

BISTRO PLATES

ARTISAN CHEESE &
CHARCUTERIE SELECTION

CHOICE OF 3 | 17

CHOICE OF 5 | 27

CHOICE OF 7 | 36

(full selections on back)

SOUPS & APPS

- SOUP DU JOUR** 9
Chef's Choice
- ONION SOUP GRATINEE** 11
With Gruyère Cheese
- MIXED BABY GREENS** 9
Fresh Herbs, Shallots, Dijon Vinaigrette
gf, v
- BURGUNDY ESCARGOTS** 12
In Lemon Garlic Butter *gf*
- SALMON TARTARE** 16
Smoked & Fresh Salmon, Avocado
Mousse, Grapefruit, Ginger Oil,
Pickled Shitake, Cilantro,
Lemon Aioli, Potato Crisps *gf*
- SEARED TUNA CRUDO** 19
Avocado, Charred Scallions,
Confit Peppers, Opal Basil,
Lemon Aioli, Fingerling Chips *gf*

SMALL PLATES

Add Chicken 7
Add Shrimp 10

- ARUGULA & PARMESAN** 13
Local Baby Heirloom Tomatoes,
Lemonette Dressing
gf, veg
- LE PUY LENTIL SALAD** 11
Shaved Garden Vegetables,
Fresh Herbs, Fingerling Chips,
Whole Grain Mustard Vinaigrette
gf, v
- ROASTED CAULIFLOWER &
BROCCOLINI** 14
Capers, Espelette,
Tomato Gremolata,
Parmesan Reggiano,
Roasted Garlic & Basil Aioli *veg*
- ROASTED BEET SALAD** 14
Whipped Goat Cheese,
Cara Cara Orange, Endive &
Arugula, Toasted Almonds,
Honey & Tarragon Vinaigrette
gf, veg
- CAULIFLOWER RISOTTO** 15
Baby Spinach, Lemon,
Grilled Broccolini, Crispy Capers,
Ciabatta Croutons,
Shaved Parmesan Reggiano
- PROVENCALE QUICHE** 13
Bell Peppers, Onions, Garlic,
Fennel, Olives, Goat Cheese,
Mixed Greens

AFTERNOON *plates*

- MOULES FRITES
"MARINIÈRE"**
23
P.E.I. Mussels, Pommes Frites,
White Wine-
Garlic-Shallot Broth *gf*
- SMOKED SALMON PLATTER**
22
Red Onion, Capers, Egg,
Sour Cream, Arugula,
Toasted Brioche
- GRILLED SALMON**
25
Signature Ratatouille,
Arugula, Basil Pesto,
Red Pepper Coulis *gf*
- LOCAL BAY BOAT
SWORDFISH**
28
Char Grilled,
Cauliflower Risotto, Baby
Spinach, Grilled Broccolini,
Ciabatta Croutons, Crispy
Capers, Lemon Beurre Blanc
- GRILLED CHICKEN
PAILLARD**
18
Lightly Pounded Marinated
Chicken Breast, Arugula,
Local Heirloom Tomatoes,
Fennel, Parmesan-Reggiano,
Lemonette *gf*
- DUCK CONFIT**
24
Frisée & Arugula, Dried
Cranberries, Caramelized
Pears, Toasted Pecans,
Maytag Blue, Honey-
Tarragon Vinaigrette
- VEGETABLE PLATE**
19
Market Selection, Ratatouille,
Lentil Salad, Grilled
Portobello, Tempura
Zucchini Blossom *gf, v*
- LUNCH STEAK FRITES**
29
Char-Grilled 6oz Creekstone
Farms Prime Flat Iron,
Maitre D Butter,
Pomme Frites *gf*
(or Blue Cheese Salad)
- STEAK TARTARE**
25
Hand Cut Tenderloin, Mixed
with Traditional Condiments,
Pommes Frites, Greens *gf*
(Add Egg Yolk \$2)
- FILET AU POIVRE**
36
Pepper Crusted Beef
Tenderloin, Black Pepper
Brandy Sauce, Pomme Frites

SANDWICHES

- CROQUE-MONSIEUR** 14
Grilled Ham & Cheese, Gruyere,
Bechamel Add Fried Egg
(Croque-Madame \$2)
- HAMBURGER** (USDA Prime Beef) 15
Romaine Lettuce, Tomato, Onion,
Brioche Bun
(Add Cheddar, Gruyère Or
Blue Cheese \$2)

DESSERTS

- PISTACHE PROFITEROLES** 12
Vanilla Ice Cream filled Cream
Puffs, Dark Chocolate Sauce,
Candied Almonds
- MOUSSE AU CHOCOLAT** 12
Caramel Fondant, Sablé Breton,
Chocolate Mousse, Pecan Mousse
- LEMON MERINGUE TART** 12
Sablé Lemon Crust, Lemon
Mousse, Soft Toasted Meringue
- FERRERO ROCHER** 12
Chocolate & Hazelnut Mousse,
Chantilly Cream
- TIRAMISU** 12
Vanilla Mascarpone,
Lany Fingers, Cafe Syrup
- HÄAGEN DAZS ICE CREAM** 9
Chocolate or Vanilla
- HÄAGEN DAZS SORBET** 9
Lemon or Raspberry

NESPRESSO Specialty Coffees

MIGHTY LEAF Organic Teas

PISTACHE MOMENTS
share them with us!
#PISTACHEMOMENT
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**gf* Gluten Free *veg* Vegetarian
v Vegan

18% 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.