

THE FRENCH

BRASSERIE RUSTIQUE

SMALL PLATES

Charred Octopus	23
moroccan hummus, garbanzo beans & charmoula	
Crisp Brussels Sprouts	14
bacon lardon, honey-sriracha glaze, madras curry	
Eggs & Bacon	15
eggs, applewood bacon, dijon mustard & grilled bread	
Escargot	16
burgundy snails, parsley butter, garlic & house-made puff pastry	

APPETIZERS

Fried Squash Blossoms	18
house-made milk ricotta, tomato & basil	
Beef Tartare*	18
hand-cut beef eye round, cornichons, egg yolk & market greens	
Oysters of the Day*	6 FOR 18
chef's assortment	
	12 FOR 32
Steamed Mussels a la Biere	18
garlic, shallots, carlsberg & garlic sausage	

SOUPES ET SALADES

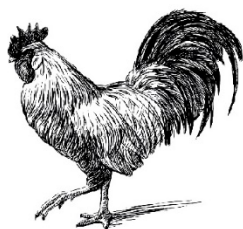
Baked Onion Soup	13	Hearts of Palm Salad	15
caramelized onions, emmental cheese, toasted baguette & rich beef broth		haas avocado, ruby grapefruit, marcona almond	
Summer Tomato Gazpacho	14	Summer Melon Salad	16
cucumber, sherry vinegar, shrimp, rustic bread		sweet kiss melon, bûcheron cheese, cilantro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

ENTRÉES

Roasted Faroe Island Salmon*	25	Le Brasserie Burger*	22
grain bowl, roasted squash, avocado, cherry tomato mint raita & charmoula		neuskes bacon, red onion marmalade, emmental cheese & toasted brioche bun	
Shrimp & Melon Salad	22	Pan Seared Chicken Paillard	21
prosciutto, frisee lettuce, asparagus, french feta & tarragon-shallot vinaigrette		thinly pounded chicken breast, herbs de provence, frisee & charred lemon, tomato confit	
Prime Rib French Dip	23	Croque Madame	18
slow roasted beef rib, thyme, garlic, gruyere		jambon de paris, gruyere cheese, sauce mornay toasted brioche & fried farm egg	
The French Cobb Salad	21	Spaghetti "Fruit de Mer"	28
roasted all-natural chicken, avocado, red onion, french bleu cheese & creamy poppy seed vinaigrette		tuna, mussels, snapper, shrimp, tomato, garlic	
Grilled Tuna Niçoise Salad	25	Fried Chicken Croissant	23
local tomato, green beans, hard cooked eggs nicoise olives, red potatoes & anchovies		lettuce, tomato, brussels sprout slaw, sriracha aioli	
		Jurgelewicz 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 Egg & Bacon Croissant	17
4.	Belgian Waffle & Bananas Foster	18
5.	Avocado Toast & 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-DOMAIN 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-DOMAIN 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
FROSE**

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

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

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

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 O.O	6

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

COCKTAILS 16

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.