

THE FRENCH

BRASSERIE  RUSTIQUE

APPETIZERS

The French Beef Tartare* 25 Hand Cut Beef Tenderloin, Cornichon, Shallot, Dijon Mustard & Farm Egg Yolk	Steamed Mussels a la Creme 24 Leek, White Wine, Crème Fraîche, Shallot, Applewood Smoked Bacon
Local Squash Blossoms 28 Jumbo Lump Crab, Dijon Mustard, Espelette & Tarragon	Escargot de Bourgogne 23 Burgundy Snail, Parsley Butter, Garlic & Housemade Puff Pastry
The French Deviled Eggs 18 Dijon Mustard, Mayonaise, Espelette & Oscietra Caviar	Jumbo Prawn Cocktail 28 House Cocktail & Sauce Remoulade
Le Mac et Cheese 20 Sauce Béchamel, Duck Leg Confit, Chive, Toasted Breadcrumbs & Gruyere	Octopus Carpaccio 24 Pickled Vegetable & Cilantro Aioli
	Warm Artisan Bread 5 Garlic Confit, Whipped Butter

*OYSTERS

Daily Chef's Selection of East Coast Oysters: Half Dozen **\$24.00** | One Dozen **\$48.00**



*A SERVICE OF CAVIAR

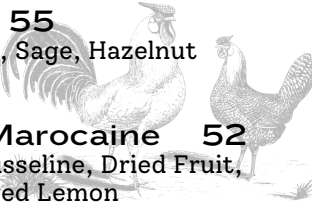
French Crystal Baerii (30 grams) **\$150.00** / (100 grams) **\$300.00**
Blini, Egg Yolk, Egg White, Red Onion, Cornichons



SOUPES ET SALADES

Salade Verte 16 Market Green, Shaved Radish, Cucumber, Shaved Fennel, Manchego & Tarragon Dressing	Tuna Tartare Salad* 27 Soy-Lime Vinaigrette, Socca, Olive Tapenade & Frisee
Le Caesar Salad 18 Little Gem Romaine, Parmigiano, Anchovy-Garlic Dressing & Herbs de Provence Crouton	Roasted Beet Salad 20 Rhubarb, Roasted Cherry Tomato, English Pea, Asparagus, Raspberry, Radish, Shallot & Soft Herbs
Baked Onion Soup 17 Caramelized Onion, Emmenthal Cheese, Toasted Baguette & Rich Beef Broth	Butternut-Carrot Veloute 16 Ginger, Crème Fraîche, Toasted Hazelnut Oil

LES ENTREES

Roasted Ora King Salmon* 48 English Pea, Asparagus, Brussel Sprout, Carrot, Arugula Creme, Beurre Blanc	
Roasted Scallops 55 Butternut Squash Risotto, Sage, Hazelnut & Balsamic Reduction	
Lamb Shank a la Marocaine 52 Cous-Cous, Chickpea Mousseline, Dried Fruit, Carrot, Almond & Preserved Lemon	
Dover Sole Almondine 62 Sweet Potato Mousseline, Baby Green Bean, Orange Zest, Brown Butter & Marcona Almond	
Roasted Free Range Half Chicken 45 Roasted Root Vegetable, Potato Mousseline & Natural Chicken Jus	
Local Seafood Bouillabaisse 58 Red Snapper, Grouper, Mussels, Rich Saffron Broth & Sauce Rouille	

LE BEEF

Brasserie Steak Frites* 62 12 oz Australian Wagyu New York Strip #5 Carrera Farms	
8oz Filet Mignon* 58 USDA Prime Tenderloin, Pomme Purée, Crispy Shallot	
10oz Filet Mignon* 67 USDA Prime Tenderloin, Pomme Purée, Roasted Carrot	
L'Entrecôte * 68 14 oz American Angus Ribeye & Grilled Asparagus	
Le Brasserie Burger* 32 8 oz Prime Beef Patty, Bacon, Red Onion Marmalade, Lettuce, Tomato, Emmenthal Cheese & Brioche Bun	
Bavette Steak* 49 12 oz Wood Grilled Bavette Steak, Green Bean, Shallot & Roasted Potato	
Beef Short Ribs Bourguignon 54 Carrot, Mushroom, Bacon, Potato Mousseline & Sauce Bordelaise	

SIDES 15

Baby Green Beans, Shallot & Garlic
Grilled Asparagus
Crisp Brussel Sprouts

SAUCES 6

Sauce Au Poivre
Béarnaise
Bordelaise

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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	
Chardonnay - Laboure Roi- Burgundy	
Chardonnay - Stags Leap - Napa Valley	
Sauvignon Blanc - Champ-Perroy - Sancerre	
Pinot Grigio - Tiefenbrunner - Alto Adige	
Albarino - Pazo de Lusco - Rias Baaixas	
Riesling - Dr. Burklin-Wolf -Pflaz	

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 - Madame de Beaucaillou - Haut-Medoc	20
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 "Blended" 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

DIRTY FRENCH

truman vodka, saline solution, fresh basil, olive brine foam

PARISIENNE

remy 1738 cognac, cremé de cassis, lemon, champagne syrup

NORMANDY NEGRONI

bhakta 2707, sweet vermouth, campari, orange bitters

100 YEARS OLD FASHIONED

bhakta 1928, maple syrup, walnut bitters

RIVIERA MARGARITA

reposado tequila, lime, cointreau, agave, blood orange

CAFE' NOIR

truman vodka, coffee agave liquor, espresso

FRENCH SAZERAC

rye, st.germain, peychaud, angostura bitter, absinthe

MONTMARTRE MANHATTAN

fig infuse rye, sweet vermouth, absinthe, bitters

LES APERITIFS

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


SOBER CURIOUS

PAINKILLER	14
rum alternative, pineapple, orange, coconut	
BEE'S KNEES	14
gin alternative, lemon, honey	
KENTUCKY BUCK	14
whiskey alternative, lemon, ginger	
"NA"PEROL SPRITZ	14
martini & rossi floreale, n/a prosecco, soda	
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