

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

Charred Spanish Octopus morrocan hummus, garbanzo bean & charmoula	23
Foie Gras Torchon pickled bing cherries, herb salad & saba	24
Baby Artichoke & Scallion Latke shaved pecorino & green goddess	18
Crisp Brussels Sprouts bacon lardon, local honey & madras curry	14
Eggs & Bacon eggs, applewood bacon, dijon mustard	15
Escargot burgundy snails, parsley butter, garlic & house-made puff pastry	16

APPETIZERS

Fried Squash Blossoms house made milk ricotta, tomato & basil	18
Steamed Mussels a la Biere garlic, shallots, carlsberg & garlic sausage	19
The French Beef Tartare* hand cut beef eye round, cornichons, egg yolk & market greens	19
Corn & Ricotta Agnolotti littleneck clams, gulf shrimp, dried tomato & basil	24
Oysters du Jour* chef's assortment	6/\$18 OR 12/\$32
Faroe Island Salmon Crudo* avocado crème fraîche, dijon, caper & olive	18

SOUPES ET SALADES

Baked Onion Soup caramelized onions, ementhal cheese, toasted baguette & rich beef broth	13	Hearts of Palm Salad haas avocado, ruby grapefruit, marcona almond	15
Summer Tomato Gazpacho cucumber, sherry vinegar, shrimp, rustic bread	14	Summer Melon Salad sweet kiss melon, bûcheron cheese, cilantro oil & beaumes-de-venise sabayon	16
Shaved Carrot Salad Vietnamiennne garbanzo, yogurt, dill, peanuts, onion, lime-honey vinaigrette	14	Roasted Baby Beet Salad moorish spice, mint raita, mango, french feta & candied pistachio	17

ENTRÉES

Circle C Roasted Chicken Breast english peas, mushrooms, roasted cipollini onions, bacon, potato mousseline & chicken jus	32	Locally Caught Red Snapper* ratatouille provençale, shallots, garlic & sea salt	42
House Smoked Salmon Risotto white wine, minced onions, mascarpone, parmigiano reggiano, lemon zest, chives	29	Frenchy Fried Chicken charred local corn, pomme frites, carrot-cabbage slaw & croissant	30
Le Brasserie Burger* prime rib burger, applewood bacon, gruyere, red onion marmalade & brioche bun	25	Brasserie Steak Frites* wood grilled new york strip steak, brasserie fries & sauce béarnaise	46
Mediterranean Branzino Grenobloise green beans, lemon, caper, sweet butter, tarragon & chive	42	Roasted Faroe Island Salmon* lentils du puy, garlic crème, maître d' butter & watercress	30
Jurglewicz Farms Duck Leg Confit summer heirloom bean cassoulet	30	Heritage Pork Chop* charred asparagus, hard boiled egg, cornichon vinaigrette	34

