

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

SPANISH OCTOPUS CARPACCIO charmoula, shishito peppers & rye crumble	16
WOOD CHARRED SHISHITO PEPPERS miso yogurt & sesame seeds (gf)	12
TUNA CRUDO* sunchoke crème, yuzu-ginger vinaigrette, cucumber & breakfast radish	16
CHICKPEA FRITES piquillo pepper "ketchup"	11
DEVILED EGGS "MIMOSA" american caviar, dijon mustard & espelette pepper	14
ESCARGOT burgundy snails, parsley butter, garlic & house-made puff pastry	15

APPETIZERS

FRIED SQUASH BLOSSOMS housemade milk ricotta, tomato & basil	18
BURRATA TORTELLI lobster, fava beans, corn & crustacean glaze	25
BEEF TARTARE* hand cut beef eye round, cornichons, egg yolk & market greens	18
FOIE GRAS TORCHON meyer lemon jam, brioche & sea salt	23
OYSTERS OF THE DAY* ASSORTMENT OF EAST & WEST COAST	6/\$18 OR 12/\$29
STEAMED MUSSELS "MARINIERES" shallots, garlic, white wine, parsley & chives	18

SOUPES ET SALADES

BAKED ONION SOUP caramelized onions, emmenthal cheese, toasted baguette & rich beef broth	12	LOBSTER BISQUE lobster claws & crème fraiche	15
SALT ROASTED BEET SALAD (gf) crumbled french feta, lentils du puy toasted pistachio and charmoula	16	WARM GOAT CHEESE SALAD (gf) locally grown lettuces, bacon lardon, chive & caramelized goat cheese	14
KALE & CHICKPEA SALAD (gf) tahini, lemon, pecorino cheese & winter pears	15	ROASTED BUTTERNUT SQUASH SOUP (gf) spiced crème fraiche & toasted squash seeds	12

ENTRÉES

WOOD GRILLED RIVIERA SWORDFISH puffed farro, french feta cheese, cucumbers, nicoise olives, tomato & lemon yogurt	34	BLACK TRUFFLE RISOTTO creamy arborio rice, brie de meaux & chive	32
ALL NATURAL ROASTED CHICKEN BREAST sunchoke crème, chanterelle mushrooms fingerling potatoes & comte cheese	28	PAN ROASTED BLACK GROUPER* artichoke barigoule & potato mousseline	40
MEDITERRANEAN BRANZINO french bean ragout, escarole, fennel & coriander	38	MORROCAN LAMB TAGINE sundried tomato cous-cous, green harissa carrots, zucchini, butternut & eggplant	32
LE BRASSERIE BURGER* OR L'IMPOSSIBLE (PLANT) prime rib burger, applewood bacon gruyere cheese caramelized onion marmelade & brioche bun **	24	BRASSERIE STEAK FRITES* wood grilled hanger steak, brasserie fries & sauce bernaise	34
HERITAGE PORK LOIN CHOP * potato-leek "dauphinoise" & honey glazed carrots	34	ROASTED FAROE ISLAND SALMON* caramelized cauliflower, cauliflower veloute brioche crumbs & dill butter	30
ROASTED DUCK LEG CONFIT locally grown lacinato kale & apricot mostarda	39	STEAK & LOBSTER "TERRE & MER" * australian angus filet mignon, nova scotia lobster creamed spinach & bordeaux wine reduction	62

PLATS DU JOUR

MON COQ AU VIN	29	FRI BOULLABAISSE	38
TUE VEAL SCALOPINE	34	SAT ROASTED PRIME RIB	44
WED TROUT AMANDINE	30	SUN CASSOULET DE TOULOUSE	33
THU SNAPPER EN PAPILOTE	38		

ENTRÉES FOR 2

1. 3 POUND BEEF TOMAHAWK	110
2. 2 ½ POUND WHOLE SNAPPER	75
3. WHOLE IOWA LAMB RACK	82
4. 3 POU. ROASTED POULET ROUGE	54
5. SHORTRIB BOURGUIGNON	60

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WINES BY THE GLASS

MOUSSEUX (BUBBLES)

ZARDETTO PROSECCO "ZETA" SUPERIORE	11
PIERRE SPARR CRÉMANT D' ALSACE ROSÉ	12
CHARLES HEIDSEICK BRUT NV (HOUSE CHAMPAGNE)	18
OUIDINOT ROSÉ CUVEE	18

VIN BLANC

CHABLIS, CAMILLE ET LAURENT SCHALLER	13
CHARDONNAY, MACON FUISEE VINCENT GIARDIN	12
SANCERRE, LES GLORIES	14
SAUVIGNON BLANC, FRANCOIS CHIDAINÉ	10
VOUVRAY, J. MOREAU & FILS	12
PINOT GRIGIO, TIEFENBRUNNER	10

VIN ROSÉ

L'ABBAYE CUVEE BENJAMIN (SYRAH/GRENACHE)	10
NOTORIOUS PINK (GRENACHE)	10
ESPRIT GASSIER ROSÉ DE PROVENCE (GRENACHE)	12
DOMAINE DE TRIENNES ROSE PROVENCE (CINSULT)	12

VIN ROUGE

CÔTES DU RHÔNE, DOMAINE DE COURON	12
SYRAH/GRENACHE, CHÂTEAU PUECH-HAUT	14
MERLOT/CABERNET, CHÂT. CHASTELET (BORDEAUX)	12
CAB SAUVIGNON, CHÂT. HAUT NOUCHET (BORDEAUX)	19
PINOT NOIR, DOMAINE PRIEURÉ CÔTE DE BEAUNE	15
MALBEC, JEAN-LUC BALDES CLOS TRIGUEDINA	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

NOTORIOUS FROSÉ

NOTORIOUS PINK ROSE
EPIC FRENCH VODKA
HOUSEMADE ROSE SYRUP
LOCAL CITRUS

14

ADD A FLOATER
OF CHOICE
2

BEER

BOTTLED BEER

KRONENBOURG 1664 BLANC	07
STELLA ARTOIS	07
FT. MYERS BREWING HIGH 5 IPA	08
LAGUNITAS "LIL SUMPIN SUMPIN"	07
LE FIN DU MONDE	11
CHI'TI BLONDE (FRANCE)	10
LA CADETTE BLONDE (FRANCE)	08

LIQUEURS

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

ON TAP

KRONENBOURG 1664	08
CHIMAY RED	12
MOMENTUM BREWING 16° CELSIUS	08
FT. MYERS BREWING "RED TAPE"	08
BURY ME CREAMATION HONEY ALE	08
BONE HOOK BREWING IPA	08
ROTATING TAP	08



DESSERTS

ALL DESSERTS 13

THE FRENCH ECLAIR, BANANA JAM, PRALINE MOUSSE
WILDFLOWER HONEY CRÈME BRULÉE
GIANDUJA-PUMPKIN BUNDT CAKE
BAKED ALASKA, HOUSEMADE CHERRY ICE CREAM
PINEAPPLE TARTE TATIN, VANILLA GELATO
VANILLA CHEESECAKE, WINTER ROASTED FRUITS
GELATO BY GELATO & CO

FROMAGE

DAILY CHEESE PLATE (3PCS) 20

COCKTAILS

VIEUX CARRÉ 14	LILLET SPRITZ 14	LA VIE EN ROSE 14
TEMPLETON RYE WHISKEY	LILLET ROSE	EPIC FRENCH VODKA
FERRAND 1840 COGNAC	GRAPEFRUIT	BYRRH QUINQUINA
CARPANO ANTICO	CREMANT D' ALSACE	ROSE PEDAL SYRUP
BÉNÉDICTINE	ROSEMARY	PEYCHAUD
FRENCH 365 14	5:00 SOMEWHERE 14	THE BITTER KISS 14
FORD'S GIN	OLD OVERHOLT RYE	BOTANIST GIN
HIBISCUS SYRUP	GREEN CHARTREUSE	ST. GERMAIN
COINTREAU	PINEAPPLE	APEROL
CHAMPAGNE	COCONUT	PEACH BITTERS
NOVELLE FLEUR 14	STRAWBERRY FIELDS 14	SCARY SPICE 14
MILAGRO SILVER TEQUILA	GREY GOOSE VODKA	TANTEO JALAPENO
ST.GERMAIN ELDERFLOWER	APEROL	CUCUMBER
LOCAL GRAPEFRUIT	STRAWBERRY	GRAND MARNIER
APEROL	LEMON	CHILI TINCTURE

*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. 20% gratuity will be added for parties of five or more.

Vincenzo Betulia, Chef/Owner -Frank Pullara, Chef de Cuisine -Jason Zadorski, General Manager