

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

CHARRED OCTOPUS morrocan hummus garbanzo beans & charmoula	23
TEMPURA BABY GREEN BEANS miso-sesame glaze (gf)	14
CHILLED CRAB SALAD belgian endive, fennel, avocado, grapefruit snipped chives & lemon oil	24
CRISP BRUSSELS SPROUTS bacon lardon, honey-sriracha glaze	14
DEVILED EGGS “MIMOSA” american caviar, dijon mustard & buckwheat blini	14
ESCARGOT burgundy snails, parsley butter, garlic & house-made puff pastry	15

APPETIZERS

FRIED SQUASH BLOSSOMS house made milk ricotta, tomato & basil	18
CHARRED CAULIFLOWER scallion aioli	19
BEEF TARTARE* hand cut beef eye round, cornichons, egg yolk & market greens	18
SMOKED SWORDFISH CARPACCIO tomato, cucumber, fennel & seafood dressing	19
OYSTERS OF THE DAY* ASSORTMENT OF EAST & WEST COAST	6/\$18 OR 12/\$32
STEAMED MUSSELS “MARINIERES” shallots, garlic, white wine, parsley & chives	18

SOUPES ET SALADES

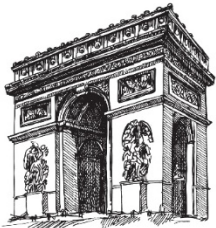
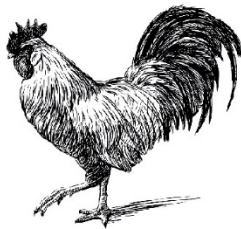
BAKED ONION SOUP caramelized onions, ementhal cheese, toasted baguette & rich beef broth	12	HONEYCRISP APPLE SALAD (gf) Belgian endive, Roquefort cheese & candied walnuts	15
CREAM OF MUSHROOM SOUP lobster claw & cucumber	14	LOCALLY GROWN KALE SALAD (gf) shaved bosc pear, radicchio, pomegranate, delicata squash & tete de moine cheese	14
ESCAROLE CAESAR SALAD anchovy-garlic dressing, brioche crumb & “bacon bits”	14	ROASTED BEETROOT SALAD (gf) carrot, persimmon, feta, pistachio & mandarin orange	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
PRIME RIB FRENCH DIP slow roasted beef rib, thyme, garlic, gruyere & emmenthal cheese	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	SPAGHETTI “FRUIT DE MER” tuna, clams, grouper, calamari, tomato & garlic	28
GRILLED TUNA NICOISE SALAD local tomato, green beans, hard cooked eggs nicoise olives, red potatoes & anchovies	25	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

LAURENT-PERRIER BRUT (HOUSE CHAMPAGNE)	19
PIERRE SPARR CRÉMANT D' ALSACE ROSÉ	13
ZARDETTO PROSECCO EXTRA DRY	13
ROSE ALLEE "LADY SPARKLING"	16

VIN BLANC

PETIT CHABLIS - LOUIS MOREAU	16
CHARDONNAY - GROTH NAPA VALLEY	18
SANCERRE - BROCHARD - LOIRE SAUVIGNON BLANC	18
BORDEAUX BLANC - CHATEAU PARENCHERE	14
VOUVRAY DOMAINE PICHOT "CHENIN BLANC" - LOIRE	13
PINOT GRIGIO - TIEFENBRUNNER - ITALY	12

VIN ROSÉ

THE FRENCH BRASSERIE ROSE (GRENACHE)	14
NOTORIOUS PINK (GRENACHE)	11
ESPRIT GASSIER - PROVENCE (GRENACHE)	13
LE FIGUIER "MEDITERRANEE"	13

VIN ROUGE

COTES DU RHONE, CHATEAU ST. COSME	13
SYRAH/GRENACHE, DOMAINE COURON	14
MERLOT- PETITE LAURENCE BORDEAUX	16
CAB SAUVIGNON - D'AIGUILHE- BORDEAUX	19
CAB SAUVIGNON - T.BECKSTOFFER "1975" NAPA	18
PINOT NOIR - DOMAINE BAILLOT- BURGUNDY	16
PINOT NOIR - WONDERLAND "2 KINGS" SONOMA	22

SWEET WINES

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

LIQUEURS

ABSINTHE- ST.GEORGE VERTE	14
GRAND MARNIER	14
CALVADOS- PERE MAGLIORE	13
BÉNÉDICTINE - DOM	14
CHARTREUSE	15
PASTIS-RICARD	12
MAURIN QUINA	13

NOTORIOUS FROSE

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

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

RASPBERRY BERET 14

EPIC VODKA
RASPBERRIES
LEMON TEA
LEMON GINGER ICE

LA BELLE EPOQUE 14

FORDS GIN
APEROL
ST GERMAINE - LEMON
GRAPEFRUIT - ROSEMARY

LOST SUMMER 14

RITTENHOUSE RYE
CANTON GINGER
LEMON
ORANGE

BEST DAMN SAZERAC 14

EPIC FRENCH VODKA
BYRRH QUINQUINA
ROSE PEDAL SYRUP
PSYCHAUD

FRENCH 365 14

FORDS GIN
HIBISCUS SYRUP
COINTREAU
CHAMPAGNE

SCARY SPICE 14

JALAPENO TEQUILA
CUCUMBER
GRAND MARNIER
CHILI TINCTURE

VAUCLUSE 14

FORDS GIN
PINEAPPLE
LAVENDER TINCTURE
LEMON

TROCADERO 14

MAKERS MARK
FERNET BRANCA
SPICED LOCAL HONEY
WALNUT BITTERS

LILLET SPRITZ 14

LILLET ROSE
GRAPEFRUIT
CHAMPAGNE
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