

# PISTACHE

MIKE BURGIO  
Chef de Cuisine

## APPETIZERS

- ONION SOUP GRATINEE** ..... 14  
With Gruyère Cheese
- MIXED BABY GREENS** ..... 11  
Fresh Herbs, Shallots,  
Pistache Vinaigrette **gf, v**
- BURGUNDY ESCARGOTS**..... 18  
In Lemon Garlic Butter **gf**
- TARTARE DE SAUMON\***.....24  
Handcut Salmon, Charred Pineapple,  
Cucumber, Avocado, Jalapeño,  
Key Lime Aioli, Taro Chips **gf**
- PATÉ DE CAMPAGNE** ..... 18  
House Made Pickles,  
Mustards, Petite Salad

## SMALLPLATES

- Add Petit Chicken Breast 6**  
**Add Grilled Shrimp 12**
- LE PUY LENTIL SALAD** ..... 19  
Tabil Roasted Carrots,  
Housemade Raisins, Pickled Onion,  
Orange, Cashew, Hummus Smear,  
Tunisian Flatbread, Tahini Dressing **veg**
- ARUGULA & PARMESAN** ..... 18  
Beefsteak Tomatoes, Fennel,  
Parmigiano Reggiano,  
Lemonette Dressing **gf, veg**
- ROASTED BEET SALAD** ..... 18  
Golden Beets, Baby Carrots,  
Herbed Goat Cheese, Pistachio,  
Honeycrisp Apple, Watercress,  
Tarragon Vinaigrette **gf, veg**
- CAULIFLOWER TAGINE**.....24  
Roasted Carrots, Lentils, Chickpeas, Spicy  
Cashews, Dates, Coconut Milk, Fresh  
Herbs, Minted Yogurt **gf, veg**
- FARRO SALAD** ..... 18  
Oyster Mushrooms, Baby Eggplant,  
English Peas, Roasted Carrots,  
Fresh Herbs, Harissa Vinaigrette **v**

## BISTRO PLATES

### ARTISAN CHEESE & CHARCUTERIE SELECTION

CHOICE OF 3 | 18

CHOICE OF 5 | 28

CHOICE OF 7 | 38

(full selections on back)

## LUNCH PLATES & SPECIALTIES

MON - FRI  
11:30 AM - 2:30 PM

### MOULES FRITES "MARINIÈRE"

36

P.E.I. Mussels,  
Pommes Frites,  
White Wine-Garlic-Shallot Broth **gf**

### SMOKED SALMON PLATTER\*

28

Red Onion, Capers, Egg,  
Sour Cream, Arugula,  
Grilled Sourdough

### GRILLED FAROE ISLAND SALMON

36

Signature Ratatouille,  
Arugula, Balsamic Drizzle **gf**

### PETIT BRANZINO

28

Farro, Oyster Mushrooms,  
Baby Eggplant, English Peas,  
Roasted Carrots, Fresh Herbs,  
Harissa Vinaigrette

### SPANISH OCTOPUS

28

Kimchee Cauliflower,  
Edamame Purée, Cashew,  
Pickled Vegetables,  
Firecracker Sauce **gf**

### QUICHE LORRAINE

18

Leeks, Applewood Smoked Bacon,  
Gruyere, Mixed Baby Greens

### BISTRO STEAK

36

8oz Hanger Steak, Maître D Butter,  
Pomme Frites **gf**

### STEAK TARTARE\*

36

Hand Cut, Traditional Garnish,  
Farm Egg, Mixed Greens,  
Pommes Frites,  
Grilled Sourdough

## SALADS

- NIÇOISE SALAD** ..... 26  
Mixed Greens, Tomato,  
Baby Sweet Peppers, Potato,  
Egg, Olives, White Anchovy,  
Albacore Tuna, Herb Vinaigrette **gf**
- COBB SALAD**..... 24  
Lardon, Hard Boiled Egg,  
Corn, Tomato, Avocado,  
Blue Cheese,  
Buttermilk Dressing **gf**
- GRILLED CHICKEN PAILLARD**..... 26  
Marinated Chicken Breast, Arugula,  
Fennel, Beefsteak Tomatoes,  
Parmigiano Reggiano,  
Lemonette Dressing **gf**

## SANDWICHES

- Choice of Pommes Frites or Baby Greens
- BLACKENED LOCAL FISH** ..... 22  
Fresh Market Catch, Lettuce,  
Avocado, Key Lime Aioli,  
Jicama Slaw, Ciabatta Bun
- GRILLED CHICKEN** ..... 20  
Roasted Pepper, Balsamic Onions,  
Goat Cheese, Tomato Jam,  
Arugula, Ciabatta
- PATÉ SANDWICH (BÁHN MÌ)** ..... 20  
Housemade Paté, Pickled Vegetables,  
Mixed Herbs, Baguette
- SHRIMP ROLL** ..... 28  
Lemon Aioli, Butter Lettuce,  
Fine Herbs, Top Split Brioche Bun
- CROQUE-MONSIEUR** ..... 18  
Roasted Ham & Cheese,  
Gruyère, Grain Mustard, Béchamel  
CROQUE MADAME (Fried Egg Add \$3)
- HAMBURGER** ..... 22  
10oz House Blend, Lettuce,  
Tomato, Onion, Brioche Bun  
Add Cheese \$3  
(Cheddar, Gruyère)

\***gf** Gluten Free **veg** Vegetarian  
**v** Vegan

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

# FROMAGE & CHARCUTERIE

SEVEN | 38 EXTRA | 5

THREE | 18 FIVE | 28

## FROMAGE

### ST. ANDRÉ COW | SOFT

Triple Cream, Smooth,  
Mushroomy

### BRIE COW | SOFT

Mild, Double-Cream,  
Supple

### ÉPOISSES

COW | SEMI SOFT

Washed Rind, Garlicky,  
Fruity, Mushroomy

### TETE DE MOINE

COW | SEMI HARD

Aged 6 months, Sweet, Fruity,  
Intense (Switzerland)

### PARMESAN REGGIANO

COW | HARD

Aged 18-24 months,  
Gritty Texture, Fruity,  
Nutty (Italy)

### GRUYÈRE | COW | HARD

Caved Aged 1 Year, Earthy,  
Nutty Intense, Switzerland

### AGED CHEDDAR

COW | HARD

Crumbly, Mild Flavor (USA)

### MANCHEGO D.O.P.

SHEEP | HARD

Aged 6 mo., Raw Milk, Semi  
Cured, Tangy (Spain)

### ROQUEFORT

SHEEP | SOFT | BLUE

Raw Milk, Cave Aged,  
Creamy, Sharp

### CHÈVRE BUCHETTE

GOAT | SOFT

Fresh Goat Cheese with  
Fine Herbs

## CHARCUTERIE

### ROSETTE DE LYON

Hard Saucisson

### GARLIC SAUSAGE

Semi Soft Saucisson

### PATÉ DE CAMPAGNE

Country Style

### CHORIZO

Spicy, Smoked

Paprika Sausage (Spain)

### JAMBON DE BAYONNE

Cured, Aged Ham

### SOPPRESATTA FIORE

Spicy Garlic Fennel, Italian Sausage

### DUCK PROSCIUTTO Add \$2

Dry Cured

### SALCHICHÓN IBÉRICO

Dry Cured (Spain)

ASK ABOUT OUR CHARCUTERIE  
SPECIALS

## BEER

**KRONENBOURG** .....9.5  
France (Draft 500ml)

**KRONENBOURG BLANC** .....8.5  
France

**TUCHER HELLES HEFE WEIZEN** ...8.5  
Germany

**BECK'S PREMIER** .....8.5  
Germany

**BUD LIGHT** ..... 8  
St. Louis, MO

**MICHELOB ULTRA** ..... 8  
St. Louis, MO

**GOOSE ISLAND IPA** .....8.5  
New York

**STELLA LIBERTÉ (0.0%)** .....8.5  
Belgium

## SPECIALTY COCKTAILS

**LAVENDER MARTINI** ..... 16  
Tito's Vodka, Dry Vermouth,  
Lime Juice, Lavender Syrup

**FRENCH PEAR MARTINI** ... 17  
Grey Goose Le Poire,  
St. Germain, Splash of Sparkling

**PISTACHE MOSCOW MULE** . 15  
Tito's Vodka, Ginger Beer,  
Lime, Basil

**FRENCH 75** ..... 17  
Hendrick's Gin, Sparkling, Lemon  
Juice, Simple Syrup

**ENZONI** ..... 16  
Nolet's Gin, Campari,  
Lemon, Simple Syrup, Grapes

**SPICY PASSION FRUIT  
MARGARITA** ..... 17  
Ghost Spicy Tequila,  
Chinola Passion Fruit Liqueur

**TRES AMIGAS** ..... 18  
Chrome Horse Tequila,  
St. Germain, Lime,  
Splash of Soda

**B.O. MANHATTAN** ..... 17  
Knob Creek, Sweet Vermouth,  
Blood Orange Shrub

**LONDON CALLING** ..... 15  
Pimms, Ginger Beer,  
Simple Syrup, Lemon Juice,  
Muddled Cucumber & Orange. .... 16

## WINES BY THE GLASS

### BUBBLES

**CHAMPAGNE** .....29  
Pommery, Brut Royal, Reims, NV

**CHAMPAGNE ROSÉ** .....37  
Pommery POP Pink (Split)

**PROSECCO** ..... 14  
Franz & Cratzi, Treviso, Italy NV (Split)

**SPARKLING BdeB** ..... 14  
Blanc De Blancs, Marie France

**SPARKLING ROSÉ** ..... 18  
Victorious Pink, Grand Cuvée, France '20

### WHITE & ROSÉ

**SAUVIGNON BLANC** ..... 12  
Bordeaux Blanc, Franc Beauséjour,  
France '23

**SAUVIGNON BLANC** .....16  
Stoneleigh, Marlborough '23

**SAUVIGNON BLANC** ..... 20  
Sancerre, Domaine De La Villaudière,  
Reverdy, Loire Valley '23

**CHARDONNAY** .....13  
Domaine de Bernier, Loire Valley '22

**CHARDONNAY** .....16  
Cline "Hat Strap", Carneros-Napa '22

**CHARDONNAY** .....23  
Pouilly Fuissé, Maison De La Denante '23

**CHARDONNAY** .....26  
Domaine Chavy-Chouet, Bourgogne '21

**PINOT GRIGIO** .....13  
Ca' Montini D.O.C.G, Italy '23

**RIESLING** .....18  
Trimbach, Alsace '21

**CHENIN BLANC** .....16  
Vouvray, Charles Bove, Loire Valley '22

**ROSÉ** .....13  
83 Rue de St. Tropez,  
Côtes de Provence, France '23

**ROSÉ** .....18  
La Chapelle Gordonne,  
Côtes de Provence '22

### RED

**BORDEAUX BLEND** .....12  
Château Clou du Pin,  
Bordeaux Superieur '21

**BORDEAUX BLEND** .....18  
Château Marjosse,  
Grand Vin de Bordeaux '19

**ST. EMILION** .....24  
Château Belle Assise, St. Emilion '19

**CABERNET SAUVIGNON** .....14  
Joel Gott, CA '21

**CABERNET SAUVIGNON** .....16  
Vina Robles, Paso Robles CA '21

**CABERNET SAUVIGNON** .....18  
Felizola, Bergerac-France '19

**MERLOT** .....12  
Drumheller, Columbia Valley '21

**MALBEC** .....15  
Petit Jammes, Cahors '21

**PINOT NOIR** .....17  
Bourgogne, Vignerons De Bel Air '21

**PINOT NOIR** .....20  
Belle Glos "Balade", Arroyo Seco, CA '22

**GRENAICHE/SYRAH** ..... 14  
Côtes-du-Rhône, Dom Les Grands Bois '20