

THE FRENCH

BRASSERIE  RUSTIQUE

SOUPES ET SALADES

SALADE VERTE	12
local market greens, fine herbs, shaved radish, fennel, beets & white balsamic vinaigrette	
ASPARAGUS SALAD	14
frisée, leek vinaigrette, hazelnuts fried farm egg, onion ash	
WATERMELON SALAD	14
hearts of palm, prosciutto di parma, olive oil, saba & french feta	
SOUPE À L'OIGNON	11
baked onion soup, gruyère cheese and toasted baguette	
BETTERAVES	15
salt roasted beets, french feta, green apples, dill crème fraiche, walnuts	

WOOD CHARRED OCTOPUS	18
parsley, pamplemousse, marcona almonds & cilantro	
ESCARGOT	15
burgundy snails, herb butter, garlic pernod & housemade puff pastry	
ASSIETTE DE CHARCUTERIE	19
cured french salumi, pâté de campagne, pickled vegetables and grain mustard	
TARTARE DE BOEUF*	17
hand cut beef eye round, cornichons, egg yolk & market greens	
LAMB LOIN CARPACCIO*	18
grilled local eggplant, goat cheese, mint & charmoulah	

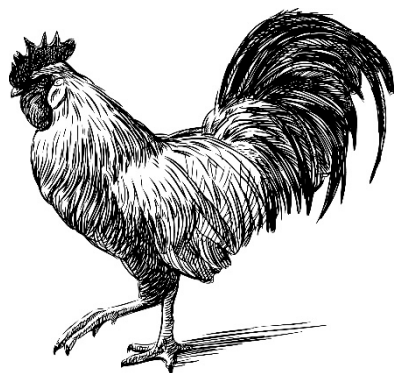
PREMIERS PLATS

LAMB MERGUEZ FLATBREAD	14
lamb sausage, crème fraiche, english peas, chili & radish	
POÊLÉE DE FOIE GRAS*	23
seared goose liver, pain perdu, poached pears & port reduction	
MOULES À LA TOMATE	15
steamed mussels, shallots, garlic, tomato, thyme and parsley	
OEUFS MIMOSA	14
dijon deviled eggs, american caviar, chives & toasted brioche	
PLATEAU D' HUITRES*	18/36
assortment of fresh east and west coast oysters, lemon and mignonette	

PLATS PRINCIPAUX

THE FRENCHIE BRASSERIE BURGER*	21
prime rib burger, applewood bacon, caramelized onion marmalade, gruyere cheese and brioche bun	
PAPPARDELLE WITH BRAISED RABBIT	23
house extruded pasta rags, braised local rabbit legs, applewood bacon, fava beans & parmigiano	
BRANZINO AVEC SAUCE VIERGE	38
pan roasted mediterranean branzino, tomato shallots, lemon, garlic & parsely	
LONGE DE PORC RÔTI*	29
roasted heritage pork loin, peaches, celery root puree lacinato kale & watermelon radish	
POULET RÔTI	25
oven roasted chicken, english peas, bacon lardons potato mousseline & chicken jus	

CUISSE DE CANARD AUX CERISES	33
magret duck leg confit , locally grown kale, sour cherry gastrique	
BUCATINI AUX FRUITS DE MER	29
tuna, mussels, clams, calamari monkfish, shrimp, tomato & chive crumbs	
BRASSERIE STEAK FRITES*	32
grilled hanger steak, maître d' butter pommes frites and sauce béarnaise	
RAVIOLI A LA RICOTTA DE LAIT	22
milk ricotta & goat cheese ravioli, locally grown tomato fine herbs, olive oil & parmigiano	
SAUMON POÊLÉ*	26
seared faroe salmon, kale, roasted potatoes, olive tapenade & sundried tomato-anchovy vinaigrette	



LES ACCOMPAGNEMENTS

*POMMES FRITES	08
BUTTERED KALE & HAZELNUTS	12
BRUSSEL SPROUTS & BACON	12

* \$1.00 DOLLAR FROM EVERY POMMES FRITES SOLD WILL BE DONATED TO THE "REACH OUT & READ" PROGRAM SUPPORTING CHILD LITERACY.

PLATS DU JOUR

MONDAY
COQ AU VIN 24
red wine braised chicken, smoked bacon, cipollini onions and herb spaetzle

TUESDAY
TROUT AMANDINE 26
haricot vert, shallots, marcona almonds & brown butter

WEDNESDAY
PARSLEY RISOTTO 23
escargot, garlic crème, parmigiano

THURSDAY
POISSON DU MARCHÉ 38
"En Papillote"
parchement steamed market fish, ratatouille & olive tapenade

FRIDAY
BEEF SHORTRIB BOURGUIGNON 42
slow braised beef shorttribs with braised carrots, cipollini onions, potato puree and red wine

SATURDAY
BEEF ENTRECOTE* 55
wood grilled 18 oz angus bone in ribeye, pomme dauphinois & bordelaise

SUNDAY
PROSCIUTTO WRAPPED WILD MONKFISH* 36
asparagus, roasted pearl onions, sauce americaine



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WINES BY THE GLASS

MOUSSEUX (BUBBLES)

HELFRICH CRÉMANT D' ALSACE
PIERRE SPARR CRÉMANT D' ALSACE ROSÉ
TATtinger BRUT NV (HOUSE CHAMPAGNE)
LOUIS TOLLET ROSE CHAMPAGNE

VIN BLANC

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

VIN ROSÉ

11	LE FIGUIER ROSÉ DE PROVENCE (SYRAH)	10
12	NOTORIOUS PINK (GRENACHE)	10
18	ESPRIT GASSIER ROSÉ DE PROVENCE (GRENACHE)	12
18	M.CHAPOUTIER, COTES DU RHONE "BELLERUCHE"	11

VIN ROUGE

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

SWEET WINES

DURBAN BEAUMES VENISE MUSCAT	13
LA FLEUR D'OR SAUTERNES	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

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
CHI'TI BLONDE	08
LA CADETTE BLONDE	07

ON TAP

KRONENBOURG 1664	08
CHIMAY RED	08
MOMENTUM BREW. 16° CELSIUS	08
FT. MYERS BREWING "RED TAPE"	08
NAPLES BEACH BREWING CLASSIC ALE	08
BONE HOOK BREWING IPA	08

COCKTAILS

VIEUX CARRÉ 13	CAP FERRAT 13	LA VIE EN ROSE 13
OVERHOLT RYE WHISKEY	BAUCHANT ORANGE	EPIC FRENCH VODKA
FERRAND 1840 COGNAC	LILLET "DE PROVENCE"	BYRRH QUINQUINA
CARPANO ANTICA	EPIC FRENCH VODKA	ROSE PETAL SYRUP
BÉNÉDICTINE	CARDAMARO	PEYCHAUD
FRENCH 365 13	RENOVATEUR 13	VILLA FROCHOT 13
FORD'S GIN	LILLET "DE PROVENCE"	PLANTATION RUM
HIBISCUS SYRUP	GENEPEY DES ALPES	WATERMELON-MINT SHRUB
COINTREAU	COINTREAU	AVERNA AMARO
CHAMPAGNE	ABSINTHE	ANGOSTURA
NOUVELLE FLEUR 13	GRAPES OF WRATH 13	BUFFALO SOLDIER 13
MILAGRO SILVER TEQUILA	ST GEORGE TERROIR GIN	BUFFALO TRACE BOURBON
ST.GERMAIN ELDERFLOWER	ST GERMAIN	STRAWBERRY SYRUP
LOCAL GRAPEFRUIT	GIFFARD 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