

THE FRENCH

BRASSERIE RUSTIQUE

SMALL PLATES

SOUPE À L'OIGNON	09
baked onion soup, gruyère cheese & toasted baguette	
DUCK WINGS A L'ORANGE	10
crisp fried duck wings, orange sauce	
LOBSTER ROLLS	14
poached lobster claw, tarragon aioli & shallot	
DEVILED EGGS	14
american caviar, dijon mustard, espelette pepper	
SHRIMP COCKTAIL	23
soft cooked jumbo prawns, housemade cocktail sauce and lemon	
BAKED GOAT CHEESE	15
local tomato, garlic confit, thyme	

SALADS

SALADE VERTE	12
market greens, red wine vinaigrette, carrots, radishes beets & fine herbs	
SALT ROASTED BEET SALAD	15
french feta, almonds, radicchio mandarin oranges, poppy seed, dill	
BABY KALE & ASIAN PEAR SALAD	15
red cabbage, pecorino sardo & hazelnut vinaigrette	

PREMIERS PLATS

FRIED SQUASH BLOSSOMS	18
housemade milk ricotta, tomato & basil	
ESCARGOT	15
burgundy snails, parsley butter, garlic & Housemade puff pastry	
BEEF TARTARE*	17
hand cut beef eye round, cornichons, egg yolk & market greens	
SEARED FOIE GRAS*	23
goose liver, red wine poached pears & french toast	
OYSTERS OF THE DAY	6/\$18 OR
ASSORTMENT OF EAST & WEST COAST	12/\$36
STEAMED MUSSELS	18
shallots, garlic, white wine, parsley & chives	

VEGETABLES

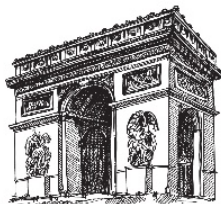
CHICKPEA & FARRO	15
lemon tahini, avocado, charmoula, cilantro and hard cooked farm egg	
FRIED CAULIFLOWER	14
charred scallion aioli & pecorino sardo	
VEGETABLE TERRINE	14
eggplant, asparagus, swiss chard, roasted red pepper olive tapenade & sundried tomato vinaigrette	

ENTRÉE

PAN SEARED SEA SCALLOPS*	38	ROASTED DUCK LEG CONFIT	39
roasted shiitake mushrooms, sweet potato puree and red wine jus		locally grown kale & tart cherry gastrique	
LE BRASSERIE BURGER*	23	GRILLED AMERICAN RED SNAPPER*	36
prime rib burger, applewood bacon gruyere cheese caramelized onion marmelade & brioche bun		roasted asparagus, lemon & olive oil	
COQ AU VIN	27	ALL NATURAL PORK TENDERLOIN*	29
red wine braised all natural chicken, bacon lardons pearl onions, mushrooms & potato puree		speck, brussels sprouts, roasted apples cauliflower cream & calvados glaze	
IDAHO TROUT AMANDINE	26	BRASSERIE STEAK FRITES*	34
baby green beans, shallots, garlic parsley potatoes, marcona almonds & brown butter		wood grilled hanger steak, brasserie fries & sauce bernaise	
PAN ROASTED ALASKAN HALIBUT	39	OVEN ROASTED FAROE ISLAND SALMON*	28
tomato-saffron broth, swiss chard, nicoise olives capers, garbonzo beans & mussels		nappa cabbage, buttered leeks, salmon roe dill & white wine butter sauce	
POTATO GNOCCHI	23	WOOD GRILLED VEAL CHOP*	52
slow braised iowa lamb shoulder ragout, oregano aromatic vegetables & parmigiano cheese		duck fat fingerling potatoes, roasted carrots & herb jus	
		PAN ROASTED CHICKEN BREAST	28
		all natural chicken breast, english peas, pearl onions bacon lardon & potato puree	

LES ACCOMPAGNEMENTS

POMMES FRITES	08
CREAMED SPINACH & COMTÉ CHEESE	12
CARAMELIZED BRUSSELS SPROUTS & BACON	12



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WINES BY THE GLASS

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 FUISEE VINCENT GIARDIN	12
SANCERRE, LES GLORIES	14
SAUVIGNON BLANC, FRANCOIS CHIDAINE	10
VOUVRAY, J. MOREAU & FILS	12
PINOT GRIGIO, TIEFENBRUNNER	10

VIN ROSÉ

L'ABBAYE CUVÉE BENJAMIN (SYRAH/GRENACHE)	10
NOTORIOUS PINK (GRENACHE)	10
ESPRIT GASSIER ROSÉ DE PROVENCE (GRENACHE)	12
DOMAINE DE TRIENNES ROSE 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, LA COUTALE CAHORS	12

SWEET WINES

DURBAN BEAUMES VENISE MUSCAT	13
LA FLEUR D'OR SAUTERNE	15
CHÂT. MONTIFAUD PINEAU	12
DOM. LA TOUR VIEILLE BANYULS	13
CHÂT. DE CALADROY MUSCAT	12
CARMES DE RIEUSSEC SAUTERNES	18

LIQUEURS

ABSINTHE- ST.GEORGE VERTE	14
GRAND MARNIER	14
CALVADOS- BUSNEL	13
BÉNÉDICTINE - DOM	14
CHARTREUSE	15
PASTIS-RICARD	12
MAURIN QUINA	13

DESSERTS

ALL DESSERTS 12

THE FRENCH ÉCLAIR, BANANA JAM, PRALINE MOUSSE

BABA AU RHUM, RHUM BUTTER, MASCARPONE

VANILLA CRÈME BRÛLÉE, BERRIES, LEMON MADELINE

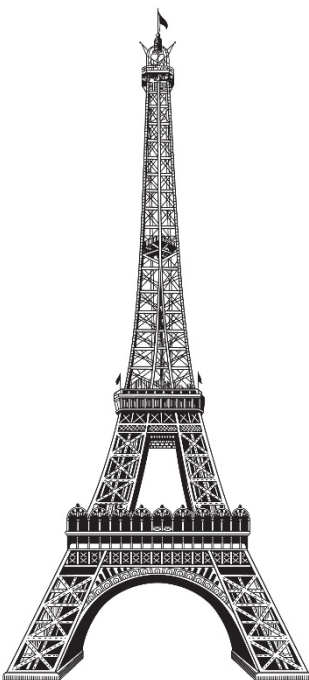
JES'S CARROT CAKE, RUM RAISIN, COCONUT GELATO

BITTERSWEET CHOCOLATE MOUSSE CAKE,

BERRY CRÈME DE MURE JAM, CRÈME ANGLAISE

FROMAGE

FROMAGE DU JOUR (3PCS) 16



BEER

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)	08

ON TAP

KRONENBOURG 1664	08
CHIMAY RED	12
MOMENTUM BREWING 16° CELSIUS	08
FT. MYERS BREWING "RED TAPE"	08
BURY ME CREMATION HONEY ALE	08
BONE HOOK BREWING IPA	08
ROTATING TAP	08

COCKTAILS

VIEUX CARRÉ 13	LILLET SPRITZ 13	LA VIE EN ROSE 13
TEMPLETON RYE WHISKEY	LILLET ROSE	EPIC FRENCH VODKA
FERRAND 1840 COGNAC	GRAPEFRUIT	BYRRH QUINQUINA
CARPANO ANTICO	CREMANT D' ALSACE	ROSE PEDAL SYRUP
BÉNÉDICTINE	ROSEMARY	PEYCHAUD
FRENCH 365 13	TROCADERO 13	LE DIRTY FRENCH 16
FORD'S GIN	MAKERS MARK	GREY GOOSE VODKA
HIBISCUS SYRUP	FERNET BRANCA	CASTELVETRANO OLIVE
COINTREAU	SPICED LOCAL HONEY	LE BLEU CHEESE
CHAMPAGNE	WALNUT BITTERS	STIRRED, NOT SHAKEN
NOVELLE FLEUR 13	KING OF ANJOU 13	THE MARIACHI 13
MILAGRO SILVER TEQUILA	GREY GOOSE LE POIRE	MILAGRO REPOSADO
ST.GERMAIN ELDERFLOWER	ST GERMAIN	BLACKBERRY SYRUP
LOCAL GRAPEFRUIT	CHARTREUSE	GRAN GALA
APEROL	LEMON	ROSEMARY TINCTURE

*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.

Vincenzo Betulia, Chef/Owner -Frank Pullara, Chef de Cuisine -Jason Zadorski, General Manager