

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

SPANISH OCTOPUS CARPACCIO charmoula, shishito peppers & rye crumble	22
WOOD CHARRED SHISHITO PEPPERS miso yogurt & sesame seeds (gf)	12
TUNA CRUDO* sunchoke crème, yuzu-ginger vinaigrette, cucumber & breakfast radish	16
CARAMELIZED BRUSSEL SPROUTS agrodolce, bacon lardons	14
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

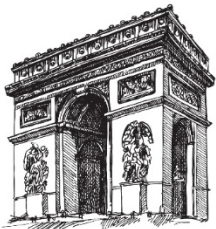
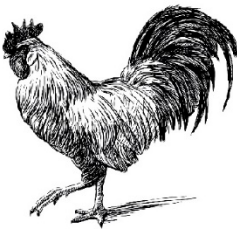
BAKED ONION SOUP caramelized onions, emmenthal cheese, toasted baguette & rich beef broth	12	LOBSTER BISQUE lobster claws & crème fraiche	15
SALT ROASTED BEET SALAD (gf) crumbled french feta, lentils du puy toasted pistachio and charmoula	16	WARM GOAT CHEESE SALAD (gf) locally grown lettuces, bacon lardon, 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

MEDITERRANEAN SWORDFISH SALAD puffed farro, french feta cheese, cucumbers, nicoise olives, tomato & lemon yogurt	24	LE BRASSERIE BURGER* OR L’IMPOSSIBLE neuskes bacon, red onion marmellade, gruyere cheese & toasted brioche bun	22
SHRIMP & CANTALOUPE SALAD prosciutto, frisee lettuce, asparagus, french feta & tarragon-shallot vinaigrette	22	WOOD GRILLED CHICKEN PAILLARD thinly pounded chicken breast, herbs de provence watercress, frisee & shaved mimolette cheese	21
SPICY FRENCH-VIETNAMESE BEEF SALAD marinated hanger steak, rice noodles, ginger cilantro, tomato, roasted peanuts & bibb lettuce	25	CROQUE MADAME jamon de paris ham, gruyere cheese, sauce mornay toasted brioche & fried farm egg	18
THE FRENCH COBB SALAD roasted “poulet rouge” chicken, avocado, red onion, french bleu cheese, & creamy poppy seed vinaigrette	21	FRIED GROUPER “FISH & CHIPS” brasserie fries & remoulade sauce & lemon	32
GRILLED TUNA NICOISE SALAD local tomato, green beans, hard cooked eggs nicoise olives, red potatoes & anchovies	24	ROASTED FAROE ISLAND SALMON* mediterranean tabbouleh & coconut curry broth	25
		ROASTED DUCK LEG CONFIT potato lyonnaise, caramelized onions & fried egg	21

BRUNCH

1. FARM EGG OMELETTE	18
2. RAISIN-WALNUT FRENCH TOAST	18
3. SCRAMBLED FARM EGG CROISSANT	17
4. BELGIAN WAFFLE & BANANA FOSTERS	18
5. AVOCADO TOAST w/ SMOKED SALMON	19



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WINES BY THE GLASS

MOUSSEUX (BUBBLES)

ZARDETTO PROSECCO "ZETA" SUPERIORE	12
PIERRE SPARR CRÉMANT D' ALSACE ROSÉ	13
CHARLES HEIDSEICK BRUT NV (HOUSE CHAMPAGNE)	19
QUIDINOT ROSÉ CUVÉE	19

VIN BLANC

CHABLIS, MOILLARD	14
CHARDONNAY, MAISON CHAMPY	13
SANCERRE, GIRARD "LA GARENNE"	15
SAUVIGNON BLANC, FRANCOIS CHIDAINÉ	11
VOUVRAY, J. MOREAU & FILS	13
PINOT GRIGIO, TIEFENBRUNNER	11

VIN ROSÉ

L'ABBAYE CUVÉE BENJAMIN (SYRAH/GRENACHE)	11
NOTORIOUS PINK (GRENACHE)	11
ESPRIT GASSIER ROSÉ DE PROVENCE (GRENACHE)	13
DOMAINE DE TRIENNES ROSE PROVENCE (CINSAUT)	13

VIN ROUGE

CÔTES DU RHÔNE, DOMAINE DE COURON	13
SYRAH/GRENACHE, CHÂTEAU PUECH-HAUT	15
MERLOT/CABERNET, CHÂT. CHASTELET (BORDEAUX)	13
CAB SAUVIGNON, CHÂT. HAUT NOUCHET (BORDEAUX)	19
PINOT NOIR, FAMILLE MARCHAND CÔTE D'OR	16
MALBEC, JEAN-LUC BALDES CLOS TRIGUEDINA	13

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 AMBER (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
FT. MYERS BREWING FML "LIGHT"	08
BONE HOOK BREWING IPA	08
ROTATING TAP	08



DESSERTS

ALL DESSERTS 13

THE FRENCH ECLAIR, BANANA JAM, PRALINE MOUSSE

WILDFLOWER HONEY CRÈME BRULÉE

WARM BABA AU RHUM, SWEETENED MASCARPONE

BAKED ALASKA, HOUSEMADE CHERRY ICE CREAM

CHOCOLATE CAKE, CARAMEL, PECANS,

& CARDAMOM GELATO

GELATO BY GELATO & Co

FROMAGE

DAILY CHEESE PLATE (3PCS) 20

COCKTAILS

VIEUX CARRÉ 14

WHISTLE PIG RYE
FERRAND 1840 COGNAC
CARPANO ANTICA
BÉNÉDICTINE

THIRD VOYAGE 14

PLANTATION PINEAPPLE
AVERNA AMARO
SWEET VERMOUTH
ORANGE

NOVELLE FLEUR 14

MILAGRO SILVER TEQUILA
ST.GERMAIN ELDERFLOWER
LOCAL GRAPEFRUIT
APEROL

VAUCLUSE 14

FORD'S GIN
PINEAPPLE JUICE
LEMON
LAVENDER TINCTURE

TROCADERO 14

MAKERS MARK
FERNET
SPICED HONEY
BLACK WALNUT BITTERS

LILLET SPRITZ 14

LILLET ROSE
GRAPEFRUIT
CHAMPAGNE
ROSEMARY

LA VIE EN ROSE 14

EPIC FRENCH VODKA
BYRRH QUINQUINA
ROSE PETAL SYRUP
PEYCHAUD

FRENCH 365 14

FORD'S GIN
HIBISCUS SYRUP
COINTREAU
CHAMPAGNE

SCARY SPICE 14

JALAPENO TEQUILA
CUCUMBER
GRAND MARNIER
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 -Kayla Pfeifer, Executive Chef -Jason Zadorski, General Manager