

THE FRENCH

BRASSERIE RUSTIQUE

SMALL PLATES

SCALLOP CRUDO orange, red onion, lime & cilantro	22
TEMPURA BABY GREEN BEANS miso-sesame glaze <i>(gf)</i>	12
CHILLED CRAB SALAD belgian endive, fennel, avocado, grapefruit snipped chives & lemon oil	21
CRISP BRUSSELS SPROUTS bacon lardon, honey-sriracha glaze	14
DEVEILED EGGS "MIMOSA" american caviar, dijon mustard & espelette pepper	14
ESCARGOT burgundy snails, parsley butter, garlic & house-made puff pastry	15

APPETIZERS

FRIED SQUASH BLOSSOMS house made milk ricotta, tomato & basil	18
WOOD GRILLED FLATBREAD duck confit, caramelized onion, crème fraiche & sage	19
BEEF TARTARE* hand cut beef eye round, cornichons, egg yolk & market greens	18
LAMB LOIN CARPACCIO grilled eggplant, goat cheese, charmoula & mint	19
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

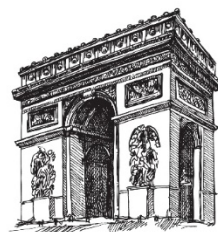
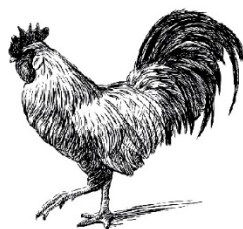
BAKED ONION SOUP caramelized onions, emmenthal cheese, toasted baguette & rich beef broth	12	WATERMELON SALAD <i>(gf)</i> french feta, red onions, oregano & saba	14
BASQUE STYLE TOMATO GAZPACHO lobster claw & cucumber	15	SUMMER FIELD GREEN SALAD <i>(gf)</i> goat cheese, strawberry, candied pecan & fine herbs	14
ESCAROLE CAESAR SALAD anchovy-garlic dressing, brioche crumb & "bacon bits"	14	CHARRED ASPARAGUS SALAD <i>(gf)</i> green goddess dressing, escarole, toasted pinenut pickled shallot & feta cheese	16

ENTRÉES

ROASTED FAROE ISLAND SALMON* grain bowl, roasted squash, avocado, cherry tomato mint raita & charmoula	25	LE BRASSERIE BURGER* neuskes bacon, red onion marmalade, 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
HANGER STEAK SHAWARMA ras el hanout spiced hanger steak, hummus, cucumber red onion, tomato, cilantro & sweet potato fries	23	CROQUE MADAME jamon de paris ham, gruyere cheese, sauce mornay toasted brioche & fried farm egg	18
THE FRENCH COBB SALAD roasted all-natural chicken, avocado, red onion, french bleu cheese, & creamy poppy seed vinaigrette	21	TUNA POKE BOWL jasmine rice, kimchi, avocado, carrot, cucumber & radish	24
GRILLED TUNA NICOISE SALAD local tomato, green beans, hard cooked eggs nicoise olives, red potatoes & anchovies	24	FRIED CHICKEN PRETZEL CROISSANT lettuce, tomato, brussels sprout slaw, sriracha aioli	23
		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

CHAMPAGNE & MOUSSEUX

ZARDETTO PROSECCO "ZETA" SUPERIORE	13
PIERRE SPARR CRÉMANT D' ALSACE ROSÉ	13
CHARLES HEIDSEICK BRUT NV (HOUSE CHAMPAGNE)	19
ROSE ALLEE-BIRKEDAL HARTMAN "LADY SPARKLING"	16

VIN BLANC

CHABLIS "CHARDONNAY" - BURGUNDY	15
PONZI VINEYARDS CHARDONNAY - OREGON	15
SANCERRE "SAUVIGNON BLANC" - LOIRE	16
LONG MEADOW RANCH "SAUVIGNON BLANC"-NAPA VALLEY	14
VOUVRAY "CHENIN BLANC" - LOIRE	13
PINOT GRIGIO - TIEFENBRUNNER - ITALY	11

VIN ROSÉ

TAVEL "CUVEE DES LYS" (GRENACHE)- RHONE	14
NOTORIOUS PINK (GRENACHE)	11
ESPRIT GASSIER -PROVENCE (GRENACHE)	13
DOMAINE DE TRIENNES - VAR (CINSAULT)	13

VIN ROUGE

CÔTES DU RHÔNE, DOMAINE DE COURON	13
SYRAH/GRENACHE, CHÂTEAU PUECH-HAUT	15
MERLOT PETITE LAURENCE (BORDEAUX)	16
CAB SAUVIGNON HUNT & HARVEST- NAPA VALLEY	19
PINOT NOIR, FAMILLE MARCHAND- BURGUNDY	16
PINOT NOIR THE FOUR GRACES-DUNDEE HILLS-CA	20

SWEET WINES

MUSCAT DE BEAUMES-DE-VENISE	13
SAUTERNES VIOLET LAMOTHE	15
BANYULS RIMAGE - CHAPOUTIER	13
PORTO TAWNY 10 YEARS	12
PORTO TAWNY 20 YEARS	15
PORTO VINTAGE 2005	19
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

SUMMER LEMON CRÈME BRULÉE

WARM BABA AU RHUM, SWEETENED MASCARPONE

RASPBERRY & TOASTED ALMOND TARTE

CHOCOLATE SOUFFLE & CRÈME ANGLAISE (20 MIN)

CHERRIES JUBILEE & CHOCOLATE-MASCARPONE CREPES

GELATO BY GELATO & CO

FROMAGE

DAILY CHEESE PLATE (3PCS) 20

COCKTAILS

VIEUX CARRÉ 14	LA VIE EN ROSE 14	VAUCLUSE 14
WHISTLE PIG RYE	EPIC FRENCH VODKA	FORDS GIN
FERRAND 1840 COGNAC	BYRRH QUINQUINA	PINEAPPLE
CARPANO ANTICO	ROSE PEDAL SYRUP	LAVENDER TINCTURE
BÉNÉDICTINE	PEYCHAUD	LEMON
THIRD VOYAGE 14	FRENCH 365 14	TROCADERO 14
PLANTATION PINEAPPLE	FORDS GIN	MAKERS MARK
AVERNA AMARO	HIBISCUS SYRUP	FERNET BRANCA
SWEET VERMOUTH	COINTREAU	SPICED LOCAL HONEY
ORANGE	CHAMPAGNE	WALNUT BITTERS
NOVELLE FLEUR 14	SCARY SPICE 14	LILLET SPRITZ 14
MILAGRO SILVER TEQUILA	JALAPENO TEQUILA	LILLET ROSE
ST.GERMAIN ELDERFLOWER	CUCUMBER	GRAPEFRUIT
LOCAL GRAPEFRUIT	GRAND MARNIER	CHAMPAGNE
APEROL	CHILI TINCTURE	ROSEMARY

*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

03.17.2020