

THE FRENCH

BRASSERIE  RUSTIQUE

SMALL PLATES

The French Beef Tartare* Hand Cut Beef Tenderloin, Cornichon, Shallot, Dijon Mustard & Farm Egg Yolk	25
Le Mac et Cheese Sauce Béchamel, Duck Leg Confit, Chive, & Toasted Breadcrumb	20
Classic Prawn Cocktail House Cocktail Sauce & Sauce Remoulade	25
Escargot de Bourgogne Burgundy Snail, Parsley Butter, Garlic & Housemade Puff Pastry	23
Crisp Brussel Sprouts Bacon Lardon & Sambal Honey	14

APPETIZERS

Steamed Mussels a la Creme Leeks, White Wine, Crème Fraîche, Shallot, Applewood Smoked Bacon	24
The French Deviled Eggs Dijon Mustard, Mayonnaise, Espellete & Oscietra Caviar	16
Octopus Carpaccio* Pickled Vegetable & Cilantro Aioli	25
Oysters du Jour* Chef's Assortment Oysters	6/\$24 12/\$48
Warm Artisan Bread Garlic Confit, Whipped Butter	5

SOUPES ET SALADES

Roasted Beet Salad Rhubarb, Roasted Cherry Tomato, Radish, English Pea, Asparagus, Raspberry, Shallot & Soft Herbs	19	Le French Chicken Caesar Salad Little Gem Lettuce, Anchovy-Garlic Dressing, Corn Flake Crusted Chicken Breast & Soft Cooked Farm Egg	28
Le French Cobb Salad Romaine, Avocado, Red Onion, Applewood Bacon, Crumbled Bleu Cheese, Egg & Tarragon Vinaigrette	18	Baked Onion Soup Caramelized Onion, Emmenthal Cheese, Toasted Baguette & Rich Beef Broth	18
Salade Monsieur Seguin Crisp Brie, Candied Walnut, Fines Herb, Goat Cheese Crostini & Honey Balsamic Vinaigrette	25	Butternut-Carrot Soup Ginger, Crème Fraîche, Toasted Hazelnut Oil	16

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

ENTREES

Roasted Ora King Salmon* "Wagyu of Salmon" English Pea, Asparagus, Brussel Sprout, Carrot, Arugula Creme, Beurre Blanc	40	Le Brasserie Burger* 8 oz Prime Beef Patty, Bacon, Lettuce, Tomato, Red Onion Marmalade & Emmenthal Cheese	32
Shrimp and Cantaloupe Salad Wood Grilled Shrimp, Prosciutto, Feta Cheese Asparagus, Frisee & Lolla Rossa Lettuce	28	Chicken Breast a la Provençale Roasted Chicken Breast, Tomato Confit, Pistou, Herbs de Provence, Fingerling Potato & Nicoise Olive	28
Grilled Tuna Nicoise Salad* Local Tomato, Green Bean, Hard Cooked Egg, Nicoise Olive, Red Potato & Anchovy	32	Croque Madame Jambon de Paris, Gruyere Cheese, Toasted Brioche, Sauce Mornay & Fried Farm Egg	25
Risotto Fruits de Mer Creamy Arborio Rice, Red Snapper, Tuna, Shrimp, Mussels, Tomato, Lemon & Pecorino Romano	34	French Dip Baguette Slow Braised Beef Shortrib, Emmenthal Cheese, Soy-Red Wine Bordelaise & Chive	28
Duck Leg Confit Sarladaise Potato Confit & Sour Cherry Gastrique	32	Chicken Waldorf Croissant Roasted Chicken, Walnut, Grape, Tarragon, Honeycrisp Apple & Petit Salade	25

BRUNCH

Farm Egg Omelette, Salade Vert & Boursin Cheese	24
Avocado Toast, Soft Boiled Egg, Boursin, Caper, Tomato	24
Brioche French Toast, Seasonal Fruit, Bacon & Mascarpone	24
Buckwheat Crepe, Ham, Gruyere & Fried Egg	25
Scrambled Farm Egg Croissant, Bacon, Gruyere & Frites	25



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BRASSERIE  RUSTIQUE

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Champagne - Voirin-Jumel "Blanc de Blancs" Brut	20
Cremant de Bourgogne - Tulia "Blanc de Blancs" Brut	15
Cremant de Bourgogne Brut Rose - Albert Bichot	16
Prosecco Extra Dry - Torresella- Italy	14
Non Alcoholic Rose - Wolffer Spring - Germany	15

VIN BLANC

Chardonnay - La Chablisienne- Chablis	16
Chardonnay - Laboure Roi- Burgundy	13
Chardonnay - Stags Leap - Napa Valley	18
Sauvignon Blanc - Silicieuse - Sancerre	20
Pinot Grigio - Tiefenbrunner - Alto Adige	12
Albarino - Pazo de Lusco - Rias Baaixas	15
Riesling - Dr. Burklin-Wolf -Pflaz	14

VIN ROSÉ

Cinsault - The French Brasserie - Provence	14
Grenache/Viura - Bodegas Muga - Rioja - Spain	13
Grenache/Cinsault - Chateau de Berne - Provence	16

VIN ROUGE

Pinot Noir - The Calling - Monterey - California	16
Pinot Noir- "Tulia" - Burgundy	20
Merlot - Instant Becot - Bordeaux	14
Grenache - Vidal Fleury - Cotes du Rhone	13
Cabernet Franc- Chateau de La Bonneliere - Chinon	15
Bordeaux - La Chapelle de Potensac - Medoc	17
Cabernet Sauvignon - Routestock - Napa Valley	18
Sangiovese - Caparzo Rosso Montalcino - Tuscany	16
Malbec- Catena -Mendoza- Argentina	15
Bordeaux Blend - L'Ecole "Frenchtown" Columbia Wa.	16

CHAMPAGNE - BOTTLES

Voirin-Jumel "Blanc de Blancs" Brut	80
Canard-Duchene Charles VII "Blanc de Blancs"	150
Telmont "Blendet" Reserve Brut	120
Laurent-Perrier Cuvee Rosé	180
Palmer & Co. - Rosé Solera	160
Laurent-Perrier "Blanc de Blancs" Brut Nature	240
Jacquart "Blanc de Blancs" 2014	150

SPARKLING - BOTTLES

Cremant de Bourgogne Brut Rose - Albert Bichot	64
Prosecco Extra Dry - Torresella	56
Non Alcoholic Rose - Wolffer Spring - Germany	60

THE FRENCH
 **FROSÉ** 
 Rosé de Provence
 French Vodka
 Rose Water
18

ADD A FLOATER
 OF CHOICE
2

BEER

BOTTLES & CANS

Kronenbourg Blanc	8
Ft. Myers High 5 IPA	8
Guinness Extra Stout	8
Ch'Ti Blonde Chimay	10
Kronenbourg 1664	8

ON TAP

Michelob Amber	8
Carlsberg Pilsner	8
Stella Artois	8
Turtle Season IPA	8



COCKTAILS 18

LADY MARMALADE

green chile vodka, ginger, blueberry, lavender, aquafaba

SUMMER LOVE

cachaca, lemon, pineapple, rose syrup, ginger beer

CLOSE MARGINS

the botanist gin, sicilian mandarin liqueur, vermouth, bitters

MEZCAL MERMAID

mezcal, blue curaçao, lime, pineapple

SIDE WINDER

rum, campari, lime, ginger

PALOMITA

repo tequila, grapefruit, lime, tarragon, aquafaba, bitters

PEACHED TO MEET YOU

rye, peach, turbinado, fresh mint

SPICY PEAR

pear vodka, green poblano liqueur, lemon, pear

AMANDA SPRITZ

bourbon, amaro nonino, turbinado, lemon, pineapple, & prosecco

LES APERITIFS

RASPBERRYCELLO - rum, prosecco, soda	18
PASTIS-RICARD, PERNOD	13
KIR ROYAL - sparkling & crème de cassis	18
KIR IMPERIAL - sparkling & liquor of Chambord	18

SOBER CURIOUS

MARSEILLE AWAY	10
tropical blue, lemon, amarena	
CHERRY COKE	10
amarena cherry, coke	
MINT MILKSHAKE	10
menta, coconut milk, shaved chocolate	
TOULOUSE YOU	10
blue lavender syrup, violet, lemon, ginger beer	
HEINEKEN O.O	7
CLAUSTHALER AMBER	7

*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

Marcello Palazzi-Beverage Director



Alain Rabault-Sommelier