

# PISTACHE

MIKE BURGIO  
CHEF DE CUISINE

## STARTERS

ONION SOUP GRATINEE ..... 12  
Gruyère Cheese

MIXED BABY GREENS ..... 10  
Fresh Herbs, Shallots, Pistache Vinaigrette gf, v

BURGUNDY ESCARGOT ..... 12  
Lemon Garlic Butter

LE PUY LENTIL SALAD ..... 15  
Tabil Roasted Carrots, Housemade Raisins, Charred Red Onion, Orange, Pistachio,  
Fresh Herbs, Tahini Dressing

FRESH FRUIT PARFAIT ..... 9  
Fresh Seasonal Fruit, Greek Yogurt, Streusel Topping

STEAK TARTARE ..... 24  
Hand Cut, Traditional Garnish, Farm Egg, Mixed Greens, Sourdough

TARTARE DE SAUMON\* ..... 16  
Hand Cut Salmon, Cucumber, Charred Pineapple, Avocado,  
Jalepeño, Keylime Aioli

## ENTREES

BUTTERMILK WAFFLES ..... 13  
Toasted Almonds, Fresh Berries, Vanilla Chantilly, Maple Syrup

MUSHROOM OMELETTE ..... 17  
Truffle Mornay, Petite Salad

QUICHE LORRAINE ..... 15  
Leeks, Applewood Smoked Bacon, Gruyere, Mixed Baby Greens

STEAK & EGGS ..... 32  
Char Grilled Center Cut NY Strip, Sunny Up Egg,  
Arugula, Home Fries, Sauce Au Poivre

PISTACHE BENEDICT ..... 18  
Spinach, House Made Canadian Bacon, 2 Eggs Sunnyside Up, Grilled Sourdough,  
Hollandaise

SMOKED SALMON PLATTER ..... 24  
Red Onion, Capers, Egg, Cream Cheese, Arugula, Toasted Everything Bagel

SHRIMP ROLL ..... 19  
Lemon Aioli, Butter Lettuce, Fine Herbs, Brioche, Petite Augula Salad

FRIED GREEN TOMATO BLT ..... 17  
House Made Bacon, Fried Egg, Country Biscuit, Charred Tomato Hollandaise,  
Cheddar Grits

CROQUE MONSIEUR ..... 15  
Grilled Ham & Cheese, Gruyère, Bechamel

CHEESEBURGER ..... 18  
USDA Prime Beef, Lettuce, Tomato, Onion, Pommes Frites

MOULES FRITES "MARINIÈRE" ..... 29  
P.E.I. Mussels, White Wine-Garlic-Shallot Broth, Pommes Frites

GRILLED CHICKEN PAILLARD ..... 20  
Marinated Grilled Chicken Breast, Arugula, Beefsteak Tomatoes,  
Fennel, Parmesan Reggiano

NICOISE SALAD ..... 18  
Mixed Greens, Tomato, Baby Sweet Peppers, Potato, Haricot Verts, Eggs, Olives,  
Anchovies, Albacore Tuna, Herb Vinaigrette

GRILLED FAROE ISLAND SALMON ..... 32  
Signature Ratatouille, Arugula

## SIDES

CROISSANT ..... 4  
Served with Butter & Jam

PAIN AU CHOCOLAT ..... 4  
(Chocolate Croissant)

BANANA WALNUT BREAD ..... 9

APPLEWOOD SMOKED BACON ..... 7

WHITE STONE GROUND GRITS ..... 6  
Aged White Cheddar

18% GRATUITY WILL BE ADDED FOR PARTIES OF 7 OR MORE.

\* EATING RAW OR UNDERCOOKED FISH, SHELFISH, EGGS OR MEAT INCREASES RISK OF FOOD BORNE ILLNESSES

**BISTRO PLATES**

THREE | 18 FIVE | 28 SEVEN | 38 EXTRA | 5

**FROMAGE**

- ST. ANDRES COW | SOFT**  
Triple Cream, Smooth, Mushroomy
- BRIE | COW | SOFT**  
Mild, Double-Cream, Supple
- MORBIER | COW | SEMI SOFT**  
Pressed with Ash Line,  
Mild, Sweet
- RACLETTE DE SAVOIE COW | SEMI HARD**  
Pressed Raw Milk,  
Fruity, Pungent
- GRUYÈRE | COW | HARD**  
Aged 6 mo., Earthy, Nutty,  
Intense, Switzerland
- AGED CHEDDAR | COW | HARD**  
Crumbly, Mild Flavor (USA)

**CHARCUTERIE**

- ROSETTE DE LYON**  
Hard Saucisson
- GARLIC SAUSAGE**  
Hard Saucisson
- CHORIZO**  
Spicy, Smoked  
Paprika Sausage (Spain)
- PATÉ DE CAMPAGNE**  
Country Style

- PARMESAN REGGIANO COW | HARD**  
Aged 18-24 months, Gritty Texture, Fruity, Nutty (Italy)
- 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
- CHABICHOU GOAT | SOFT**  
Natural Rind, Firm,  
Creamy Texture
- CHÈVRE BUCHETTE GOAT | SOFT**  
Fresh Goat Cheese with  
Garlic & Herbs

- JAMBON DE BAYONNE**  
Cured, Aged Ham
- SOPPRESSEDATA FIORE**  
Spicy Garlic Fennel Italian Salami
- DUCK PROSCIUTTO Add \$2**  
Dry Cured
- SALCHICHÓN IBÉRICO**  
Dry Cured

**BY THE GLASS****BUBBLES**

- CHAMPAGNE** . . . . . **22**  
Pommery, Apanage Brut, Reims, NV
- CHAMPAGNE** . . . . . **27**  
Charles Le Bel "Inspiration", Brut, NV
- CHAMPAGNE** . . . . . **37**  
Pommery Pop Pink, NV, Reims (Split)
- PROSECCO** . . . . . **11**  
Franzy & Crazy, Italy NV (Split)
- SPARKLING** . . . . . **12**  
Blanc De Blancs, François Montand
- SPARKLING** . . . . . **17**  
Rosé, Gérard Bertrand, Crémant de Limoux '16

**WHITE & ROSE**

- SAUVIGNON BLANC** . . . . . **11**  
Bordeaux Blanc, Franc Beauséjour, France '19
- SAUVIGNON BLANC** . . . . . **12**  
Sonoma Fumé Blanc, Ferrari Carano, California '20
- SAUVIGNON BLANC** . . . . . **18**  
Sancerre, La Raimbauderie, France '20

- CHARDONNAY** . . . . . **11**  
Domaine de Bernier, Loire '20
- CHARDONNAY** . . . . . **15**  
Hahn "SLH", Monterey County '19
- CHARDONNAY** . . . . . **21**  
Pouilly Fuissé, Domaine Daniel Pollier '19
- PINO GRIGIO** . . . . . **11**  
Velante, Italy '20
- RIESLING** . . . . . **17**  
Trimbach, Alsace '19

- CHENIN BLANC** . . . . . **13**  
Vouvray, Château de Valmer, Loire Valley '18
- ROSÉ** . . . . . **11**  
Côtes de Provence France, Rue de St. Tropez, 83'20
- ROSÉ** . . . . . **16**  
La Chapelle Gordonne, Côtes de Provence '20

**RED**

- BORDEAUX BLEND** . . . . . **12**  
Château Clou du Pin '19
- BORDEAUX BLEND** . . . . . **18**  
Château de Viaud, Lalande de Pomerol '19
- CABERNET SAUVIGNON** . . . . . **14**  
Smith & Hook, Central Coast, CA. '19
- CABERNET SAUVIGNON** . . . . . **16**  
Joel Gott, California '18
- MERLOT** . . . . . **11**  
Drumheller, Columbia Valley '17
- MALBEC** . . . . . **12**  
Petit Jammes, Cahors '19
- PINOT NOIR** . . . . . **15**  
Cline, Sonoma County, CA '20
- PINOT NOIR** . . . . . **16**  
Bourgonne, Vignerons De Bel Air '17
- GRENACHE/SYRAH** . . . . . **12**  
Côtes-du-Rhône, Domaine La Grangette '18

**BRUNCH COCKTAILS****COCKTAILS**

- ST. GERMAIN COCKTAIL**  
**14 | 1L CARAFE | 40**  
Champagne, Club Soda, St. Germain  
Elderflower Liqueur, Lemon Twist

- APEROL SPRITZ**  
**14 | 1L CARAFE | 45**  
Aperol, Sparkling, Splash Soda, Orange Slice

- MIMOSA**  
**11 | 1L CARAFE | 30**  
Fresh Squeezed Orange Juice, Champagne

- PISTACHE BLOODY MARY** . . . . . **12**  
Dixie Black Pepper Vodka, Tomato Juice, Spices, Blue  
Cheese Olives

- WHITE PEACH BELLINI** . . . . . **13**  
White Peach Purée, Champagne

- ENZONI** . . . . . **15**  
Nolet's Gin, Campari, Lemon, Simple Syrup, Grape

- LONDON CALLING** . . . . . **12**  
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled  
Cucumber & Orange

- PISTACHE MOSCOW MULE** . . . . . **13**  
Tito's Handmade Vodka, Ginger Beer, Lime, Basil

- FRENCH 75** . . . . . **14**  
Hendrick's Gin, Sparkling, Lemon, Simple Syrup

- LAVENDER MARTINI** . . . . . **14**  
Tito's Vodka, Dry Vermouth, Lime, Lavender Syrup

- TRES AMIGAS** . . . . . **14**  
Patron Silver, St. Germain, Lime, Splash of Soda

- PISTACHE SPRITZER** . . . . . **14**  
Lillet Rose, Sparkling

- FRENCH PEAR MARTINI** . . . . . **15**  
Grey Goose Le Poire, St. Germain, Sparkling