

# Bazille

## STARTERS

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

**SIGNATURE HOUSEMADE SOUP** 4.50 cup 6.50 bowl

**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

**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

**SEARED SCALLOPS †** 24.75 . 540 cal . lemon scented risotto, green beans, grilled corn, salsa verde, parmesan cheese

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

## MEAT

**NATURAL BEEF & COMTE CHEESE PATTY MELT \*** 15.25 . 1550/1190 cal . caramelized onions, organic baby arugula, rye bread, herbed french fries and kalamata olive 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

Before placing your order, please inform your server if a person in your party has a food allergy