

Bazille

STARTERS

CRAB BISQUE 5.50 cup . 400 cal 7.50 bowl . 740 cal

SIGNATURE HOUSEMADE SOUP 4.50 cup 6.50 bowl

FRENCH ONION SOUP 8.50 . 500 cal

SIMPLE SALAD 6.50 . 240 cal . organic baby greens, petite tomatoes, croutons, parmesan cheese, dijon balsamic vinaigrette

BABY GEM CAESAR 7.00 . 210 cal . baby gem romaine, garlic croutons, parmesan cheese, white anchovy

KALE & MANCHEGO SALAD † 7.50 . 330 cal . organic baby spinach, seasonal apple, dried strawberries, toasted pumpkin seeds, champagne vinaigrette

SHARE PLATES

PROSCIUTTO & ARUGULA PIZZA 13.50 . 970 cal . basil pesto, fontina and parmesan cheese, lemon arugula salad

MARGHERITA PIZZA 13.00 . 780 cal . roma tomatoes, garlic oil, basil, mozzarella, parmesan and aged provolone cheese

KUNG PAO BRUSSELS SPROUTS 8.00 . 350 cal . chicken sausage, sweet soy, chile de arbol, toasted peanuts

HEIRLOOM TOMATOES & BURRATA 8.50 . 480 cal . grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

MAPLE BACON DEVILED EGGS † 7.00 . 340 cal . cage free eggs, maple sriracha glazed bacon, scallion

CILANTRO LIME CHICKEN TACOS 6.25 . 300 cal . romaine lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

CRISP CALAMARI 11.25 . 500 cal . lemongrass sweet chili dipping sauce

SEAFOOD

CRAB, MANGO & AVOCADO SALAD 17.50 . 410 cal . organic baby arugula, cucumber, tomato, red onion, cilantro lime vinaigrette, toasted baguette

CILANTRO LIME SHRIMP SALAD 18.50 . 490 cal . wild shrimp, organic baby greens, petite tomatoes, grilled corn, jack cheese, tortilla crisps, cilantro lime vinaigrette

LOBSTER MACARONI & CHEESE 21.00 . 790 cal . fontina and mascarpone cheese, fresno chilis, dill breadcrumbs, green salad, champagne vinaigrette

SHRIMP CHITARRA 21.50 . 810 cal . spicy tomato sauce, baby spinach, petite tomatoes, parmesan cheese, fresh herbs

SALMON WITH MEDITERRANEAN COUSCOUS * 22.50 . 870 cal . heirloom tomatoes, cucumber, tzatziki sauce, basil, feta cheese

MEAT

BAZILLE BURGER * 15.25 . 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 * 16.75 . 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 16.50 . 880 cal . heirloom lentils, chickpeas, greek yogurt, herb salad, naan bread

KOREAN BBQ BRAISED BEEF 19.50 . 880 cal . charred pineapple kimchi, baby bok choy, pickled fresno chilis, toasted sesame seeds, cilantro

SKIRT STEAK ROMESCO * 24.00 . 830 cal . fingerling potatoes, lacinato kale, toasted almonds, aged sherry vinegar, manchego cheese

POULTRY

WARM ASIAN GLAZED CHICKEN SALAD 15.25 . 650 cal . organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

BISTRO CLUB 15.25 . 1200/840 cal . sliced chicken breast, organic 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 15.50 . 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 16.25 . 820 cal . rigatoni pasta, broccolini, crushed tomatoes, butter, green onion, yellow pepper, fresno chilis, manchego cheese

PAN SEARED CHICKEN † 17.50 . 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