

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

SCALLOP CRUDO* orange, red onion, avocado, lime & cilantro	22
TEMPURA BABY GREEN BEANS miso-sesame glaze	13
CHILLED CRAB SALAD belgian endive, fennel, avocado, grapefruit chive, sriracha aioli & lemon	24
CRISP BRUSSELS SPROUTS bacon lardon, honey-sriracha glaze	14
DEVEILED EGGS “MIMOSA” dijon mustard & espelette pepper	12
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 “MARINIERES” shallots, garlic, white wine, parsley & chives	18

SOUPES ET SALADES

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

ENTRÉES

PLANCHA SEARED TUNA “AU POIVRE” tulia’s eggplant caponata, capers picholine olives & flageolet bean creme	34	SQUASH BLOSSOM RISOTTO sugar snaps, english peas, lemon confit	29
ALL-NATURAL ROASTED HALF CHICKEN caramelized brussels sprouts, roasted sweet potato & miso scented chicken jus	28	PAN ROASTED BLACK GROUPER* artichoke confit, roasted tomato & smoked almonds	42
AMERICAN RED SNAPPER “VIETNAMEENNE” tomato-lemongrass broth, scallion, mint & pea shoots	42	FRENCHY FRIED CHICKEN “COLONEL CHENZO” charred summer corn, brasserie frites, carrot-cabbage slaw & pretzel croissant	30
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	39
ROASTED PORK TENDERLOIN * fava bean vignarola & summer corn crème	30	ROASTED FAROE ISLAND SALMON* parsley-lemon cous-cous, broccolini & charmoula	30
5 SPICE GLAZED DUCK CONFIT kimchi fried rice pilaf, broccolini & fried farm egg	39	PAN ROASTED VEAL CHOP rosemary potato, asparagus & lemon oil	54

PLATS DU JOUR

MON	COQ AU VIN	29	FRI	BOUILLABAISSSE	38
TUE	VEAL SCALLOPINI	34	SAT	LAMB RACK PERSILLADE	54
WED	TROUT AMANDINE	30	SUN	CASSOULET DE TOULOUSE	33
THU	SNAPPER EN PAPILLOTE	38			

ENTRÉES FOR 2

GRILLED RIBEYE STEAK	98
kale, potato puree & olive oil	
WOOD GRILLED SNAPPER	75
shallots, garlic & rosemary	
SHORT RIB BOURGUIGNON	63
Roasted red potatoes, carrots, bacon & mushrooms	

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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-	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'AMERROUGE 09

GRAPEFRUIT
CRANBERRY
GIFFARD SIROP
LIME & LEMON

TANGLED UP IN GREEN 09

THE FRENCH LIME CORDIAL
CUCUMBER
TARAGON SHRUB
SODA

GARDENSOUR 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. 8/15