

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

Charred Spanish Octopus fingerling potato, nardello pepper & romesco	24
Chicken Liver & Onions liver mousse, bacon & amarena cherry	18
Fried Baby Artichokes shaved pecorino & charred scallion aioli	22
Crisp Brussels Sprouts bacon, golden raisin, pine nut & chive	14
Deviled Eggs “Mimosa” amur caviar, dijon mustard & espelette	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 Mariniere garlic, shallot, white wine, chive & creme fraiche	19
The French Beef Tartare* hand-cut beef eye round, cornichon & egg yolk	20
Braised Shortrib Tortelloni foie gras butter, port glaze & parmigiano	22
Oysters du Jour* chef's assortment of oysters	6/\$18 OR 12/\$36
Tuna Tartare a la Nicoise tomato, shallot, nicoise olive & cornichon	20

Plateaux Fruits de Mer: Single 125 ~ Tower 225
cold water lobster, snow crab, prawns, oysters, tuna tartare & salmon crudo

SOUPES ET SALADES

Baked Onion Soup caramelized onion, emmental, toasted baguette & rich beef broth	14	Classic Caesar Salad florida grown romaine, anchovy-garlic dressing	15
English Pea Vichyssoise shallot & herbed goat cheese baguette	14	Endive & Apple Salad belgian endive, roquefort, honeycrisp apple & candied walnut	17
The Frenchy Wedge blistered tomato, bacon, roquefort & cipollini	15	Roasted Beet Salad crumbled goat cheese, shallot, toasted hazelnut & fine herbs	17

ENTREES

Oven Roasted Chicken Breast english peas, roasted cipollini onion, bacon, potato mousseline, thyme & chicken jus	32	Pistachio & Pine Nut Crusted Halibut* roasted cauliflower & arugula sauce	46
House Smoked Salmon Risotto creamy arborio rice, english peas, chive creme fraiche & parmigiano	30	The Frenchy Fried Chicken charred local corn, brasserie frites, carrot-cabbage slaw & croissant	32
Le Brasserie Burger* nueske's bacon, red onion marmalade, emmental & toasted brioche bun	25	Brasserie Steak Frites* wood grilled new york strip steak, brasserie frites & sauce béarnaise	48
Mediterranean Branzino swiss chard & charred tomato vinaigrette	43	Roasted Faroe Island Salmon* fingerling potato, spinach & leek creme	32
Jurgielewicz Farm Duck Leg Confit autumn heirloom bean cassoulet	40	Braised Heritage Pork Shank soft anson mills polenta, buttered lacinato kale & pork jus	42

SIDES

Truffled Creamed Spinach	12
Grilled Asparagus, Feta & Lemon	12
Frenchy Fries (Frites)	8



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WINES BY THE GLASS

CHAMPAGNE & MOUSSEUX

Laurent Perrier "La Cuvee" Champagne de Maison	19
"Tulia" by Anna Betulia-Cremant Blanc de Blancs	15
Pierre Sparr Cremant d' Alsace	13
Zardetto Prosecco Extra Dry	14

VIN BLANC

Chardonnay - Louis Moreau Petit Chablis	16
Chardonnay - Groth Napa Valley	18
Sauvignon Blanc - Brochard Sancerre	19
Sauv. Blanc/Semillon- ChateauRiviere Bordeaux	14
Chenin Blanc/Viognier - Dom. Triennes Vouvray	16
Pinot Grigio - Tiefenbrunner Italia	12

CHAMPAGNE- BOTTLES

Taittinger "Prelude" Grands Crus	175
Charles Heidsieck Rose 2005	250
Delamotte Blanc de Blancs	179
Canard-Duchene Charles VII	150
Laurent Perrier La Cuvee Laurent	76
Perrier Cuvee Rose Moet et	160
Chandon Brut Imperial	135

OTHER SPARKLING

Pierre Sparr Cremant d'Alsace Rose	52
Zardetto Prosecco Extra Dry	56
Nye Timber Classic Cuvee - England	125

THE FRENCH FROSÉ

Rose de Provence,
Vodka, Rose Syrup
Local Citrus
16

ADD A FLOATER
OF CHOICE

2

LES APERITIFS

APEROL SPRITZ	17
aperol, prosecco, soda, orange	
SUZETONIC	13
suze, lemon, orange bitters, tonic	
DUBONNET MULE	13
dubonnet, curaçao, ginger beer	
EXPAT AMERICANO	16
campari, sweet vermouth, st-germain, soda	
PASTIS- RICARD, PERNOD	12
KIR, KIR ROYALE	16

VIN ROSE

Cinsault - The French Brasserie Rose Rhone Valley	14
Grenache - Notorious Pink Cotes de Provence	12
Grenache/Cinsault - Chateau de Berne Provence	16
Grenache - Bodvar #1 Cotes de Provence	15

VIN ROUGE

Syrah - Chateau St. Cosme Cotes Du Rhone	13
Bordeaux Blend - L'Ecole "Frenchtown" Columbia Wa.	16
Merlot - Cap de Faugeres Bordeaux	19
Malbec - Catena Zapata Mendoza Argentina	15
Cab. Sauvignon - T. Beckstoffer "1975" Napa Valley	18
Cab. Sauvignon - Chat. Lignac Haut Medoc	18
Pinot Noir - Domaine Baillot Burgundy	16
Pinot Noir - "Tulia" Hautes Cotes de Nuits	20

BEER

BOTTLES & CANS

Kronenbourg Blanc Ft.	7
Myers High 5 IPA	8
Guinness Extra Stout	8
Ch'Ti Blonde France	10
Chimay Rouge	14

ON TAP

The French Amber	7
Carlsberg Pilsner	7
Stella Artois	8
Ankrolab Hazy IPA	9

SOBER CURIOUS

LOW TIDE	8
giffard aperitif, pineapple, mango & lemon	
COCONUT GINGER MOJITO	8
ELDERFLOWER SPRITZ	8
HEINEKEN "o.o"	6
CLAUSTHALER AMBER	6

COCKTAILS 16

RASPBERRY BERET

vodka, raspberries, lemon, lemon tea, sparkling brut

BELLE EPOQUE

gin, aperol, st-germain, grapefruit, lemon, rosemary

PIMM'S A LA MINUTE

your choice of spirit & vermouths, campari, cointreau & sparkling brut

LA COLOMBE

tequila blanco, grapefruit cordial, peach bitters, sparkling brut

BLACKBERRY SMASH

cognac, genepy, blackberries, lemon, mint

BEST DAMN SAZERAC

coconut whistlepig rye, turbinado, bitters, absinthe



*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.