

# THE FRENCH

BRASSERIE  RUSTIQUE

## SOUPES ET SALADES

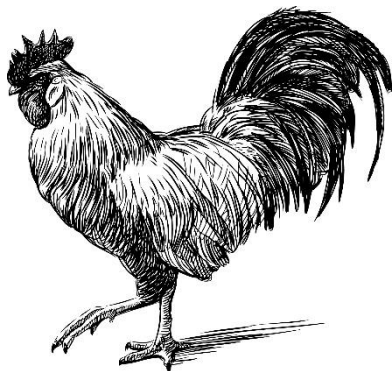
SALADE VERTE	12
local market greens, fine herbs, shaved radish, fennel, beets & white balsamic vinaigrette	
ENDIVE AND PEAR SALAD	14
fourme d'ambert, walnuts, bosc pear & champagne vinaigrette	
BURRATA AND MELON	16
creamy burrata, melon, heirloom tomatoes, dried olives & olive oil	
SOUPE À L'OIGNON	12
baked onion soup, gruyère cheese and toasted baguette	
BETTERAVES	15
salt roasted beets, french feta, green apples, dill crème fraîche, walnuts	

## PREMIERS PLATS

WOOD CHARRED OCTOPUS	19	CRISP SQUASH BLOSSOMS	18
parsley pesto, pamplemousse, potatoes, marcona almonds & cilantro		milk ricotta, basil pistou, pinenuts local tomato	
ESCARGOT	15	SEARED FOIE GRAS*	23
burgundy snails, parsley butter, garlic & housemade puff pastry		goose liver, pain perdu, poached pears and port reduction	
CHARCUTERIE	19	MOULES À LA TOMATE	18
cured french salumi, pâté campagne, pickled vegetables and grain mustard		steamed mussels, shallots, garlic, tomato, thyme and parsley	
TARTARE DE BOEUF*	17	OEUFS MIMOSA	14
hand cut beef eye round, cornichons, egg yolk & market greens		dijon deviled eggs, american caviar, chives & brioche	
LAMB LOIN CARPACCIO*	18	PLATEAU D' HÛÎTRES*	18/36
grilled local eggplant, goat cheese, mint & charmoulah		assortment of fresh east and west coast oysters, lemon and mignonette	

## PLATS PRINCIPAUX

THE FRENCHIE BRASSERIE BURGER*	22	CUISSE DE CANARD AUX CERISES	35
prime rib burger, applewood bacon, caramelized onion marmalade, gruyere cheese and brioche bun		crisp duck leg confit , locally grown kale, sour cherry gastrique	
FETTUCINE	23	BUCATINI AUX FRUITS DE MER	29
house extruded pasta, slow cooked wild boar, aromatic vegetables, red wine, herbs de provence		tuna, mussels, clams, calamari grouper, shrimp, tomato & chive crumbs	
OVEN ROASTED HALIBUT*	45	BRASSERIE STEAK FRITES*	33
cepes mushrooms, asparagus, mussels & anchovy-thyme butter sauce		grilled hanger steak, maître d' butter pommes frites and sauce béarnaise	
PORK SHANK A L'ALSACIENNE	38	GARGANELLI	22
alsacian braised pork shank, sauerkraut, bacon red potatoes and green apples		serrano ham, english peas, crème fraîche & grated grana padano	
POULET RÔTI	26	SAUMON POËLÉ*	26
oven roasted chicken, english peas, bacon lardons potato mousseline & chicken jus		seared faroe salmon, kale, roasted potatoes, olive tapenade & sundried tomato-anchovy vinaigrette	



## LES ACCOMPAGNEMENTS

POMMES FRITES *	08
GREEN BEANS, SHALLOTS & ALMOND	12
BRUSSELS 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 25  
red wine braised chicken, smoked bacon, cipollini onions and potato puree

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

WEDNESDAY  
LE CASSOULET DE TOULOUSE 29  
braised beans, confit duck garlic sausage, bacon & lamb shoulder

THURSDAY  
POISSON DU MARCHÉ 39  
"En Papillote"  
parchement steamed market fish, ratatouille & olive tapenade

FRIDAY  
BEEF SHORTRIB  
"BOURGUIGNON" 46  
burgundian style braised shortribs, carrots, red wine and pearl onions

SATURDAY  
VEAL CHOP\* 55  
dutch raised veal chop, pomme dauphinois, mushroom-madiera sauce

SUNDAY  
LOCAL BLACK GROUPE\*  
"BASQUAISE" 40  
roasted pepper, garlic, tomato, chorizo, saffron & red potatoes



# THE FRENCH

BRASSERIE  RUSTIQUE

## WINES BY THE GLASS

### MOUSSEUX (BUBBLES)

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

### VIN BLANC

CHABLIS, BROCARD "ST CLAIRE"	13
CHARDONNAY, MAISON LOUIS JADOT MACON VILLAGES	11
SANCERRE, DOMAINE GIRARD "LA GARENNE"	14
SAUVIGNON BLANC, FRANCOIS CHIDAINE	10
RIESLING, JEAN-BAPTISTE ADAM "LES NATURES"	12
PINOT GRIGIO, TIEFENBRUNNER	10

### VIN ROSÉ

CLOS BEYLESSE ROSÉ DE PROVENCE (SYRAH)	14
NOTORIOUS PINK (GRENACHE)	10
ESPRIT GASSIER ROSÉ DE PROVENCE (GRENACHE)	12
DOMAINE DE TRIENNES ROSE PROVENCE (CINSAULT)	12

### VIN ROUGE

CÔTES DU RHÔNE, DOMAINE DE COURON	12
SYRAH/GRENACHE, CHÂTEAU PUECH-HAUT	14
MERLOT/CABERNET, EXEM (BORDEAUX)	11
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 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

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

## FROMAGE

FROMAGE DU JOUR (3PCS) 16



## 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)	07

### ON TAP

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

## COCKTAILS

VIEUX CARRÉ	13	GREEN DOLPHIN	13	LA VIE EN ROSE	13
OVERHOLT RYE WHISKEY		EPIC FRENCH VODKA		EPIC FRENCH VODKA	
FERRAND 1840 COGNAC		GREEN CHARTREUSE		BYRRH QUINQUINA	
CARPANO ANTICA		VELVET FALERNUM		ROSE PETAL SYRUP	
BÉNÉDICTINE		PINEAPPLE & SAGE		PEYCHAUD	
FRENCH 365	13	THE VIOLET HOUR	13	THIRD VOYAGE	13
FORD'S GIN		FORD'S GIN		STIGGINS RUM	
HIBISCUS SYRUP		GIFFARD VIOLETTE		CARPANO ANTICA	
COINTREAU		LILLET BLANC		AVERNA AMARO	
CHAMPAGNE		ABSINTHE		ORANGE PEEL	
NOUVELLE FLEUR	13	GRAPES OF WRATH	13	SAZERAC	13
MILAGRO SILVER TEQUILA		DILLONS NO. 22 GIN		RITTENHOUSE RYE	
ST.GERMAIN ELDERFLOWER		ST GERMAIN		HERBSAINT	
LOCAL GRAPEFRUIT		GIFFARD GINGER		PEYCHAUD BITTERS	
APEROL		CUCUMBER/BASIL		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. 20% gratuity will be added for parties of six or more.

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