

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

YELLOWTAIL CRUDO* olive oil, lemon, sea salt, cucumber	20
WOOD CHARRED SHISHITO PEPPERS miso yogurt & sesame seeds <i>(gf)</i>	12
CHILLED CRAB SALAD belgian endive, fennel, avocado, grapefruit chive & lemon oil	21
CRISP BRUSSELS SPROUTS bacon lardon, honey-sriracha glaze	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
GNOCCHI PARISIENNE jambon de paris, black truffle & comte cheese	24
BEEF TARTARE* hand cut beef eye round, cornichons, egg yolk & market greens	18
PAN SEARED FOIE GRAS poached pear, port reduction & chive	23
OYSTERS OF THE DAY* ASSORTMENT OF EAST & WEST COAST	6/\$18 or 12/\$29
STEAMED MUSSELS “MARINIÈRES” shallots, garlic, white wine, parsley & chives	18

SOUPES ET SALADES

BAKED ONION SOUP caramelized onions, ementhal cheese, toasted baguette & rich beef broth	12	KALE & CHICKPEA SALAD <i>(gf)</i> tahini, lemon, pecorino cheese & winter pears	15
CAULIFLOWER VELOUTE snow crab leg & chive	15	WARM GOAT CHEESE SALAD <i>(gf)</i> locally grown lettuces, bacon lardon, chive & caramelized goat cheese	14
LOBSTER BISQUE lobster claw & knuckle & crème fraîche	15	SALT ROASTED BEET SALAD <i>(gf)</i> crumbled french feta, lentils du puy toasted pistachio and charmoula	16

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 HALF CHICKEN potato mousseline, english peas, bacon lardon & comte cheese	28	PAN ROASTED BLACK GROUPER* artichoke barigoule & potato mousseline	40
MEDITERRANEAN BRANZINO french bean ragout, escarole, fennel & coriander	40	MORROCAN LAMB TAGINE sundried tomato, cous-cous, green harissa carrots, zucchini, eggplant & ras al hanout spice	32
LE BRASSERIE BURGER* prime rib burger, applewood bacon, gruyere cheese red onion marmalade & brioche bun **	24	BRASSERIE STEAK FRITES* wood grilled hanger steak, brasserie fries & sauce béarnaise	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	PAN ROASTED VEAL CHOP potato puree, asparagus & truffle veal cream	54

PLATS DU JOUR

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

ENTRÉES FOR 2

GRILLED RIBEYE STEAK	98
kale, potato puree & olive oil	
WOOD GRILLED SNAPPER	75
shallots, garlic & rosemary	
SHORTRIB BOURGUIGNON	63
potato puree, carrots, bacon & mushrooms	

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WINES BY THE GLASS

MOUSSEUX (BUBBLES)

ZARDETTO PROSECCO “ZETA” SUPERIORE	11
PIERRE SPARR CRÉMANT D’ ALSACE ROSÉ	13
CHARLES HEIDSEICK BRUT NV (HOUSE CHAMPAGNE)	19
LOUDINOT CHAMPAGNE ROSÉ CUVEE	19

VIN ROSÉ

NOTORIOUS PINK (GRENACHE)	11
ESPRIT GASSIER ROSÉ DE PROVENCE (GRENACHE)	13
DOMAINE DE TRIENNES ROSE PROVENCE (CINSULT)	13

VIN BLANC

CHABLIS MOILLARD CHARDONNAY	14
PONZI VINEYARDS CHARDONNAY - OREGON	15
SANCERRE ”SAUVIGNON BLANC” - LOIRE	15
SAUVIGNON BLANC DE TOURAINE - LOIRE	11
VOUVRAY “CHENIN BLANC” - LOIRE	13
PINOT GRIGIO - TIEFENBRUNNER - ITALY	11

VIN ROUGE

CÔTES DU RHÔNE, DOMAINE DE COURON	13
SYRAH/GRENACHE, CHÂTEAU PUECH-HAUT	15
MERLOT/CABERNET, CHÂTEAU FRANCS (BORDEAUX)	16
CAB SAUVIGNON HUNT & HARVEST- NAPA VALLEY	19
PINOT NOIR, FAMILLE MARCHAND COTE D’OR	16
MALBEC, JEAN-LUC BALDES CLOS TRIGUEDINA	13

SWEET WINES

MUSCAT DE BEAUMES-DE-VENISE	13
SAUTERNES VIOLET LAMOTHE	15
PINEAU DES CHARENTES	12
BANYULS RIMAGE - CHAPOUTIER	13
MUSCAT DE RIVESALTES	12
CHATEAU SUDUIRAUT - SAUTERNES	19

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 US RHUM, SWEETENED MASCARPONE

BAKED ALASKA, HOUSEMADE CHERRY ICE CREAM

CHOCOLATE-OLIVE OIL CAKE, CANDIED PECANS

GELATO BY GELATO & Co

FROMAGE

DAILY CHEESE PLATE (3PCS) 20

COCKTAILS

VIEUX CARRÉ 14

TEMPLETON RYE WHISKEY
FERRAND 1840 COGNAC
CARPANO ANTICO
BÉNÉDICTINE

HAY RIDE 14

SPICED HOUSE RUM
APPLE CIDER
CINNAMON SYRUP
LEMON

NOVELLE FLEUR 14

MILAGRO SILVER TEQUILA
ST.GERMAIN ELDERFLOWER
LOCAL GRAPEFRUIT
APEROL

RHUBARB BUBBLEY 14

ST. GEORGE GIN
STRAWBERRY SYRUP
RHUBARB
CHAMPAGNE

AUTUMN TIKI 14

OLD OVERHOLT RYE
GREEN CHARTREUSE
PINEAPPLE-COCONUT
NUTMEG

FROST WARNING 14

BUFF. TRACE BOURBON
CRANBERRY
THYME
LEMON

LA VIE EN ROSE 14

EPIC FRENCH VODKA
BYRRH QUINQUINA
ROSE PETAL SYRUP
PEYCHAUD

FRENCH 365 14

FORDS GIN
HIBISCUS SYRUP
COINTREAU
CHAMPAGNE

SCARY SPICE 14

TANTEO 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 Pfeiffer, Chef -Ryan Bleem, Chef