

# 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

**TOMATO GAZPACHO**  
lobster claw & cucumber

**WATERMELON SALAD**  
french feta, red onion, oregano & saba

**SUMMER FIELD GREEN SALAD**  
goat cheese, strawberry, candied pecans

**ESCAROLE CAESAR SALAD**  
anchovy-garlic dressing, brioche, bacon bits

### ↔ APPETIZERS ↔

**DEVILED EGGS**  
american caviar, dijon mustard, espellete

**TEMPURA GREEN BEANS**  
miso-sesame glaze

**CARAMELIZED BRUSSELS SPROUTS**  
Agrodolce, bacon lardon

**BEEF TARTARE**  
beef eye-round, cornichons & greens

**STEAMED MUSSELS**  
shallots, garlic, white wine & thyme

## WINE BY THE GLASS

WHITE		ROSÉ		RED	
TIEFENBRUNER PINOT GRIGIO	\$10	DOMAINE TRIENNES (CINSAULT)	\$12	COURON COTES DU RHONE	\$12
LES SIMPLE SANCERRE	\$14	NOTORIOUS PINK (GRENACHE)	\$10	HUNT & HARVEST CABERNET	\$19
PONZI CHARDONNAY	\$12	ESPRIT GASSIER (GRENACHE)	\$10	MARCHAND 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

**ROASTED FAROE ISLAND SALMON**  
grain bowl, roasted squash, avocado, cherry tomato, mint raita, chermoula

**TUNA POKE BOWL**  
jasmine rice, avocado, kimchi, carrot, cucumber

## 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

**FRIED CHICKEN PREZTEL CROISSANT**  
lettuce, tomato, brussel sprout slaw, sriracha aioli

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

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

**SQUASH BLOSSOM RISOTTO**  
snap peas, English peas, lemon confit

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

**HANGER STEAK SHAWARMA**  
ras el hanout spiced steak, hummus, cucumber, red onion, tomato, cilantro & sweet potato fries

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

## DESSERT

**SUMMER LEMON  
CRÈME BRULEE**

**BABA AU RHUM SWEETENED  
MASCARPONE & MINT**

**GELATO BY GELATO & CO.  
STROOPWAFEL**

# THE FRENCH

BRASSERIE  RUSTIQUE

→ **SUNSET SOIRÉE** →  
3 COURSES FOR \$39

## TO START

### → SOUPES ET SALADES →

#### BAKED ONION SOUP

caramelized onions, emmenthaler cheese, toasted baguette & rich beef broth

#### BASQUE STYLE TOMATO GAZPACHO

lobster claw & cucumber

#### PETITE MARKET GREEN SALAD

fine herbs & tarragon vinaigrette

#### SUMMER WATERMELON SALAD

french feta, red onions & oregano

#### ESCAROLE CAESAR SALAD

bacon, black garlic, brioche crouton

### → APPETIZERS →

#### TEMPURA GREEN BEANS

miso-sesame glaze

#### DEVEILED EGGS

dijon mustard, espelette & chive

#### FRIED BRUSSELS SPROUTS

bacon & sriracha honey

#### STEAMED MUSSELS

shallots, garlic, white wine & thyme

## WINE BY THE GLASS

### WHITE

PINOT GRIGIO \$10  
SANCERRE \$14  
CHARDONNAY DE LA MAISON \$12

### ROSÉ

TRIENNES (CINSAULT) \$12  
NOTORIOUS PINK (GRENACHE) \$10  
TAVEL CUVEE LYS (GRENACHE) \$14

### RED

COTES DU RHONE \$12  
CABERNET DE LA MAISON \$19  
PINOT NOIR, MARCHAND \$12

## ENTRÉES

#### SUMMER PEA RISOTTO

lemon confit, snap peas & parmigiano

#### NATURAL ROASTED HALF CHICKEN

brussels sprouts, sweet potato & miso jus

#### ROASTED HERITAGE PORK TENDERLOIN

fava beans, english peas, prosciutto & corn crema

#### PAPPADELLE PASTA

smoked chicken, mushrooms, scallions and parmigiano

#### ROASTED AMERICAN RED SNAPPER

jasmine rice, braised bok choy, mint, pea shoots & tomato-lemongrass broth

#### FRENCHY FRIED CHICKEN

grilled corn, brussels sprout slaw, brasserie frites & pretzel croissant

#### LE BRASSERIE BURGER

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

#### STEAK FRITES

wood grilled hanger steak, brasserie fries & sauce bernaise

#### FRIED GROUPE “FISH & CHIPS”

brasserie frites, remoulade sauce & lemon

#### ROASTED FAROE ISLAND SALMON

lemon cous-cous, broccolini & charmoula

#### DUCK LEG CONFIT

fried rice pilaf, kimchi, farm egg & 5 spice glaze

#### SEARED TUNA “AU POIVRE”

osteria tulia’s famous eggplant caponata, flageolet bean crema, scallion & chili oil

## DESSERT

CHERRIES JUBILEE (TABLESIDE)  
MASCARPONE CHOCOLATE CREPES

BABA AU RHUM SWEETENED  
MASCARPONE & MINT

GELATO BY GELATO & CO.  
STROOPWAFEL