

# THE FRENCH

BRASSERIE RUSTIQUE

## NEIGHBORHOOD GROCERIES

### BATCHED COCKTAILS

French 365.....	\$42
Ford's Gin, Cointreau, Hibiscus Syrup & Bottle of Veuve Parisot Champagne	
Our Famous Frose by the Quart.....	\$40
La Vie En Rose.....	\$30
Epic Vodka, Byrrh Quinaquina, Rose Petal Syrup & Peychaud Bitter	
Vieux Carre.....	\$40
Whistle Pig Rye, Ferrand 1840 Cognac, Carpano Antica, & Benedictine	

### RED WINES

Beaujolais Nouveau, Domaine Dupueble 2019.....	\$18
Cotes Du Rhone - Domaine Couron 2017.....	\$26
Cabernet/Merlot Bordeaux - Chateau de Francs 2016.....	\$32
Malbec - JL Baldes - Cahors 2015.....	\$26
Merlot Bordeaux - Folie de Chauvin 2015.....	\$45
(St. Emillion Grand Cru)	
Pinot Noir - Domaine Poulleau Pere 2014.....	\$26

### ROSE WINES

Esprit Gassier Provence (France).....	\$26
Notorious Pink Grenache (France).....	\$26
Triennes Rose 2018 (France).....	\$28

### WHITE WINES

Champagne Split.....	\$28
Deutz Champagne Brut NV (France)	
Chardonnay Reserve.....	\$30
Ponzi Vineyards (Willamette Valley Washington)	
Pinot Grigio.....	\$18
Tiefenbrunner 2018 (Italia)	
Sancerre.....	\$30
Lesimple 2018 (France)	

### COFFEE

Perla Coffee Roasters Espresso Beans.....	16.00 per LB
Perla Coffee Roasters Dark Roast Drip Coffee.....	16.00 per LB

### BUTCHER SHOP

Angus Beef Filet (6 oz).....	\$29 per LB
Beef Hanger Steak.....	\$15 per LB
Chicken Breasts.....	\$7 per LB
Duck Leg Confit.....	\$16 per LB
French Grocery Burger Patties.....	\$9 per LB
Heritage Pork Chops.....	\$12 per LB
Pork Tenderloin.....	\$14 per LB
Tulia House Made Fennel Sausage.....	\$12 per LB

### SEAFOOD

Atlantic Swordfish Filet.....	\$20 per LB
Costa Rica Tuna Filet.....	\$25 per LB
Faroe Island Salmon.....	\$14 per LB
Gulf Black Grouper.....	\$29 per LB
Gulf Shrimp (16-20 ct.).....	\$12 per LB
Mediterranean Branzino Filet.....	\$20 per LB

### BAKERY

Breakfast Pastries.....	\$14.00
Croissant.....	\$2.50
Demi Baguette.....	\$3.00
Large Baguette.....	\$5.00

### CHEESE

Boucherone Goat Cheese.....	\$15 per LB
Boursin Herb Cheese.....	\$6 each
Feta Cheese.....	\$7 per LB
Grated Parmigiano.....	\$10 per LB
Gruyere Cheese.....	\$8 per LB
Mimolette.....	\$10 per LB
Morbier Cheese.....	\$33.00 per LB
Pecorino Romano Block.....	\$12.00 per LB
Swiss Emmenthaler.....	\$22.00 per LB
Unsalted Butter.....	\$3.50 per LB
Large Eggs.....	\$4.50 per Dozen

### FRUITS AND VEGETABLES

Apples.....	\$1.14 Each
Bananas.....	\$0.25 Each
Bosc Pears.....	\$1.14 Each
Lemons.....	\$0.80 Each
Limes.....	\$0.70 Each
Oranges.....	\$0.90 Each
Raspberries.....	\$3.00 per Pint
Red Grapes.....	\$2.99 per LB
Asparagus.....	\$2.00 per Bunch
Avocados.....	\$2.00 Each
Brussels Sprouts.....	\$5.00 per LB
Cauliflower.....	\$3.25 per Head
Field Greens.....	\$4.99 Each
Potatoes.....	\$1.00 per LB
Red Onions.....	\$1.00 Each
Shishito Peppers.....	\$2.99 per LB
Tomatoes.....	\$0.75 Each
Yellow Onions.....	\$1.00 Each
Zucchini/Squash.....	\$3.00 per LB

### GROCERIES

Castelvetrano Olives.....	\$12.00 per LB
Marcona Almonds.....	\$24.00 per LB
Nicoise Olives.....	\$12.00 per LB
Poggio Cappiano Olive Oil - Tuscany (500ml).....	\$35.00 BTL
Tulia Caponata.....	12.00 per LB

### PREPARED GOODS

Chicken Waldorf Salad.....	\$16
With Walnuts, Red Grapes & Tarragon	
Moroccan Hummus.....	\$12
Charmoula, Chickpeas & Sesame	
Roasted Beet Salad.....	\$14
Shallots, Farro, Feta & Red Wine Vinegar	
Tuna Nicoise Salad Kit.....	\$16
With Oil Packed Tuna, Green Beans, Hard Cooked Eggs, Red Potatoes & Olives	





## TAKE OUT MENU

(239)315-4019

TheFrenchNaples.com

### FIRST COURSES

**Caramelized Brussels Sprouts 14**  
*honey sriracha glaze, bacon lardons*

**Deviled Eggs 14**  
*dijon mustard, mayonnaise, american caviar*

**Baked Onion Soup 12**  
*caramelized onions, emmenthal cheese & rich beef broth*

**Alsatian Flatbread 15**  
*bacon, caramelized onion, crème fraiche & chive*

### SALADS

**Salt Roasted Beet Salad 16**  
*lentils, french feta & charmoula*

**Kale & Chickpea Salad 14**  
*lemon tahini, pecorino cheese & sesame seed*

**The French Cobb Salad 21**  
*bacon, red onion, blue cheese & roasted chicken*

**Shrimp & Cantaloupe Salad 22**  
*prosciutto, asparagus, french feta & tarragon vinaigrette*

**Field Green Salad 14**  
*locally grown lettuces, chive, bacon & goat cheese brulee*

### DESSERTS

**The French Éclair 14**  
*caramelized banana, hazelnut praline cream*

**Baba au Rhum 14**  
*rhum sauce & sweet mascarpone*

**French Profiteroles 13**  
*vanilla ice cream & hot chocolate*

### ENTREES

**French Fried Chicken 28**  
*brasserie frites, slaw & poppy seed dressing*

**Brasserie Burger 24**  
*bacon, emmentaler, onion marmalade & fries*

**Natural Roasted ½ Chicken 28**  
*potato puree, english peas, bacon & field mushrooms*

**Grouper “Fish & Chips” 38**  
*remoulade, brasserie frites, slaw & lemon*

**Hanger Steak & Frites 39**  
*parsley-garlic butter & sauce bernaise*

**Roasted Faroe Island Salmon 30**  
*mediterranean farro, cucumber, tomato & olive*

**Pan Roasted Heritage Pork Chop 36**  
*red potatoes, sautéed kale & apricot compote*

**Roasted Duck Leg Confit 38**  
*green beans, shallots & sour cherry gastrique*

**Branzino Almandine 38**  
*green beans & brown butter & marcona almonds*

**Riviera Style Bucatini Pasta 29**  
*grouper, swordfish, shrimp, tuna, shallots & tomato*

**French Style Mac & Cheese 17**  
*comte cheese, crumbs & chives*

**Brasserie Soup & Sandwich 24**  
*ham & cheese and soup du jour*