

THE FRENCH

BRASSERIE RUSTIQUE

SOUPES ET SALADES

- SALADE NICOISE** 22
grilled tuna, black olives, hard cooked eggs, green beans, tomato & anchovy
- CANTALOUPE & SHRIMP SALAD** 21
summer melon, grilled shrimp, prosciutto, asparagus and french feta
- SALADE VERTE** 12
market greens, red wine vinaigrette, carrots, radishes, beets and fine herbs (add chicken \$5.00, shrimp 8.00)
- ASPARAGUS SALAD** 14
frisee, leek vinaigrette, hazelnuts
fried farm egg, onion ash
- SOUPE À L'OIGNON** 11
baked onion soup, gruyère cheese and toasted baguette
- TOMATO GAZPACHO** 12
cucumber, red pepper, scallion, cilantro & espellete



QUELQUE DE PLUS

- BOULANGERIE BASKET** 14
assortment of 4 breakfast pastries
- FARM EGG OMELETTE** 18
three egg omelette, mushroom duxelle & prosciutto
- PAIN PERDU** 17
brioche french toast, seasonal berry compote
crème fraiche-mascarpone, orange honey & sage sausage
- POACHED EGGS** 18
jamon de paris, baguette, hollandaise, pepper coulis & grilled asparagus
- SMOKED SALMON** 17
traditional garnishes, lemon oil, mache



PREMIERS PLATS

- SHRIMP TARTINE** 17
toasted bread, local shrimp, avocado, red onion and cilantro
- LAMB LOIN CARPACCIO** 18
grilled local eggplant, goat cheese & charmoulah
- DUCK LEG CONFIT** 16
potatoes lyonnaise, fried farm egg, frisee
- BETTERAVES** 15
salt roasted beets, french feta, green apples
dill crème fraiche & walnuts
- ASSIETTE DE CHARCUTERIE** 19
cured french salumi, pate de campagne,
pickled vegetables and grain mustard
- TARTARE DE BOEUF*** 16
hand cut beef eye round, cornichons, egg yolk & market greens
- OEUFS MIMOSA** 13
deviled farm eggs, american caviar,
chives and toasted brioche
- OYSTERS OF THE DAY** 6/\$18 OR 12/\$36

PLATS PRINCIPAUX

- PARSLEY RISOTTO** 19
braised escargot, garlic crème, parmigiano
- ROASTED FAROE SALMON** 20
cous-cous, cumin yogurt & watercress
- STEAK FRITES** 32
wood grilled hanger steak, brasserie fries & sauce bernaise
- PAILLARD OF CHICKEN** 21
grilled chicken breast, green beans, red potatoes,
frisee & lemon-dijon dressing
- BUCKWHEAT CREPES** 19
sliced prime rib, caramelized onions and gruyere
- MOULES AUX CURRY VADOUVAN** 16
steamed dutch mussels, aromatic vegetables & french vadouvan curry
- CROQUE MADAME** 17
jamon de paris, gruyere cheese, toasted brioche
sauce mornay & fried farm egg
- "THE FRENCHY" BRASSERIE BURGER*** 21
prime rib burger, smoked bacon, red onion marmalade,
gruyere cheese and brioche
- PAPPARDELLE** 20
braised rabbit legs, aromatic vegetables, fava beans
bacon lardon and pecorino

LES ACCOMPAGNEMENTS

- POMMES FRITES** 08
- LENTILS DU PUY** 10
- CARAMELIZED BRUSSELS SPROUTS** 12

THE FRENCH

BRASSERIE RUSTIQUE

WINES BY THE GLASS

MOUSSEUX (BUBBLES)

HELFRICH CRÉMANT D' ALSACE	11
PIERRE SPARR CRÉMANT D' ALSACE ROSÉ	12
TATtinger BRUT NV (HOUSE CHAMPAGNE)	18
LEON LAUNOIS ROSÉ CUVÉE RESERVÉE	18

VIN BLANC

CHABLIS, BROCARD "ST CLAIRE"	13
CHARDONNAY, MAISON LOUIS JADOT	11
SANCERRE, DOMAINE GIRARD "LA GARENNE"	14
SAUVIGNON BLANC, SALVARD CHEVERNY	10
CÔTES DU RHÔNE BLANC, (VIOGNIER, MARSANNE) E.GUIGAL	11
PINOT GRIGIO, TIFENBRUNNER	10

VIN ROSÉ

LE FIGUIER ROSÉ DE PROVENCE (SYRAH)	10
NOTORIOUS PINK (GRENACHE)	10
ESPRIT GASSIER ROSÉ DE PROVENCE (GRENACHE)	12
MAS DE GOURGONNIER ROSÉ (GREN/CAB)	11

VIN ROUGE

CÔTES DU RHÔNE, DOMAINE DE COURON	12
SYRAH/GRENACHE, CHÂTEAU PUECH-HAUT	14
MERLOT/CABERNET, CHÂT. BELAIR (BORDEAUX)	13
CAB SAUVIGNON, CHÂT. HAUT NOUCHET (BORDEAUX)	19
PINOT NOIR, DOMAINE PRIEURÉ CÔTE DE BEAUNE	15
MALBEC, CLOS LA COUTALE	12

SWEET WINES

DURBAN BEAUMES VENISE MUSCAT	13
LA FLEUR D'OR SAUTERNE	15
CHÂT. MONTIFAUD PINEAU	12
DOM. LA TOUR VIEILLE BANYULS	13
CHÂT. DE CALADROY MUSCAT	12
CARMES DE RIEUSSEC SAUTERNES	18

LIQUEURS

ABSINTHE- ST.GEORGE VERTE	14
GRAND MARNIER	14
CALVADOS- BUSNEL VSOP	13
BÉNÉDICTINE - DOM	14
CHARTREUSE	15
PASTIS-RICARD	12
MAURIN QUINA	13

DESSERTS

ALL DESSERTS 12

CITRON TART, TOASTED MERINGUE & RASPBERRY
VANILLA PANNA COTTA & TROPICAL FRUIT
CHERRY CLAFOUTIS & PISTACHIO GELATO
THE FRENCH PROFITEROLE, CHOCOLATE -PISTACHIO
ÎLE FLOTTANTE, CRÈME ANGLAISE & BERRIES
CHOCOLATE-PLUM CAKE, WHITE CHOCOLATE CRUMB
ITALIAN GELATO

FROMAGE

FROMAGE DU JOUR (3PCS)	16
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BEER

BOTTLED BEER

KRONENBOURG 1664 BLANC	07
STELLA ARTOIS	07
JULIUS ECHTER HEFE	09
BOULEVARD TANK 7 FARM SAISON	08
LAGUNITAS "LIL SUMPIN SUMPIN"	07
LE FIN DU MONDE	08

ON TAP

KRONENBOURG 1664	08
CHIMAY RED	08
MOMENTUM BREW. "GENTLE JADE"	08
FT. MYERS BREWING "RED TAPE"	08
NAPLES BEACH BREWING CLASSIC ALE	08
BONE HOOK BREWING IPA	08

COCKTAILS

VIEUX CARRÉ 13	RENOVATEUR 13	LA VIE EN ROSE 13
OVERHOLT RYE WHISKEY	BAUCHANT ORANGE	EPIC FRENCH VODKA
FERRAND 1840 COGNAC	LILLET "DE PROVENCE"	BYRRH QUINQUINA
DOLIN VERMOUTH	EPIC FRENCH VODKA	ROSE PEDAL SYRUP
BÉNÉDICTINE	CARDAMARO	PEYCHAUD
FRENCH 365 13	CAP FERRAT 13	VILLA FROCHOT 13
FORD'S GIN	LILLET "DE PROVENCE"	PLANTATION RUM
LEMON	GENEPEY DES ALPES	WATERMELON-MINT SHRUB
SYMPLE SYRUP	COINTREAU	AVERNA AMARO
CHAMPAGNE	ABSINTHE	ANGOSTURA AMARO
NOVELLE FLEUR 13	GRAPES OF WRATH 13	BUFFALO SOLDIER 13
MILAGRO SILVER TEQUILA	G'VINE GIN	BUFFALO TRACE BOURBON
ST.GERMAIN ELDERFLOWER	ST GERMAIN	STRAWBERRY SYRUP
LOCAL GRAPEFRUIT	GUIFFARD GINGER	FRESH APPLE JUICE
APEROL	CUCUMBER/BASIL	PEYCHAUD BITTERS

*Undercooked fish shellfish, eggs or meat increased the risk of foodborne illnesses. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance. *There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 18% gratuity will be added for parties of six or more.

Vincenzo Betulia, Chef/Owner - Frank Pullara, Executive Chef