

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

SCALLOP CRUDO	22
orange, red onion, lime & cilantro	
TEMPURA BABY GREEN BEANS	12
miso-sesame glaze	
CHILLED CRAB SALAD	24
belgian endive, fennel, avocado, grapefruit snipped chives & lemon oil	
CRISP BRUSSELS SPROUTS	14
bacon lardon, honey-sriracha glaze	
DEVILED EGGS “MIMOSA”	14
american caviar, dijon mustard & espelette pepper	
ESCARGOT	15
burgundy snails, parsley butter, garlic & house-made puff pastry	

APPETIZERS

FRIED SQUASH BLOSSOMS	18
house made milk ricotta, tomato & basil	
WOOD GRILLED FLATBREAD	19
duck confit, caramelized onion, crème fraîche & sage	
BEEF TARTARE*	18
hand cut beef eye round, cornichons, egg yolk & market greens	
LAMB LOIN CARPACCIO	19
grilled eggplant, goat cheese, charmoula & mint	
OYSTERS OF THE DAY*	6/\$18 or 12/\$29
assortment of east & west coast	
STEAMED MUSSELS “MARINIERES”	18
shallots, garlic, white wine, parsley & chives	

SOUPES ET SALADES

BAKED ONION SOUP	12
caramelized onions, emmenthal cheese, toasted baguette & rich beef broth	
BASQUE STYLE TOMATO GAZPACHO	15
lobster claw & cucumber	
ESCAROLE CAESAR SALAD	14
anchovy-garlic dressing, brioche crumb & “bacon bits”	

WATERMELON SALAD (gf)	14
french feta, red onions, oregano & saba	
SUMMER FIELD GREEN SALAD (gf)	14
goat cheese, strawberry, candied pecan & fine herbs	
CHARRED ASPARAGUS SALAD (gf)	16
green goddess dressing, escarole, toasted pinenut pickled shallot & feta cheese	

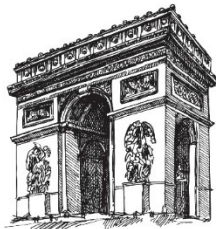
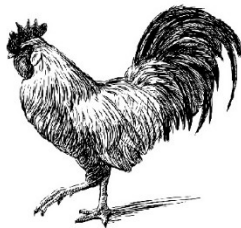
ENTRÉES

ROASTED FAROE ISLAND SALMON*	25
grain bowl, roasted squash, avocado, cherry tomato mint raita & charmoula	
SHRIMP & CANTALOUPE SALAD	22
prosciutto, frisee lettuce, asparagus, french feta & tarragon-shallot vinaigrette	
HANGER STEAK SHAWARMA	23
ras el hanout spiced hanger steak, hummus, cucumber red onion, tomato, cilantro & sweet potato fries	
THE FRENCH COBB SALAD	21
roasted all-natural chicken, avocado, red onion, french bleu cheese, & creamy poppy seed vinaigrette	
GRILLED TUNA NICOISE SALAD	24
local tomato, green beans, hard cooked eggs nicoise olives, red potatoes & anchovies	

LE BRASSERIE BURGER*	22
neuskies bacon, red onion marmalade, gruyere cheese & toasted brioche bun	
WOOD GRILLED CHICKEN PAILLARD	21
thinly pounded chicken breast, herbs de provence watercress, frisee & shaved mimolette cheese	
CROQUE MADAME	18
jamon de paris ham, gruyere cheese, sauce mornay toasted brioche & fried farm egg	
TUNA POKE BOWL	24
jasmine rice, kimchi, avocado, carrot, cucumber & radish	
FRIED CHICKEN PRETZEL CROISSANT	23
lettuce, tomato, brussels sprout slaw, sriracha aioli	
ROASTED DUCK LEG CONFIT	21
potato lyonnaise, caramelized onions & fried egg	

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 ROSÉ

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

VIN BLANC

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

VIN ROUGE

CÔTES DU RHÔNE-LA NERTHE "LES CASSAGNES"	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- 31+ ”)	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



SOBER CURIOUS

L'AMER ROUGE 9

GRAPEFRUIT
CRANBERRY
GIFFARD SIROP
LIME & LEMON

TANGLED UP IN GREEN 9

THE FRENCH LIME CORDIAL
CUCUMBER
TARAGON SHRUB
SODA

GARDEN SOUR 11

WATERMELON -BASIL SHRUB
LIME
AGAVE
OLIVE OIL

RASPBERRY BERET

EPIC VODKA
RASPBERRIES
LEMON TEA
LEMON-GINGER ICE

LA BELLE ÉPOQUE

FORDS GIN
APEROL
ST GERMAIN
GRAPEFRUIT
ROSEMARY

LOST SUMMER

RITTENHOUSE RYE
CANTON GINGER
MANGO ORANGE LEMON

COCKTAILS 14

BEST DAMN SAZERAC

COCONUT WHISTLE PIG
HOUSE BITTER BLEND
ST GEORGE ABSINTHE
LEMON

BLACKBERRY SMASH

CAMUS COGNAC
DOLIN GENEPEY
BLACKBERRIES
LEMON & MINT

ABSINTHE COLADA

ST GEORGE ABSINTHE
SMITH & CROSS RUM
PINEAPPLE COCONUT
MINT

MERMAID'S PUNCH

FLORIDA MERMAID RUM
GIFFARD BANANA
BITTERS LIME

JUNEAU

TANQUERAY (BARREL AGED)
YELLOW CHARTREUSE
SAFFRON BITTERS
ORANGE LEMON

QUATRESSE

SAGE INFUSED SUZE
LEMON
LOCAL HONEY
VIDA MEZCAL

*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. Shane Rossbach, Chef. rev. 8/11