

# THE FRENCH

BRASSERIE RUSTIQUE

## WINES BY THE GLASS

### CHAMPAGNE & SPARKLING

|                                                |    |
|------------------------------------------------|----|
| Champagne - Piper Heidsieck Cuvee 1785 Brut    | 20 |
| Cremant de Bourgogne Blanc de Blancs - "Tulia" | 15 |
| Cremant d'Alsace Rosé - Pierre Sparr           | 13 |
| Prosecco Extra Dry - Marsuret - Italy          | 14 |

### VIN BLANC

|                                                  |    |
|--------------------------------------------------|----|
| Pinot Grigio- Tiefenbrunner-Italia               | 12 |
| Sauvignon Blanc- Gilles Lesimple -Sancerre       | 20 |
| Sauvignon Blanc - Dourthe - Bordeaux             | 14 |
| Semillon/Ugni Blanc - Channé - Cotes de Provence | 14 |
| Chardonnay- Louis Moreau- Petit Chablis          | 16 |
| Chardonnay- Frank Family- Napa Valley            | 18 |

## CHAMPAGNE - BOTTLES

|                                 |     |
|---------------------------------|-----|
| Taittinger "Prelude" Grand Crus | 175 |
| Charles Heidsieck Rosé 2005     | 250 |
| Delamotte Blanc de Blancs       | 179 |
| Canard-Duchene Charles VII      | 150 |
| Piper Heidsieck Cuvee 1785 Brut | 76  |
| Laurent-Perrier Cuvee Rosé      | 160 |

## SPARKLING - BOTTLES

|                                            |     |
|--------------------------------------------|-----|
| Cremant D'Alsace Rosé - Pierre Sparr       | 52  |
| Prosecco Superiore Extra Dry - Zardetto    | 56  |
| "British Fizz" - Gusbourne Blanc de Blancs | 125 |

**THE FRENCH FROSE**

Rosé de Provence  
Vodka, Rose Syrup  
Local Citrus

16

ADD A FLOATER OF CHOICE

2

## LES APERITIFS

|                                           |    |
|-------------------------------------------|----|
| <b>APEROL SPRITZ</b>                      | 17 |
| aperol, prosecco, soda, orange            |    |
| <b>DUBONNET MULE</b>                      | 13 |
| dubonnet, curaçao, ginger beer            |    |
| <b>EXPAT AMERICANO</b>                    | 16 |
| campari, sweet vermouth, st-germain, soda |    |
| <b>PASTIS- RICARD, PERNOD</b>             | 12 |
| <b>KIR ROYALE</b>                         | 16 |

### VIN ROSÉ

|                                                     |    |
|-----------------------------------------------------|----|
| Cinsault - The French Brasserie Rosé - Rhone Valley | 14 |
| Grenache - Notorious Pink - Languedoc               | 12 |
| Grenache/Cinsault/Mourvèdre - Channe - Provence     | 15 |
| Grenache/Cinsault- Chateau de Berne - Provence      | 16 |

### VIN ROUGE

|                                                        |    |
|--------------------------------------------------------|----|
| Pinot Noir - J de Villebois - Loire Valley             | 16 |
| Pinot Noir- "Tulia" Hautes Cotes de Nuits - Burgundy   | 20 |
| Merlot-Chateau La Caze Bellevue - St. Emilion          | 18 |
| Merlot- Chateau Du Barry "Tulia" St. Emilion Grand Cru | 20 |
| Malbec- Catena Zapata-Mendoza- Argentina               | 15 |
| Bordeaux Blend - L'Ecole "Frenchtown" Columbia Wa.     | 16 |
| Syrah- Chateau St. Cosme- Cotes du Rhone               | 13 |
| Cabernet Sauvignon - Silver Spur - Napa Valley         | 18 |
| Cabernet Sauvignon - Chat. Fort Lignac - Haut Medoc    | 18 |

## BEER

### BOTTLES & CANS

|                      |    |
|----------------------|----|
| Kronenbourg Blanc    | 7  |
| Ft.Myers High 5 IPA  | 8  |
| Guinness Extra Stout | 8  |
| Ch'Ti Blonde Chimay  | 10 |
| Kronenbourg 1664     | 8  |

### ON TAP

|                   |   |
|-------------------|---|
| The French Amber  | 7 |
| Calrsberg Pilsner | 7 |
| Stella Artois     | 8 |
| Ankrolab Hazy IPA | 9 |



## SOBER CURIOUS

|                                            |   |
|--------------------------------------------|---|
| <b>LOW TIDE</b>                            | 8 |
| giffard aperitif, pineapple, mango & lemon |   |
| <b>COCONUT GINGER MOJITO</b>               | 8 |
| <b>ELDERFLOWER SPRITZ</b>                  | 6 |
| <b>HEINEKEN 0.0</b>                        | 6 |
| <b>CLAUSTHALER AMBER</b>                   |   |

## COCKTAILS 16

|                                                                                |  |
|--------------------------------------------------------------------------------|--|
| <b>RASPBERRY BERET</b>                                                         |  |
| vodka, raspberries, lemon, lemon tea, sparkling                                |  |
| <b>BELLE EPOQUE</b>                                                            |  |
| gin, aperol, st-germain, grapefruit, lemon, rosemary                           |  |
| <b>PIMM'S A LA MINUTE</b>                                                      |  |
| your choice of spirit & vermouths, campari, cointreau & sparkling brut cremant |  |
| <b>LA PALOMA</b>                                                               |  |
| tequila blanco, grapefruit cordial, peach bitters, sparkling brut              |  |
| <b>BLACKBERRY SMASH</b>                                                        |  |
| cognac, genepy, blackberries, lemon, mint                                      |  |
| <b>BEST DAMN SAZERAC</b>                                                       |  |
| 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.

# THE FRENCH

BRASSERIE  RUSTIQUE

## SMALL PLATES

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| <b>Local Snapper &amp; Shrimp Ceviche *</b>                             | 24 |
| mango, red onion, cilantro, avocado<br>& leche de tigre                 |    |
| <b>Petite Bouillabaisse</b>                                             | 24 |
| mixed seafood, saffron broth & sauce rouille                            |    |
| <b>Crisp Brussels Sprouts</b>                                           | 14 |
| bacon lardon & sriracha honey                                           |    |
| <b>Deviled Eggs "Mimosa"</b>                                            | 15 |
| dijon mustard, mayonnaise & caviar                                      |    |
| <b>Prawns alla Plancha</b>                                              | 26 |
| burgundy style prawns, parsley butter,<br>garlic confit, brioche crumbs |    |

## APPETIZERS

|                                                     |                      |
|-----------------------------------------------------|----------------------|
| <b>Fried Squash Blossoms</b>                        | 18                   |
| housemade ricotta, tomato, basil & mimolette        |                      |
| <b>Steamed Mussels a la Mariniere</b>               | 19                   |
| garlic, shallots, white wine, chive & creme fraiche |                      |
| <b>The French Beef Tartare*</b>                     | 20                   |
| hand cut beef eye round, cornichons & egg yolk      |                      |
| <b>Triple Creme Brie Agnolotti</b>                  | 28                   |
| lobster, fava beans, coral sauce, parmigiano        |                      |
| <b>Oysters du Jour*</b>                             | 6/\$18<br>OR 12/\$36 |
| assortment of east & west coast                     |                      |
| <b>Moroccan Eggplant Hummus</b>                     | 14                   |
| chickpeas, dehydrated olive, batbout bread          |                      |

**Plateaux Fruits de Mer:\* Single: \$125**  
cold water lobster, snow crabs, prawns, oysters, tuna tartare & salmon crudo

## SOUPES ET SALADES

|                                                                                              |    |                                                                                 |    |
|----------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------|----|
| <b>Baked Onion Soup</b>                                                                      | 14 | <b>Salade Verte</b>                                                             | 15 |
| caramelized onions, emmenthal cheese, toasted<br>baguette & rich beef broth                  |    | market greens, radish, onion, cucumber & fennel                                 |    |
| <b>Greek Salad</b>                                                                           | 16 | <b>Asparagus &amp; Fava Bean Salad</b>                                          | 19 |
| heirloom tomato, greek feta, cucumber, red<br>onion, oregano & black olives                  |    | green & white asparagus, poached farm egg<br>sauce gribiche & crispy prosciutto |    |
| <b>Shaved Sprout &amp; Spinach Salad</b>                                                     | 16 | <b>Roasted Baby Beets</b>                                                       | 18 |
| strawberries, marcona almond, dried cranberry,<br>manchego cheese & garlic honey vinaigrette |    | creme fraiche, pistacchio & aged balsamic                                       |    |

## ENTREES

|                                                                                    |    |                                                                                         |    |
|------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------------------|----|
| <b>Morrocans Lamb Tagine</b>                                                       | 42 | <b>Veal Loin Schnitzel</b>                                                              | 42 |
| rice pilaf, apricot, prune, local honey, green<br>harissa & ras el hanut spice     |    | baby green beans, white mushrooms & lemon                                               |    |
| <b>Local Red Snapper Persillade</b>                                                | 46 | <b>Le Frenchy Fried Chicken</b>                                                         | 44 |
| roasted pepper, potato, chorizo, marcona almond                                    |    | circled local chicken, charred summer corn,<br>brasserie frites and carrot-cabbage slaw |    |
| <b>Le Brasserie Burger*</b>                                                        | 28 | <b>Brassiere Steak Frites*</b>                                                          | 54 |
| prime beef, applewood bacon, gruyere cheese,<br>red onion, marmalade & brioche bun |    | wood grilled prime new york strip steak,<br>brasserie fries & sauce béarnaise           |    |
| <b>Mediterranean Branzino</b>                                                      | 44 | <b>Morrocans Roasted Faroe Salmon*</b>                                                  | 36 |
| grilled asparagus & sauce gribiche                                                 |    | eggplant hummus, lentils du puy, cucumber, dill<br>& saffron charmoula                  |    |
| <b>Alsatian Duck Leg Confit</b>                                                    | 40 | <b>Pan Roasted Heritage Pork Tenderloin*</b>                                            | 38 |
| herbed spaetzle, pickled green & red cabbage<br>& lingonberry gastrique            |    | fava, edamame, dollhouse corn & celeriac puree                                          |    |

## SIDES

|                                               |    |
|-----------------------------------------------|----|
| <b>Baby Green Beans, Shallot &amp; Garlic</b> | 12 |
| <b>Grilled Asparagus &amp; Gribiche</b>       | 12 |
| <b>Rice Pilaf</b>                             | 10 |

