# THE FRENCH
BRASSERIE ⚜ RUSTIQUE

## SMALL PLATES

**Charred Octopus** 23
moroccan hummus, garbanzo beans & charmoula

**Tempura Baby Green Beans** 14
miso sesame glaze

**Crisp Brussels Sprouts** 14
bacon lardon, honey-sriracha glaze

**Deviled Eggs "Mimosa"** 14
american caviar, dijon mustard & grilled bread

**Escargot** 15
burgundy snails, parsley butter, garlic & house-made puff pastry

## APPETIZERS

**Fried Squash Blossoms** 18
house-made milk ricotta, tomato & basil

**Charred Cauliflower** 19
hazelnuts, scallion aioli

**Beef Tartare*** 18
hand-cut beef eye round, cornichons, egg yolk & market greens

**Smoked Swordfish Carpaccio** 19
tomato, cucumber, fennel & seafood dressing

**Oysters of the Day*** 6 for 18 / 12 for 32
assortment of east & west coast

**Steamed Mussels "Marinieres"** 18
shallots, garlic, white wine, parsley & chives

## SOUPES ET SALADES

**Baked Onion Soup** 12
caramelized onions, emmental cheese, toasted baguette & rich beef broth

**Cream of Mushroom Soup** 14
creme fraiche & fresh thyme

**Escarole Caesar Salad** 14
anchovy-garlic dressing, brioche crumb & bacon

**Honeycrisp Apple Salad** *(gf)* 15
belgian endive, roquefort cheese & candied walnuts

**Locally Grown Kale Salad** *(gf)* 14
shaved bosc pear, hazelnuts, pomegranate, roasted squash & tete de moine cheese

**Roasted Beetroot Salad** *(gf)* 16
carrots, feta, toasted pistachio, mandarin orange & mandarin vinaigrette

## 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

**Prime Rib French Dip** 23
slow roasted beef rib, thyme, garlic, gruyere

**The French Cobb Salad** 21
roasted all-natural chicken, avocado, red onion, french bleu cheese & creamy poppy seed vinaigrette

**Grilled Tuna Nicoise Salad** 25
local tomato, green beans, hard cooked eggs nicoise olives, red potatoes & anchovies

**Le Brasserie Burger*** 22
neuskes bacon, red onion marmalade, emmental cheese & toasted brioche bun

**Pan Seared Chicken Paillard** 21
thinly pounded chicken breast, herbs de provence, frisee & shaved mimolette cheese

**Croque Madame** 18
jamon de paris ham, gruyere cheese, sauce mornay toasted brioche & fried farm egg

**Spaghetti "Fruit de Mer"** 28
tuna, clams, grouper, calamari, tomato & garlic

**Fried Chicken Croissant** 23
lettuce, tomato, brussels sprout slaw, sriracha aioli

**Jurgewicz Farms 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 & BANANAS FOSTER 18
5. AVOCADO TOAST W/ SMOKED SALMON 19

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## WINES BY THE GLASS

### CHAMPAGNE & MOUSSEUX

| | |
|---|---|
| LAURENT PERRIER BRUT "LA CUVEE" (HOUSE CHAMPAGNE) | 19 |
| PIERRE SPARR CRÉMANT D' ALSACE ROSÉ | 13 |
| ZARDETTO PROSECCO EXTRA DRY | 14 |
| ROSE ALLeE "LADY SPARKLING" | 16 |

### VIN BLANC

| | |
|---|---|
| CHARDONNAY-LOUIS MOREAU-PETIT CHABLIS | 16 |
| CHARDONNAY-GROTH-NAPA VALLEY | 18 |
| SAUVIGNON BLANC-BROCHARD-SANCERRE | 18 |
| SAUVIGNON BLANC- CH. DE FRONTENILLE-BORDEAUX | 14 |
| CHENIN BLANC-PICHOT-VOUVRAY | 13 |
| PINOT GRIGIO-TIEFENBRUNNER-ITALY | 12 |

### VIN ROSÉ

| | |
|---|---|
| CINSAULT-THE FRENCH BRASSERIE ROSÉ | 14 |
| GRENACHE-NOTORIOUS PINK-PROVENCE | 11 |
| GRENACHE-CH. DE PEYRASSOL-MEDITERRANÉE | 13 |
| GRENACHE-BODVAR #8 -PROVENCE | 15 |

### VIN ROUGE

| | |
|---|---|
| SYRAH-CHATEAU ST.COSME-CÔTES DU RHÔNE | 13 |
| GRENACHE/SYRAH-DOMAINE COURON-CÔTES DU RHÔNE | 14 |
| MERLOT- CAP DE FAUGERES-BORDEAUX | 19 |
| CAB. SAUVIGNON-T.BECKSTOFFER "1975"- NAPA VALLEY | 18 |
| CAB. SAUVIGNON-LE HAUT DE LAGRANGE - BORDEAUX | 22 |
| 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 YEAR | 12 |
| PORTO TAWNY 20 YEAR | 15 |
| PORTO VINTAGE 2005 | 19 |
| PORTO L.B.V. 6 YEAR | 10 |
| 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

### BOTTLES & CANS

| | |
|---|---|
| KRONENBOURG 1664 BLANC | 7 |
| FT. MYERS BREWING HIGH 5 IPA | 8 |
| GUINNESS EXTRA STOUT | 8 |
| CH'TI BLONDE | 10 |
| CHIMAY ROUGE | 14 |

### ON TAP

| | |
|---|---|
| THE FRENCH AMBER | 7 |
| CARLSBERG PILSNER | 7 |
| STELLA ARTOIS | 8 |
| ANKROLAB HAZY IPA | 9 |

## LIQUEURS

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

## 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

CLAUSTHALER N/A 6
HEINEKEN 0.0 6

## COCKTAILS 16

### RASPBERRY BERET
EPIC VODKA
RASPBERRIES
LEMON TEA
LEMON-GINGER ICE

### LA BELLE EPOQUE
FORD'S GIN
APEROL
ST. GERMAINE
LEMON
GRAPEFRUIT
ROSEMARY

### LOST SUMMER
RITTENHOUSE RYE
CANTON GINGER
LEMON
ORANGE
MANGO

### BEST DAMN SAZERAC
COCONUT WHISTLE PIG RYE
RAW SUGAR
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 & SUGAR

### JUNEAU
BARREL AGED TANQUERAY
YELLOW CHARTREUSE
SAFFRON

### QUATRESSE
SAGE INFUSED SUZE
LEMON
LOCAL HONEY
BANHEZ MEZCAL

*Undercooked fish shellfish, eggs or meat increased the risk of food borne 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.*

**VincenzoBetulia**, Chef/Owner **RyanBleem,** Chef **ShaneRossbach** Chef, **Michael Rodriguez**, Chef rev.5/14