cal . chicken sausage, sweet soy, chile de arbol, toasted peanuts

HEIRLOOM TOMATOES & BURRATA 10.00 . 480 cal . grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

MAPLE BACON DEVILED EGGS † 8.00 . 340 cal . cage free eggs, maple sriracha glazed bacon, scallion

CILANTRO LIME CHICKEN TACOS 7.50 . 300 cal . romaine lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

CRISP CALAMARI 13.50 . 500 cal . lemongrass sweet chili dipping sauce

SEAFOOD

CRAB, MANGO & AVOCADO SALAD 20.50 . 410 cal . baby arugula, cucumber, tomato, red onion, cilantro lime vinaigrette, toasted baguette

CILANTRO LIME SHRIMP SALAD 22.00 . 490 cal . wild shrimp, baby greens, petite tomatoes, grilled corn, jack cheese, tortilla crisps, cilantro lime vinaigrette

LOBSTER MACARONI & CHEESE 24.50 . 790 cal . fontina and mascarpone cheese, fresno chilis, dill breadcrumbs, green salad, champagne vinaigrette

SHRIMP CHITARRA 25.50 . 810 cal . spicy tomato sauce, baby spinach, petite tomatoes, parmesan cheese, fresh herbs

SALMON WITH MEDITERRANEAN COUSCOUS * 26.00 . 870 cal . heirloom tomatoes, cucumber, tzatziki sauce, basil, feta cheese

MEAT

BAZILLE BURGER * 17.75 . 1470/1110 cal . sharp white cheddar cheese, lettuce, tomato, red onion, peppercorn aioli, toasted artisan bun, herbed french fries and kalamata aioli or side salad

FRENCH DIP * 21.00 . 1170/810 cal . warm roast beef, sharp white cheddar cheese, toasted parmesan baguette, au jus, herbed french fries and kalamata aioli or side salad

HANDMADE GNOCCHI WITH LAMB RAGU 18.50 . 880 cal . heirloom lentils, chickpeas, greek yogurt, herb salad, naan bread

KOREAN BBQ BRAISED BEEF 23.50 . 880 cal . charred pineapple kimchi, baby bok choy, pickled fresno chilis, toasted sesame seeds, cilantro

SKIRT STEAK ROMESCO * 28.00 . 830 cal . fingerling potatoes, lacinato kale, toasted almonds, aged sherry vinegar, manchego cheese

POULTRY

WARM ASIAN GLAZED CHICKEN SALAD 17.25 . 650 cal . baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

BISTRO CLUB 16.75 . 1200/840 cal . sliced chicken breast, baby greens, bacon, tomato, avocado, french green beans, garlic aioli, toasted rustic bread, herbed french fries and kalamata aioli or side salad

SXSW BLACKENED CHICKEN SANDWICH 18.00 . 1110/750 cal . pimento cheese, b&b pickles, radish, butter lettuce, toasted artisan bun, herbed french fries and kalamata aioli or side salad

HOUSEMADE CHICKEN SAUSAGE & BURRATA 18.25 . 820 cal . rigatoni pasta, broccolini, crushed tomatoes, butter, green onion, yellow pepper, fresno chilis, manchego cheese

PAN SEARED CHICKEN † 19.75 . 720 cal . brussels sprouts, lacinato kale, marinated grapes, toasted almonds, orange butter, parmesan cheese

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

* Item is served or may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness

† Gluten free

When ordering, please inform us if a person in your party has a food allergy