

# THE FRENCH

BRASSERIE ♣ RUSTIQUE

## SMALL PLATES

<b>SOUPE À L'OIGNON</b> baked onion soup, gruyère cheese & toasted baguette	9
<b>OCTOPUS A LA PLANCHA</b> anson mills blue barley, chorizo, black garlic scallion & corn	20
<b>CHICKPEA HUMMUS</b> lemon tahini, grilled eggplant, charmoula toasted sesame & grilled naan	13
<b>DEVEILED EGGS</b> american caviar, dijon mustard, espelette pepper	14
<b>GREEN GAZPACHO &amp; GULF SHRIMP</b> cucumber, cilantro, tomatillo & sherry vinegar fried gulf shrimp "en chemise"	15
<b>HAMACHI CRUDO*</b> scallion, citrus, smoked radish & yuzu-kosho aioli	16

## SALADS

<b>GREEN SALAD</b> market greens, red wine vinaigrette, carrots, radishes, shaved beets & fine herbs	13
<b>SALT ROASTED BEET SALAD</b> crumbled goat cheese, blackberry, pistou rice wine vinaigrette	16
<b>BABY KALE &amp; STRAWBERRY SALAD</b> hearts of palm, candied pecans, white balsamic	15

## ENTRÉE

<b>GRILLED SWORDFISH*</b> charred corn, anson mills barley, smoked tomato zucchini, cumin scented yogurt	34
<b>NATURAL PORK TENDERLOIN MILANESE</b> cabbage-carrot slaw, quick pickles, lingonberry jam	27
<b>MEDITERRANEAN BRANZINO*</b> charred long beans, shallots, garlic & sauce vierge	38
<b>LE BRASSERIE BURGER* OR L' IMPOSSIBLE BURGER</b> prime rib burger, applewood bacon gruyere cheese caramelized onion marmelade & brioche bun	24
<b>ALL NATURAL ROASTED CHICKEN</b> herbs de provence & traditional ratatouille	28
<b>ROASTED DUCK LEG CONFIT</b> locally grown lacinato kale & cherry gastrique	39

## PREMIERS PLATS

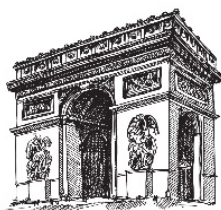
<b>FRIED SQUASH BLOSSOMS</b> housemade milk ricotta, tomato & basil	18
<b>ESCARGOT</b> burgundy snails, parsley butter, garlic & housemade puff pastry	16
<b>BEEF TARTARE*</b> hand cut beef eye round, cornichons, egg yolk & market greens	18
<b>CHILLED SEAFOOD SALAD</b> shrimp, scallops, mussels, lobster & calamari	21
<b>OYSTERS OF THE DAY*</b> ASSORTMENT OF EAST & WEST COAST	6/\$18 OR 12/\$36
<b>STEAMED MUSSELS</b> shallots, garlic, white wine, parsley & chives	18

## VEGETABLES

<b>ROASTED PATTY PAN SQUASH</b> mint, roasted tomato, lemon-chive crème fraiche	13
<b>CHARRED BROCCOLI</b> chili paste vinaigrette, cilantro, roasted peanuts charred scallion	13
<b>FRIED SUMMER ASPARAGUS</b> sriracha aioli	12

## LES ACCOMPAGNEMENTS

<b>POMMES FRITES</b>	08
<b>LEMON PARSLEY TABBOULET</b>	10
<b>CHARRED LONG BEANS &amp; GARLIC VINAIGRETTE</b>	10



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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, JEAN-LUC BALDES CLOS TRIGUEDINA	12

## SWEET WINES

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

## LIQUEURS

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

## DESSERTS

**ALL DESSERTS 12**

<b>THE FRENCH ECLAIR, BANANA JAM, PRALINE MOUSSE</b>
<b>BABA AU RHUM, RHUM BUTTER, MASCARPONE</b>
<b>HUCKLEBERRY CLAFOUTIS, PISTACCHIO GELATO</b>
<b>BAKED ALASKA, HOUSEMADE CHERRY ICE CREAM, CHOCOLATE DEVIL FOOD CAKE, BRANDY ANGLAISE</b>
<b>CHOCOLATE CREMEAUX, SEA SALT, MASCARPONE</b>

## FROMAGE

**DAILY CHEESE PLATE (3PCS) 16**

## NOTORIOUS FROSÉ

NOTORIOUS PINK ROSE  
EPIC FRENCH VODKA  
HOUSEMADE ROSE SYRUP  
LOCAL CITRUS

13

ADD A FLOATER  
OF CHOICE  
2



## 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 CREAMATION HONEY ALE	08
BONE HOOK BREWING IPA	08
ROTATING TAP	08

## COCKTAILS

<b>VIEUX CARRÉ 13</b>	<b>LILLET SPRITZ 13</b>	<b>LA VIE EN ROSE 13</b>
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
<b>FRENCH 365 13</b>	<b>TROCADERO 13</b>	<b>THE DIRTY FRENCH 16</b>
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
<b>NOVELLE FLEUR 13</b>	<b>KING OF ANJOU 13</b>	<b>THE MARIACHI 13</b>
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 five or more.

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