

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

CHARRED OCTOPUS moroccan hummus, garbanzo bean & charmoula	23
SEARED FOIE GRAS mission figs, fig balsamic & brioche	24
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, american caviar & buckwheat blini	15
ESCARGOT burgundy snails, parsley butter, garlic & house-made puff pastry	16

APPETIZERS

FRIED SQUASH BLOSSOMS house-made milk ricotta, tomato & basil	18
CREAMY ANSON MILLS POLENTA french forest mushroom ragout & perigord truffle	24
BEEF TARTARE* hand cut beef eye round, cornichons, egg yolk & market greens	19
SMOKED SWORDFISH CARPACCIO tomato, cucumber, fennel & seafood dressing	22
OYSTERS OF THE DAY assortment of east & west coast	6 FOR 18 12 FOR 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	13	HONEYCRISP APPLE SALAD (gf) belgian endive, roquefort cheese & candied walnuts	15
CREAM OF MUSHROOM SOUP creme fraiche & fresh thyme	14	LOCALLY GROWN KALE SALAD (gf) shaved bosc pear, hazelnuts, pomegranate, delicata squash & tete de moine cheese	14
ESCAROLE CAESAR SALAD brioche crumb, anchovy-lemon dressing & bacon crumbles	14	ROASTED BEETROOT SALAD (gf) carrots, persimmon, feta, toasted pistachio mandarin orange & mandarin vinaigrette	17

ENTRÉES

PLANCHA SEARED TUNA “AU POIVRE” tulia's eggplant caponata, capers, picholine olives & flageolet bean creme	34	BUTTERNUT RISOTTO toasted pumpkin seeds & saba	29
ALL-NATURAL ROASTED HALF CHICKEN english peas, roasted cipollini onions, potato, bacon lardon, thyme & chicken jus	32	LOCAL RED SNAPPER “VIETNAMEIENNE” tomato-lemongrass broth, scallion, mint & pea shoots	44
PAN ROASTED SEA SCALLOPS roasted spaghetti squash, brown butter, hazelnuts	48	FRENCHY FRIED CHICKEN “COLONEL CHENZO” charred local corn, brasserie frites, carrot-cabbage slaw & pretzel croissant	30
LE BRASSERIE BURGER* prime rib burger, applewood bacon, gruyere cheese red onion marmalade & brioche bun	25	BRASSERIE STEAK FRITES wood grilled hanger steak, brasserie fries & sauce bearnaise	40
ROASTED PORK LOIN CHOP* roasted root vegetables, apples & alsatian cider jus	34	ROASTED FAROE ISLAND SALMON* braised leeks, roasted oyster mushrooms & red wine	30
JURGEWICZ FARMS DUCK LEG CONFIT broccolini, sweet potato puree & 5 spice duck jus	40	PAN ROASTED VEAL CHOP “DIJONNAISE” rosemary potato, asparagus & bacon-dijon cream	54

PLATS DU JOUR

MON	BRAISED RABBIT POT PIE	29	FRI	GROUPE BASQUAISE PRIME	42
TUE	PORK OSSO BUCO	40	SAT	RIB & HORSERADISH	48
WED	BEEF BOURGUIGNON	44	SUN	CASSOULET DE TOULOUSE	34
THU	SNAPPER EN PAPILOTTE	42			

DAILY SPECIAL: MEDITERRANEAN BRANZINO AMANDINE **42**

ENTRÉES FOR 2

GRILLED RIBEYE STEAK kale, potato puree & olive oil	98
WOOD GRILLED SNAPPER shallots, garlic & rosemary	75
COQ AU VIN carrots, bacon & mushrooms	60

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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	14
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-LOIRE CHENIN BLANC	13
PINOT GRIGIO-TIEFENBRUNNER, ITALY	12

VIN ROSÉ

CINSAULT-THE FRENCH BRASSERIE ROSE	14
GRENACHE-NOTORIOUS PINK	11
GRENACHE-ESPRIT GASSIER -PROVENCE	13
GRENACHE-FIGUIERE "MEDITERRANEE"	13

VIN ROUGE

CÔTES DU RHÔNE-CHATEAU ST.COSME	13
SYRAH/GRENACHE-DOMAINE COURON	14
MERLOT-PETITE LAURENCE, BORDEAUX	16
MERLOT-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 TAWNY 10 YEARS	12
PORTO TAWNY 20 YEARS	15
PORTO VINTAGE 2005	19
PORTO L.B.V. 10 YEAR	10
CHATEAU SUDUIRAUT - SAUTERNES	18

NOTORIOUS FROSÉ

NOTORIOUS PINK ROSE
EPIC FRENCH VODKA
HOUSEMADE ROSE SYRUP
LOCAL CITRUS

14

ADD A FLOATER
OF CHOICE
2

BEER

BOTTLES

KRONENBOURG 1664 BLANC	7
STELLA ARTOIS	7
FT. MYERS BREWING HIGH 5 IPA	8
LA CADETTE BLONDE (FRANCE)	8
CHIMAY RED	12

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	7
FT. MYERS BREWING "RED TAPE"	8
FT. MYERS BREWING FML LIGHT	8
BONE HOOK BREWING IPA	8



SOBER CURIOUS

LOW TIDE 9

PINEAPPLE
MANGO
GIFFARD N/A APERITIF
LEMON

TANGLED UP IN GREEN 9

THE FRENCH LIME CORDIAL
CUCUMBER
TARRAGON SHRUB
SODA

GARDEN SOUR 11

SEASONAL -BASIL SHRUB LIME
AGAVE
OLIVE OIL
CLAUSTHALER DRY HOPPED N/A

RASPBERRY BERET

EPIC VODKA
RASPBERRIES
LEMON TEA
LEMON-GINGER ICE

LABELLE ÉPOQUE

FORD'S GIN
APEROL
ST GERMAINE - LEMON
GRAPEFRUIT - ROSEMARY

LOST SUMMER

RITTENHOUSE RYE
CANTON GINGER LEMON
ORANGE

BEST DAMN SAZERAC

COCONUT WHISTLE PIG RYE
LEMON
BITTER BLEND
ST GEORGE ABSINTHE

BLACKBERRY SMASH

CAMUS COGNAC
DOLIN GENEPY
BLACKBERRIES
LEMON & MINT

ABSINTHE COLADA

ST GEORGE ABSINTHE SMITH
& CROSS RUM PINEAPPLE
COCONUT MINT

MERMAID'S PUNCH

FLORIDA MERMAID RUM
BANANA BITTERS
LIME

JUNEAU

BARREL AGED
TANQUERAY
YELLOW CHARTREUSE
SAFFRON
ORANGE

QUATRESSE

SAGE INFUSED SUZE
LEMON
LOCAL HONEY
VIDA MEZCAL

COCKTAILS 14

*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.10/20