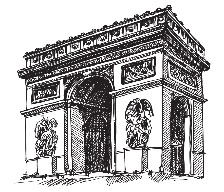


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| Salade Verte 12  local market greens, fine herbs, shaved radish, fennel, beets & white balsamic vinaigrette  Roasted Carrot Salad 13  lentils du puy, watercress, radish  red wine vinaigrette, lime yogurt  Salt Roasted Beets 15  radicchio, french feta, oranges  almonds & poppy seed vinaigrette  Soupe à l’oignon 09  sweet caramelized onions, baguette  beef broth, emmenthal cheese | Chickpea & Farro 13  lemon tahini, avocado, charmoula  hard cooked egg & cilantro  Escargot 15  burgundy snails, parsley butter, garlic & house made puff pastry  Charcuterie 19  cured french salumi, pâté campagne, pickled vegetables and grain mustard  Tartare de Boeuf\* 17  hand cut beef eye round, cornichons  caper, egg yolk, market greens  Lamb Carpaccio 18  grilled eggplant, goat cheese & mint | Fried Squash Blossoms 18  housemade milk ricotta, tomato, basil  Seared Foie Gras\* 23  goose liver, red wine poached pears  & french toast  Steamed Mussels 18  vadouvan curry, carrot, celery  shallot & crème fraiche  Deviled Eggs 14  dijon deviled eggs, american caviar espelette pepper & toast  Plateau of Oysters\* 18/36  assortment of fresh east and west coast oysters, lemon and mignonette |





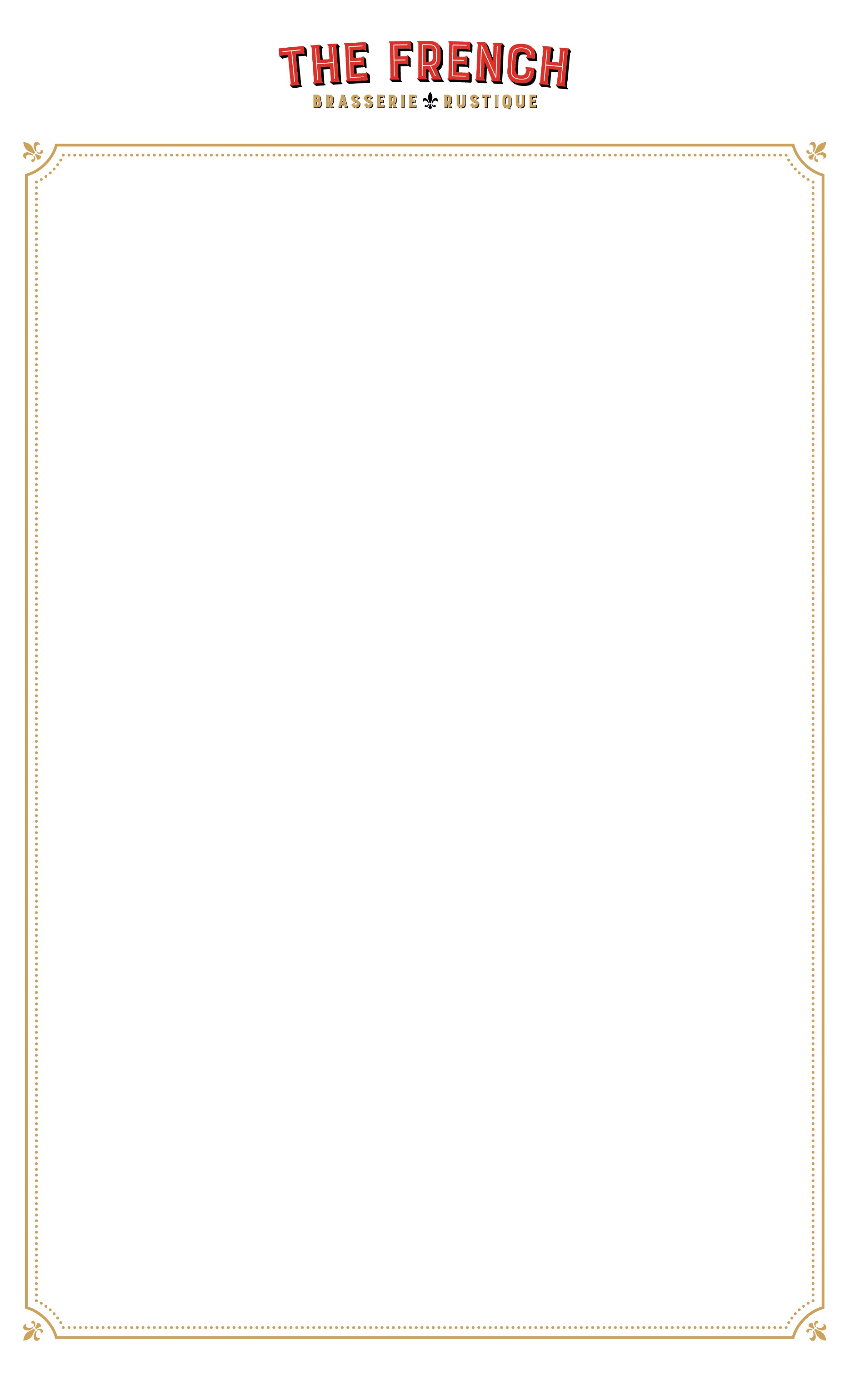


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| Coq Au Vin 23  red wine braised chicken, bacon lardon  pearl onions, mushrooms and potato puree  Brasserie Steak Frites\* 33  grilled hanger steak, maître d’ butter  pommes frites and sauce béarnaise  Beef Shortrib Bourguinonne 48  field mushrooms, carrots, bacon lardon  and red wine jus  All Natural Pork Tenderloin\* 29  speck, brussels sprouts, roasted apples  cauliflower creme & calvados glaze  Pan Roasted Chicken Breast 28  all natural chicken breast, forest mushroom ragout  leeks, thyme & garlic confit  The French Brasserie Burger\* 23  prime rib burger, applewood bacon, carmelized  onion marmalade, gruyere cheese and brioche bun | Roasted Duck Leg Confit 39  locally grown kale & tart cherry gastrique  Pan Roasted Halibut 39  sautéed swiss chard, garlic, saffron broth  prince edward island mussels  Idaho Trout Amandine 26  green beans, shallots, marcona almonds  brown butter & parsley  Oven Roasted Faroe Salmon\* 28  nappa cabbage, buttered leeks salmon roe,  dill & white wine butter sauce  Pan Seared Sea Scallops\* 38  sweet potato puree, roasted shiitake mushrooms  and red wine jus  Potato Gnocchi 23  slow braised lamb ragout, aromatic vegetables  parmigiano 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