

THE FRENCH

BRASSERIE  RUSTIQUE

→ **DEJEUNER EXPRESS** →
3 COURSES FOR \$29

TO START

→ SOUPES ET SALADES →

BAKED ONION SOUP
 caramelized onions, emmenthaler cheese,
 toasted baguette & rich beef broth

BUTTERNUT SQUASH SOUP
 spiced crème fraiche & toasted seeds

WARM GOAT CHEESE SALAD
 local lettuce, bacon, boucherone cheese

SALT ROASTED BEET SALAD
 crumbled feta, lentils du puy, toasted
 pistachio & charmoula

KALE & CHICKPEA SALAD
 tahini, lemon, pecorino & winter pears

→ APPETIZERS →

DEVEILED EGGS
 american caviar, dijon mustard, espellete

WOOD CHARRED SHISHITO PEPPERS
 soy-lime vinaigrette & miso yogurt

CHICKPEA FRITES
 piquillo pepper "ketchup"

BEEF TARTARE
 beef eye-round, cornichons & greens

STEAMED MUSSELS
 shallots, garlic, white wine & thyme

WINE BY THE GLASS

WHITE

TIEFENBRUNER PINOT GRIGIO \$10
 LES GLORIES SANCERRE \$14
 CHAMPEY CHARDONNAY \$12

ROSÉ

DOMAINE TRIENNES (CINSAULT) \$12
 NOTORIOUS PINK (GRENACHE) \$10
 ESPRIT GASSIER (GRENACHE) \$10

RED

COURON COTES DU RHONE \$12
 NOCHET CABERNET (BORDEAUX) \$19
 DOMAINE PRIEURE PINOT NOIR \$12

ENTRÉE SALADES

GULF SHRIMP & CANTALOUPE SALAD
 Frisee, prosciutto, asparagus & french feta cheese

WOOD GRILLED CHICKEN PAILLARD
 watercress, arugula, fennel & mimolette cheese

GRILLED TUNA NICOISE SALAD
 tomato, black olives, green beans-hard cooked egg

THE FRENCH COBB SALAD
 roasted chicken, avocado, red onion, blue cheese
 & creamy poppy seed vinaigrette

FRENCH-VIETNAMESE BEEF SALAD
 marinated hanger steak, rice noodles, ginger, cilantro,
 bibb lettuce & peanuts

MEDITERRANEAN SWORDFISH SALAD
 puffed farro, sundried tomato, black olive, scallion
 cucumbers & red wine vinaigrette

EGGS

FARM EGG OMELETTE
 boursin cheese, calusa farm greens, toasted baguette
 & chives

AVOCADO TOAST
 california avocado, smoked salmon, fried farm egg
 watercress & chives

ENTRÉES

LE BRASSERIE BURGER
 prime rib burger, smoked bacon, red onion
 marmellade, gruyere cheese & brioche bun

LOBSTER ROLL +10 SUPP.
 fried nova scotia lobster, lettuce, tomato
 spicy lobster aioli & house chips

CROQUE MADAME
 jamon de paris ham, gruyere cheese, toasted brioche,
 sauce mornay & fried farm egg

STEAK FRITES +10 SUPP.
 Wood grilled hanger steak, brasserie fries &
 sauce bernaise

BEER BRAISED BRISKET SANDWICH
 coleslaw, fried green tomato, bibb lettuce
 & creole mustard

FRIED GROUPER "FISH & CHIPS" +10 SUPP.
 brasserie frites, remoulade sauce & lemon

ROASTED FAROE ISLAND SALMON
 lemon tabboulet, carrots, snap peas, cucumber
 & coconut-curry broth

DUCK LEG CONFIT
 potato lyonnaise, caramelized onion, fried farm egg &
 grain mustard

DESSERT

WILDFLOWER HONEY
 CRÈME BRULEE & SHORTBREAD

BABA AU RHUM SWEETENED
 MASCARPONE & MINT

GELATO BY GELATO & Co.
 STROOPWAFEL