

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

Le Mac et Cheese Sauce Bechamel, Duck Leg Confit, Chive, & Toasted Breadcrumbs	20
Crisp Brussels Sprouts Bacon Lardon & Sambal Honey	14
The French Deviled Eggs Dijon Mustard, Mayonnaise, Espellette & Oscietra Caviar	16
Escargot de Bourgogne Burgundy Snail, Parsley Butter, Garlic & Housemade Puff Pastry	23

APPETIZERS

Steamed Mussels a la Creme Leeks, White Wine, Creme Fraiche, Shallot, Applewood Smoked Bacon	24
The French Beef Tartare* Hand Cut Beef Tenderloin, Cornichon, Shallot, Dijon Mustard & Farm Egg Yolk	25
Oysters du Jour Chef's Assortment Oysters	6/\$24 12/\$48
Classic Prawn Cocktail House Cocktail Sauce & Sauce Remoulade	25

SOUPES ET SALADES

Roasted Beet Salad Rhubarb, Roasted Cherry Tomato, English Pea, Asparagus, Raspberry, Radish, Shallot & Soft Herbs	19	Le French Cobb Salad Romaine, Avocado, Red Onion, Egg, Applewood Bacon Crumbled Bleu Cheese & Tarragon Vinaigrette	18
Baked Onion Soup Caramelized Onion, Ementhal Cheese, Toasted Baguette & Rich Beef Broth	16	Salade Monsieur Seguin Crisp Brie, Candied Walnut, Fines Herb & Honey Balsamic Vinaigrette	25

Salade Lyonnaise 20

Frisee & Lolla Rossa Lettuce, Bacon Lardon,
Poached Farm Egg, Fines Herb, Crouton

Additions to Salads: Chicken Breast 12 | Gulf Shrimp 15 | Salmon 20 | Bavette Steak 25

ENTREES

Roasted Ora King Salmon* English Pea, Asparagus, Brussels Sprout, Carrot, Arugula Creme, Beurre Blanc	32	Le Brasserie Burger* 8 oz Prime Beef Patty, Bacon, Lettuce, Tomato, Red Onion Marmalade & Emmenthal	25
Wood Grilled Bavette Steak* Arugula & Watercress Salad, Roasted King Trumpet Mushroom & Mimolette Cheese	35	Chicken Breast a la Provençale Roasted Chicken Breast, Tomato Confit, Herbs de Provence, Pistou, Fingerling Potato & Nicoise Olive	23
Le French Chicken Caesar Salad Little Gem Romaine, Anchovy-Garlic Dressing, Corn Flake Crusted Chicken Breast & Soft Cooked Farm Egg	27	Croque Madame Jambon de Paris, Gruyere Cheese, Toasted Brioche, Sauce Mornay & Fried Farm Egg	21
Grilled Tuna Nicoise Salad Local Tomato, Green Bean, Hard Cooked Egg, Nicoise Olive, Red Potato & Anchovy	28	Fettucine aux Crevettes Local Gulf Shrimp, Zucchini, Asparagus, Pesto, Lemon & Toasted Pine Nuts	32
Shrimp and Cantaloupe Salad Wood Grilled Shrimp, Prosciutto, Feta Cheese Asparagus, Frisee & Lolla Rossa Lettuce	25	Waldorf Croissant Roasted Chicken, Walnut, Grapes, Honeycrisp Apple, Tarragon & Petit Salade	23

BRUNCH

Farm Egg Omelette, Salade Vert & Boursin Cheese	21
Avocado Toast, Fried Egg, Smoked Salmon, Caper	24
Buckwheat Crepe, Ham, Gruyere & Fried Egg	22
Scrambled Farm Egg Croissant, Bacon, Gruyere & Frites	20

Bread Service-first basket complimentary | \$4 per basket thereafter

Chef Ryan Bleem  Chef Benoit Valota  Chef Mayko Torres  Chef Maria Selas

