

SOUPS & APPS

- SOUP DU JOUR**..... 8.00
- ONION SOUP GRATINEE**10.00
With Gruyère Cheese
- MIXED BABY GREENS** 🌿 8.00
Fresh Herbs, Shallots, Dijon Vinaigrette
- BURGUNDY ESCARGOTS**11.50
In Lemon Garlic Butter
- FOIE GRAS TORCHON** 26.00
House Made, Quatre Epices,
Toasted Brioche, Compote Du Jour
- SALMON TARTARE**.....14.50
Smoked & Fresh Salmon, Cilantro
Avocado Mousse, Grapefruit,
Ginger Oil, Pickled Shitake,
Lemon Aioli, Brioche Croutons
- SEARED TUNA CRUDO**.....18.00
Avocado, Charred Scallions,
Confit Peppers, Opal Basil,
Lemon Aioli, Fingerling Chips

SMALL PLATES

Add Chicken 6.25
Add Shrimp 10.00

- ARUGULA & PARMESAN** 🌿 12.00
Cherry Tomato, Lemonette Dressing
- CAULIFLOWER TABBOULEH** 🌿 10.50
Cucumber, Baby Artisan Tomatoes,
French Feta, Parsley, Mint,
Garlic Chips, Toasted Pistachios,
Watercress, Roasted Garlic &
Lemon Vinaigrette
- LE PUY LENTIL SALAD** 🌿 10.50
Shaved Garden Vegetables,
Fresh Herbs, Brioche Croutons,
Whole Grain Mustard Vinaigrette
- BABY GREENS & ENDIVE** 🌿 12.00
Almonds, French Feta,
Roasted & Shaved Fennel,
Grilled Peaches, Orange Segments,
Honey & Tarragon Vinaigrette
- ROASTED BEET SALAD** 🌿 12.00
Whipped Ricotta, Arugula &
Endive, Naval Orange,
Toasted Almonds,
Honey & Tarragon Vinaigrette
- ROASTED CAULIFLOWER &
BROCCOLINI** 🌿 12.00
Capers, Espelette,
Tomato Gremolata,
Parmesan Reggiano,
Roasted Garlic & Basil Aioli
- SWEET CORN RISOTTO** 🌿14.00
Roasted Local Corn,
Confit Tomatoes, Boursin,
Torn Basil, Piperade,
Tomato Gremolata

BISTRO PLATES

ARTISAN CHEESE &
CHARCUTERIE SELECTION

CHOICE OF 3 | 17.00

CHOICE OF 5 | 27.00

CHOICE OF 7 | 36.00

(full selections on back)

LUNCH PLATES & specialties

- MOULES FRITES
"MARINIÈRE"**
21.00
P.E.I. Mussels, Pommes Frites,
White Wine-
Garlic-Shallot Broth
- SMOKED SALMON PLATTER**
20.50
Red Onion, Capers, Egg,
Sour Cream, Arugula,
Toasted Brioche

GRILLED SALMON 22.00

Signature Ratatouille,
Arugula, Basil Pesto,
Red Pepper Coulis

MAHI MAHI 26.00

Char-Grilled Summer Sweet
Corn, Confit Tomatoes,
Boursin, Piperade,
Tomato Gremolata,
Basil Beurre Blanc

PROVENCALE QUICHE 🌿 12.50

Bell Peppers, Onions, Garlic,
Fennel, Olives, Goat Cheese,
Mixed Greens

VEGETABLE PLATE 🌿 17.00

Market Selection, Ratatouille,
Lentil Salad, Grilled
Portobello, Tempura
Zucchini Blossom

LUNCH STEAK FRITES 26.50

Char-Grilled 6oz Creekstone
Farms Prime Flat Iron,
Maitre D Butter,
Pomme Frites
(or Blue Cheese Salad)

STEAK TARTARE 22.00

Hand Cut Tenderloin, Mixed
with Traditional Condiments,
Pommes Frites, Greens
(Add Egg Yolk \$1.50)

FILET AU POIVRE 36.00

Pepper Crusted Beef
Tenderloin, Black Pepper
Brandy Sauce, Pomme Frites

SALADS

- NIÇOISE SALAD** 16.50
Mixed Greens, Tomato,
Haricots Verts, Red & Green
Bell Pepper, Potato, Eggs, Olives,
Anchovies, Albacore Tuna
(Seared Tuna Add 6.50)
- SEAFOOD SALAD**.....21.00
Sautéed Shrimp, Bay Scallops,
Cherry Tomato, Romaine, Mango,
Avocado, Heart Of Palm,
Toasted Coconut, Cilantro
Lime Vinaigrette
- GRILLED CHICKEN PAILLARD..**16.00
Lightly Pounded Marinated
Chicken Breast, Arugula, Tomato,
Parmesan Reggiano
- DUCK CONFIT** 22.00
Frisée, Smoked Duck Lardons,
Red Wine Vinaigrette,
Brioche Croutons
(Add Poached Egg 2.50)

SANDWICHES

Served with Pommes Frites
or Mixed Baby Greens

- BLACKENED LOCAL FISH** 18.50
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun
- GRILLED CHICKEN** 14.50
Roasted Red Peppers, Cucumber,
Olive Tapenade, Arugula,
Basil Pesto, Ciabatta Bread
Add Cheese 1.75
(Cheddar, Gruyère or Blue Cheese)
- CROQUE-MONSIEUR**13.50
Roasted Ham & Cheese, Gruyère,
Béchamel
- CROQUE-MADAME**..... 15.00
Croque-Monsieur with Fried Egg
- HAMBURGER**14.00
USDA Prime Beef, Romaine,
Lettuce, Tomato, Onion,
Brioche Bun
Add Cheese 1.75
(Cheddar, Gruyère or Blue Cheese)
- VEGETARIAN** 🌿12.50
Roasted Red Peppers, Cucumber,
Olive Tapenade, Portobello,
Arugula, Basil Pesto,
Ciabatta Bread

🌿 Vegetarian Items

PISTACHE MOMENTS
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