

THE FRENCH

BRASSERIE  RUSTIQUE

SOUPES ET SALADES

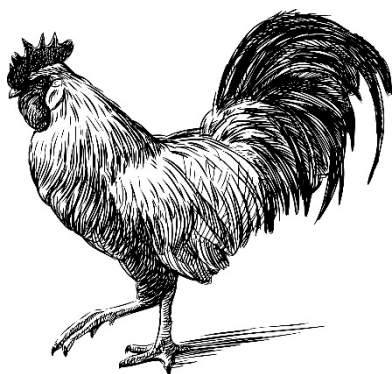
SALADE VERTE	12
local market greens, fine herbs, shaved radish, fennel, beets & white balsamic vinaigrette	
TOMATO GAZPACHO	13
cucumber, bell pepper, cilantro local gulf shrimp & espelette	
CREAMY BURRATA	16
spring asparagus, piquillo pepper marmalade, crisp serrano, brioche	
SOUPE À L'OIGNON	08
sweet caramelized onions, baguette rich beef jus, emmenthal cheese	
SALT ROASTED BEETS	15
french feta, almonds, radicchio mandarin oranges, poppy seed, dill	

PREMIERS PLATS

DUCK LEG CONFIT	18	LAMB MERGUEZ ARANCINI	15
potato mousseline, red wine sauce & baby watercress		cous-cous, saffron, mint, english peas & dill yogurt	
ESCARGOT	15	SEARED FOIE GRAS*	23
burgundy snails, parsley butter, garlic & house made puff pastry		goose liver, strawberries rhubarb & balsamic vinegar	
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 caper, egg yolk, market greens		dijon deviled eggs, american caviar, chives & brioche	
TUNA CARPACCIO "NICOISE"*	18	PLATEAU D' HUÎTRES*	18/36
olives, capers, egg, green beans & lemon oil		assortment of fresh east and west coast oysters, lemon and mignonette	

PLATS PRINCIPAUX

THE FRENCHIE BRASSERIE BURGER*	22	ROASTED LOCAL RED SNAPPER	38
prime rib burger, applewood bacon, caramelized onion marmalade, gruyere cheese and brioche bun		lentils du puy, aromatic vegetables, garlic sausage pearl onions, sauce gribiche	
CHICKEN PAILLARD	24	RISOTTO AUX FRUITS DE MER	29
Thin pounded chicken breast, herbs de provence baby arugula, watercress & mimolette cheese		arborio rice- tuna, mussels, shrimp, calamari scallops, tomato confit	
IDAHO TROUT AMANDINE	26	BRASSERIE STEAK FRITES*	33
green beans, shallots, marcona almonds beurre noisette		grilled hanger steak, maître d' butter pommes frites and sauce béarnaise	
HERITAGE PORK CHOP "SOUS VIDE"	34	OVEN ROASTED FAROE SALMON*	28
slow cooked heritage pork loin chop, fava beans snap peas, glazed carrots		braised savoy cabbage, leeks, shiitake mushroom salmon roe & beurre blanc	
POULET RÔTI	27	PAN SEARED SEA SCALLOPS*	36
oven roasted chicken, english peas, bacon lardons potato mousseline & chicken jus		forbidden black rice, lacinato kale, sauce marinieres	



LES ACCOMPAGNEMENTS

POMMES FRITES *	08
GREEN BEANS, SHALLOTS & ALMOND	12
GLAZED CARROTS	10

* \$1.00 DOLLAR FROM EVERY POMMES FRITES SOLD WILL BE DONATED TO THE "REACH OUT & READ" PROGRAM SUPPORTING CHILD LITERACY.

PLATS DU JOUR

MONDAY	FRIDAY
COQ AU VIN 25	POISSON DU MARCHÉ 39
red wine braised chicken, smoked bacon, cipollini onions and potato puree	"En Papillote" parchment steamed market fish, ratatouille
TUESDAY	SATURDAY
WOOD GRILLED SEAFOOD PLATTER 55	WOOD GRILLED NEW YORK STRIP 48
provencale vegetables & sauce verte	peppercorn-cognac sauce, potatoes dauphinoise
WEDNESDAY	SUNDAY
RICOTTA RAVIOLI 24	BOUILLAIBAISSE 36
veal sweetbreads, prosciutto, english peas, butter & veal jus	provencale fish stew, fennel, red potatoes & sauce rouille
THURSDAY	
DUCK A LA ORANGE 42	
long island breast, confit duck leg, spinach orange sauce	



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WINES BY THE GLASS

MOUSSEUX (BUBBLES)

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

VIN BLANC

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

VIN ROSÉ

11	L'ABBAYE CUVÉE BENJAMIN (SYRAH, GRENACHE, CINSULT)	10
12	NOTORIOUS PINK (GRENACHE)	10
18	ESPRIT GASSIER ROSÉ DE PROVENCE (GRENACHE)	12
18	DOMAINE DE TRIENNES ROSE PROVENCE (CINSULT)	12

VIN ROUGE

13	CÔTES DU RHÔNE, DOMAINE DE COURON	12
11	SYRAH/GRENACHE, CHÂTEAU PUECH-HAUT	14
14	MERLOT/CABERNET, CHÂT. CHASTELET (BORDEAUX)	12
10	CAB SAUVIGNON, CHÂT. HAUT NOUCHET (BORDEAUX)	19
12	PINOT NOIR, DOMAINE PRIEURÉ CÔTE DE BEAUNE	15
10	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- PERE MAGLIORE	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 BRULÉE
ECLAIR, 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 CREAMATION 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