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| Salade Verte 12local market greens, fine herbs, shaved radish, fennel, beets & white balsamic vinaigretteRoasted Carrot Salad 13lentils du puy, watercress, radishred wine vinaigrette, lime yogurtSalt Roasted Beets 15radicchio, french feta, orangesalmonds & poppy seed vinaigretteSoupe à l’oignon 09sweet caramelized onions, baguettebeef broth, emmenthal cheese | Chickpea & Farro 13lemon tahini, avocado, charmoulahard cooked egg & cilantro Escargot 15burgundy snails, parsley butter, garlic & house made puff pastryCharcuterie 19cured french salumi, pâté campagne, pickled vegetables and grain mustardTartare de Boeuf\* 17hand cut beef eye round, cornichons caper, egg yolk, market greensLamb Carpaccio 18grilled eggplant, goat cheese & mint | Fried Squash Blossoms 18housemade milk ricotta, tomato, basilSeared Foie Gras\* 23goose liver, red wine poached pears& french toastSteamed Mussels 18vadouvan curry, carrot, celeryshallot & crème fraicheDeviled Eggs 14dijon deviled eggs, american caviar espelette pepper & toastPlateau of Oysters\* 18/36assortment of fresh east and west coast oysters, lemon and mignonette  |







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| Coq Au Vin 23red wine braised chicken, bacon lardonpearl onions, mushrooms and potato pureeBrasserie Steak Frites\* 33 grilled hanger steak, maître d’ butterpommes frites and sauce béarnaiseBeef Shortrib Bourguinonne 48field mushrooms, carrots, bacon lardonand red wine jusAll Natural Pork Tenderloin\* 29speck, brussels sprouts, roasted applescauliflower creme & calvados glazePan Roasted Chicken Breast 28all natural chicken breast, forest mushroom ragoutleeks, thyme & garlic confitThe French Brasserie Burger\* 23prime rib burger, applewood bacon, carmelizedonion marmalade, gruyere cheese and brioche bun | Roasted Duck Leg Confit 39locally grown kale & tart cherry gastrique Pan Roasted Halibut 39sautéed swiss chard, garlic, saffron brothprince edward island musselsIdaho Trout Amandine 26green beans, shallots, marcona almondsbrown butter & parsleyOven Roasted Faroe Salmon\* 28nappa cabbage, buttered leeks salmon roe, dill & white wine butter saucePan Seared Sea Scallops\* 38sweet potato puree, roasted shiitake mushrooms and red wine jusPotato Gnocchi 23slow braised lamb ragout, aromatic vegetablesparmigiano cheese & oregano |



Pommes Frites 08 Creamed Spinach & Comté 12 Brussels Sprouts & Bacon 12

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| \*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 six or more.* |



Mousseux (Bubbles)

Helfrich Crémant d’ Alsace 11

Pierre Sparr Crémant d’ Alsace Rosé 12

Charles Heidseick Brut NV (house champagne) 18

Leon Launois Rosé Cuvée 18

Vin Blanc

Chablis, Camille et Laurent Schaller 13

Chardonnay, Macon Fuisse Vincent Girardin 12

Sancerre, Les Glories 14

Sauvignon Blanc, Francois Chidaine 10

Vouvray, Domaine Pichot 12

Pinot Grigio, Tiefenbrunner 10

Vin Rosé

L’Abbaye Cuvée Benjamin (syrah, grenache, cinsault) 10

Notorious Pink (grenache) 10

Esprit Gassier Rosé de Provence (grenache) 12

Domaine de Triennes rosé Provence (cinsault) 12

Vin Rouge

Côtes du Rhône, Domaine de Couron 12

Syrah/Grenache, Château Puech-Haut 14

Merlot/Cabernet, Chât. Chastelet (Bordeaux) 12

Cab Sauvignon, Chât. Haut Nouchet (Bordeaux) 19

Pinot Noir, Domaine Prieuré Côte de Beaune 15

Malbec, Jean-Luc Baldes Clos Triguedina 12

all desserts 12

The French Eclair, banana jam, praline mousse

Baba au Rhum, rhum butter, mascarpone

Vanilla Crème Brûlée, berries, lemon madeline

Jes’s Carrot Cake, rum raisin, coconut gelato

Bittersweet Chocolate Mousse Cake,

 berry crème de mure jam

Fromage du Jour (3pcs) 16

vieux carré 13

templeton rye whiskey

ferrand 1840 cognac

carpano antica

bénédictine

french 365 13

ford’s gin

hibiscus syrup

cointreau

champagne

nouvelle fleur 13

milagro silver tequila

st.germain elderflower

local grapefruit

aperol

lillet spritz 13

lillet rose

grapefruit

cremant d’ alsace

rosemary

trocadero 13

makers mark

fernet branca

spiced local honey

walnut bitter

king of anjou 13

grey goose le poire

saint germain

chartreuse

lemon

la vie en rose 13

epic french vodka

byrrh quinquina

rose petal syrup

peychaud

pineapple express 13

pineapple rum

smith & cross rum

fig syrup

lemon

the mariachi 13

milagro reposado

blackberry syrup

gran gala

rosemary tincture

**Vincenzo Betulia**, Chef/Owner - **Frank Pullara**, Executive Chef – **Jason Zadorski**, General Manager

Durban Beaumes Venise Muscat 13

La Fleur d’Or Sauternes 15

Chât. Montifaud Pineau 12

Dom. La Tour Vieille banyuls 13

Chât. de Caladroy Muscat 12

Carmes de Rieussec sauternes 18

Absinthe- St.George Verte 14

Grand Marnier 14

Calvados- Pere Magliore 13

Bénédictine - Dom 14

Chartreuse 15

Pastis-Ricard 12

Maurin Quina 13

Bottled Beer

Kronenbourg 1664 blanc 07

Stella Artois 07

ft. myers brewing high 5 ipa 08

Lagunitas “lil sumpin sumpin” 07

Le Fin du Monde 11

Chi’Ti Blonde (france) 10

La Cadette Blonde (france) 07

On Tap

Kronenbourg 1664 08

Chimay Red 12

Momentum Brewing 16 ° celsius 08

Ft. Myers Brewing red tape 08

Bury Me Creamation Honey Cream Ale 08

Highland Brewing Daycation IPA 08

Rotating Tap 08