

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)	
CREAMY BURRATA	16
spring asparagus, piquillo pepper marmalade crisp serrano ham & brioche crumbs	
SOUPE À L'OIGNON	08
baked onion soup, gruyère cheese and toasted baguette	
TOMATO GAZPACHO	10
cucumber, red pepper, scallion, cilantro & espellette	
OYSTERS OF THE DAY	6/\$18 or 12/\$36

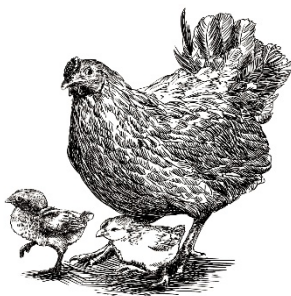
PREMIERS PLATS

LAMB MERGUEZ ARANCINI	15
cous-cous, saffron, mint, english peas goat cheese & dill yogurt	
TUNA CARPACCIO "NICOISE"	18
olives, capers, egg, green beans & lemon oil	
BREAKFAST PASTRY BASKET (SUNDAY ONLY)	18
croissant, cinnamon roll, brioche suisse, scone whipped butter and fruit	
SALT ROASTED BEET SALAD	15
french feta, almonds, radicchio mandarin oranges, poppy seed, dill	
CHARCUTERIE	19
cured french salumi, pate de campagne, pickled vegetables and grain mustard	
BEEF TARTARE*	16
hand cut beef eye round, cornichons, egg yolk & market greens	
DEVILED EGGS	13
dijon mustard, mayonnaise, american caviar & toasted brioche	



PLATS PRINCIPAUX

FARM EGG OMELETTE	18	CROQUE MADAME	17
boursin cheese, herbs, field greens toasted baguette		jamon de paris, gruyere cheese, toasted brioche sauce mornay & fried farm egg	
ROASTED FAROE SALMON	20	"THE FRENCHY" BRASSERIE BURGER*	21
cous-cous, radishes, scallion, nicoise olives cumin yogurt & watercress		prime rib burger, smoked bacon, red onion marmalade, gruyere cheese and brioche	
STEAK FRITES	32	PAIN PERDU (FRENCH TOAST)	17
wood grilled hanger steak, brasserie fries & sauce bernaise		walnut-raisin french toast, seasonal berry compote crème fraiche-mascarpone, orange honey & sage sausage	
CHICKEN PAILLARD	21	OVEN BAKED FRITTATA	20
thin pounded chicken breast, herbs de provence baby arugula, watercress & mimolette cheese		3 farm eggs, spinach, goat cheese, sundried tomatoes & caramelized onions	
GARGANELLI PASTA	19	CHICKEN SALAD CROISSANT	17
serrano ham, english peas, crème fraiche & grated parmigiano cheese		apple, walnuts, red onion, dijon mustard tarragon & champagne vinaigrette	
MOULES AUX CURRY VADOUVAN	16	DUCK LEG CONFIT	20
steamed dutch mussels, aromatic vegetables & french vadouvan curry		potatoes lyonnaise, caramelized onions fried farm egg & grain mustard	



LES ACCOMPAGNEMENTS

POMMES FRITES	08
GREEN BEANS & SHALLOTS	10

THE FRENCH

BRASSERIE  RUSTIQUE

WINES BY THE GLASS

MOUSSEUX (BUBBLES)

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

11
12
18
18

VIN ROSÉ

L'ABBAYE CUVÉE BENJAMIN (SYRAH/GRENACHE)
NOTORIOUS PINK (GRENACHE)
ESPRIT GASSIER ROSÉ DE PROVENCE (GRENACHE)
DOMAINE DE TRIENNES ROSE PROVENCE (CINSULT)

10
10
12
11

VIN BLANC

CHABLIS, BROCARD "ST CLAIRE"
CHARDONNAY, MAISON LOUIS JADOT MACON VILLAGE
SANCERRE, DOMAINE GIRARD "LA GARENNE"
SAUVIGNON BLANC, FRANCOIS CHIDAINE
RIESLING, JEAN-BAPTISTE ADAM "LES NATURES"
PINOT GRIGIO, TIFENBRUNNER

13
11
14
10
12
10

VIN ROUGE

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

12
14
12
19
15
12

SWEET WINES

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

13
15
12
13
12
18

LIQUEURS

ABSINTHE- ST.GEORGE VERTE
GRAND MARNIER
CALVADOS- PERE MAGLIORE
BÉNÉDICTINE - DOM
CHARTREUSE
PASTIS-RICARD
MAURIN QUINA

14
14
13
14
15
12
13

DESSERTS

ALL DESSERTS 12

APPLE TARTE, WALNUT CRÈME, CARAMEL
OPERA TORTE, ALMOND STRUESEL,
VANILLA GELATO
WHITE CHOCOLATE-CITRUS CRÈME BRULEE
ÉCLAIR, CARAMELIZED BANANA,
DULCE DE LECHE
ÎLE FLOTTANTE, CRÈME ANGLAISE, BERRIES
BABA AU RHUM, PINEAPPLE & MASCARPONE
ITALIAN GELATO

FROMAGE

FROMAGE DU JOUR (3PCS) 16

BEER

BOTTLED BEER

KRONENBOURG 1664 BLANC
STELLA ARTOIS
FT.MYERS BREWING HIGH 5 IPA
LAGUNITAS "LIL SUMPIN SUMPIN"
LE FIN DU MONDE
LA CADETTE BLONDE (FRANCE)

07
07
08
07
11
08

ON TAP

KRONENBOURG 1664
CHIMAY RED
MOMENTUM BREWING 16° CELSIUS
FT. MYERS BREWING "RED TAPE"
BURY ME CREMATION HONEY ALE
BONE HOOK BREWING IPA

08
12
08
08
08
08

COCKTAILS

VIEUX CARRÉ 13

OVERHOLT RYE WHISKEY
FERRAND 1840 COGNAC
CARPANO ANTICO
BÉNÉDICTINE

FRENCH 365 13

FORD'S GIN
HIBISCUS SYRUP
COINTREAU
CHAMPAGNE

NOVELLE FLEUR 13

MILAGRO SILVER TEQUILA
ST.GERMAIN ELDERFLOWER
LOCAL GRAPEFRUIT
APEROL

GREEN DOLPHIN 13

EPIC FRENCH VODKA
GREEN CHARTREUSE
VELVET FALERNUM
PINEAPPLE & SAGE

THE VIOLET HOUR 13

FORDS GIN
GUIFFARD VIOLETTE
LILLET BLANC
ABSINTHE

GRAPES OF WRATH 13

DILLONS NO. 22 GIN
ST GERMAIN
GUIFFARD GINGER
CUCUMBER & BASIL

LA VIE EN ROSE 13

EPIC FRENCH VODKA
BYRRH QUINQUINA
ROSE PEDAL SYRUP
PEYCHAUD

THIRD VOYAGE 13

STIGGINS RUM
CARPANO ANTICA
AVERNA AMARO
ORANGE PEEL

SAZERAC 13

RITTENHOUSE RYE
HERBSAINT
PEYCHAUD BITTERS
SIMPLE SYRUP



*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