

PISTACHE

MIKE BURGIO
Chef de Cuisine

SMALL PLATES

Add Petit Chicken Breast 6
Add Grilled Shrimp 12

- SOUP DU JOUR** 9
- ONION SOUP GRATINEE** 14
with Gruyère Cheese
- MIXED BABY GREENS** 12
Fresh Herbs, Shallots,
Pistache Vinaigrette
gf, v
- ARUGULA & PARMESAN** 18
Marinated Beefsteak Tomato,
Shaved Fennel, Parmesan,
Lemonette Dressing *gf, veg*
- BURGUNDY ESCARGOT** 18
In Lemon Garlic Butter
- LE PUY LENTIL SALAD** 19
Tabil Roasted Carrots, Housemade
Raisins, Pickled Onion,
Orange, Cashew, Fresh Herbs,
Tahini Dressing *gf, veg*
- TARTARE DE SAUMON*** 24
Hand Cut Salmon, Cucumber,
Charred Pineapple, Avocado,
Jalapeño, Keylime Aioli *gf*
- ROASTED BEET SALAD** 18
Golden Beets, Baby Carrots,
Herbed Goat Cheese,
Honeycrisp Apple, Watercress,
Pistachio, Tarragon Vinaigrette
gf, veg

COCKTAILS

- ST. GERMAIN COCKTAIL** 16 | **GL**
CARAFE | 52
Sparkling, Club Soda, St. Germain
Elderflower Liqueur, Lemon Twist
- APEROL SPRITZ** 16 | **GL**
CARAFE | 52
Aperol, Sparkling,
Splash Soda, Orange Slice
- MIMOSA** 13 | **GL**
CARAFE | 46
Fresh Squeezed Orange Juice,
Sparkling
- PISTACHE BLOODY MARY** 15
Dixie Black Pepper Vodka, Tomato
Juice, Spices, Blue Cheese Olives
- WHITE PEACH BELLINI** 15
White Peach Purée, Sparkling
- UNLIMITED ROSE AND MIMOSA**

ASK ABOUT OUR NON ALCOHOLIC
COCKTAILS

BISTRO PLATES

ARTISAN CHEESE &
CHARCUTERIE SELECTION

CHOICE OF 3 | 20

CHOICE OF 5 | 30

CHOICE OF 7 | 40

(full selections on back)

SANDWICHES

- CROQUE MONSIEUR** 18
Grilled Ham & Cheese, Gruyere,
Bechamel Add Fried Egg
(Croque-Madame \$3)
- CHEESEBURGER** 24
10oz House Blend, Lettuce,
Tomato, Onion,
Brioche Bun

MAIN PLATES

- COBB SALAD** 24
Lardon, Hard Boiled Egg,
Corn, Tomato, Avocado,
Blue Cheese,
Buttermilk Dressing *gf*
- NICOISE SALAD** 26
Mixed Greens, Tomato,
Baby Sweet Peppers,
Potato, Eggs, Olives, Anchovies,
Albacore Tuna,
Herb Vinaigrette *gf*
- GRILLED CHICKEN PAILLARD** 28
Marinated Grilled Chicken Breast,
Arugula, Beefsteak Tomatoes,
Fennel, Parmesan Reggiano *gf*
- SMOKED SALMON PLATTER*** 29
Red Onion, Capers, Egg,
Sour Cream Arugula,
Toasted Everything Bagel
- SHRIMP ROLL** 28
Lemon Aioli, Butter Lettuce,
Fine Herbs, Top Split Bun,
Petite Augula Salad
- MOULES FRITES "MARINIÈRE"** 36
P.E.I. Mussels, White Wine-Garlic-
Shallot Broth, Pommes Frites
- GRILLED FAROE ISLAND**
SALMON 38
Signature Ratatouille,
Arugula, Balsamic Drizzle *gf*
- SHRIMP & GRITS** 32
NOLA Style, Tasso Ham,
White Cheddar Grits,
Sweet Peppers
- BISTRO STEAK** 38
8oz Hanger Steak,
Maitre D' Butter,
Pommes Frites *gf*
- FILET AU POIVRE** 52
Pepper Crusted Beef Tenderloin,
Black Pepper Brandy Sauce,
Pommes Frites
- STEAK TARTARE*** 46
Hand Cut, Traditional Garnish,
Farm Egg, Mixed Greens,
Sourdough

PETIT DEJEUNER

SAT & SUN
11:00AM - 2:30PM

- CROISSANT**
5
Served with Butter & Strawberry
Jam (Freshly Baked To Order)
- PAIN AU CHOCOLAT**
5
Chocolate Croissant
(Freshly Baked To Order)
- FRESH FRUIT PARFAIT**
12
Fresh Seasonal Fruit, Greek
Yogurt, Streusel Topping

BRUNCH PLATES

- PISTACHE SCRAMBLE**
17
Fresh Egg, Truffle Oil, Crème
Fraîche, Watercress, Marinated
Beefsteak Tomato, Grilled
Baguette
- BISCUIT SANDWICH**
18
Fried Egg, Crispy Shallots,
Nueske's Bacon, Green Tomato,
Tomato Hollandaise, Side Of Grits
- QUICHE LORRAINE**
18
Leeks, Applewood Smoked
Bacon, Gruyere,
Mixed Baby Greens
- PISTACHE BENEDICT**
21
Spinach, House Made Canadian
Bacon, 2 Eggs Sunnyside Up,
Grilled Sourdough, Hollandaise
- MUSHROOM OMELETTE**
25
Truffle Mornay, Petit Salad,
Home Fries
- STEAK & EGGS**
34
Char Grilled Center Cut NY Strip,
Sunny Up Egg,
Arugula, Home Fries,
Sauce Au Poivre

SIDES

- HOME FRIES**
8
Caramelized Onions,
Sweet Peppers
- WHITE STONE GROUND GRITS**
9
Aged White Cheddar
- POMMES FRITES**
10
- APPLEWOOD SMOKED BACON**
9

20% Gratuity will be added for parties of 7 or more.

* Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses