

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 7.00 . 240 cal . organic baby greens, petite tomatoes, croutons, parmesan cheese, dijon balsamic vinaigrette

KALE & MANCHEGO SALAD † 7.75 . 330 cal . baby spinach, apple, dried strawberries, pumpkin seeds, champagne vinaigrette

SHARE PLATES

KUNG PAO BRUSSELS SPROUTS 8.25 . 350 cal . chicken sausage, sweet soy, chile de arbol, toasted peanuts

HEIRLOOM TOMATOES & BURRATA 8.75 . 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 6.50 . 300 cal . romaine lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

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

SALADS

WILD SALMON NIÇOISE †* 18.50 . 540 cal . organic baby greens, herb and dijon roasted salmon, green beans, kalamata olives, petite tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

CILANTRO LIME SHRIMP SALAD 18.75 . 490 cal . wild shrimp, organic baby greens, petite tomatoes, grilled corn, jack cheese, tortilla crisps, cilantro lime vinaigrette

WARM ASIAN GLAZED CHICKEN SALAD 15.50 . 650 cal . organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

CRAB, MANGO & AVOCADO SALAD 17.75 . 410 cal . organic baby arugula, cucumber, tomato, red onion, cilantro lime vinaigrette, toasted baguette

BABY GEM CAESAR 12.00 . 450 cal . baby gem romaine, garlic croutons, parmesan cheese crisp, white anchovy, caesar dressing
with roasted chicken 15.00 . 660 cal . *with wild salmon ** 17.50 . 670 cal

SEAFOOD

LOBSTER MACARONI & CHEESE 21.50 . 790 cal . fontina, mascarpone, corn, 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 * 15.50 . 1550/1190 cal . caramelized onions, organic baby arugula, rye bread, herbed french fries and kalamata olive aioli or side salad

FRENCH DIP * 17.00 . 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 16.50 . 880 cal . lentils, greek yogurt, curry, herb salad, naan bread

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

FLAT IRON STEAK FRITES * 25.00 . 1040 cal . herb butter, arugula salad, herbed french fries, kalamata olive aioli

POULTRY

PAN SEARED CHICKEN † 18.00 . 720 cal . brussels sprouts, lacinato kale, grapes, almonds, orange butter, parmesan cheese, honey lemon gastrique

BISTRO CLUB 15.50 . 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

SOUTHWEST CHICKEN SANDWICH 15.75 . 1110/750 cal . blackened chicken, 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

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

BAZILLE

OUR COMMITMENT is to offer wholesome, clean, sustainably produced foods and beverages in our restaurants and specialty coffee bars whenever and wherever we can, like:

-  Alaskan wild salmon
- Milk from rbgh free cows
- Cage free eggs
- Organic and locally sourced produce
- Organic iced tea
- Organic and fair trade coffee selections in our specialty coffee bars
- Products free from hydrogenated and partially hydrogenated fats or oils
- Gestation crate free pork

We're also committed to reducing the amount of waste we send to landfills. Our restaurants and specialty coffee bars participate in the following:

- Full composting and recycling programs
- Carry out packaging made with 100% recycled paperboard
- Napkins made from 100% post-consumer waste without the use of bleach or dye
- 100% Compostable paper hot cups, to-go containers, pastry and to-go bags

Even the menu you are holding is part of the solution; all of our printed materials are generated with at least 30% post-consumer waste.