

PISTACHE

APPETIZERS

ONION SOUP GRATINEE12
With Gruyère Cheese

MIXED BABY GREENS10
Fresh Herbs, Shallots,
Pistache Vinaigrette *gf, v*

BURGUNDY ESCARGOTS12
In Lemon Garlic Butter *gf*

TARTARE DE SAUMON*17
Handcut Salmon, Cucumber,
Charred Pineapple, Avocado,
Jalapeño, Key Lime Aioli, Taro Chips *gf*

PATÉ DE CAMPAGNE15
House Made Pickles, Mustards,
Petite Salad

SMALL PLATES

Add Chicken 7
Add Shrimp 10

ITALIAN BURRATA19
Dino Melon, Cashew, Calabrian Chili,
Prosciutto Chip, Balsamic, Arugula *gf, veg*

LE PUY LENTIL SALAD15
Tabil Roasted Carrots,
Housemade Raisins, Charred Red Onion,
Orange, Pistachio, Fresh Herbs,
Tahini Dressing *gf, veg*

ARUGULA & PARMESAN16
Beefsteak Tomatoes,
Lemonette Dressing *gf, veg*

ROASTED BEET SALAD15
Golden Beets, Baby Carrots, Herbed Goat Cheese,
Honeycrisp Apple, Watercress, Pistachio,
Tarragon Vinaigrette *gf, veg*

BISTRO PLATES

ARTISAN CHEESE & CHARCUTERIE SELECTION

CHOICE OF 3 | 18
CHOICE OF 5 | 28
CHOICE OF 7 | 38
(full selections on back)

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

LUNCH PLATES & SPECIALTIES

MOULES FRITES "MARINIÈRE"

29

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

SMOKED SALMON PLATTER*

24

Red Onion, Capers, Egg,
Sour Cream, Arugula

GRILLED FAROE ISLAND SALMON

32

Signature Ratatouille,
Arugula, Balsamic Drizzle *gf*

QUICHE LORRAINE

15

Leeks, Applewood Smoked Bacon,
Gruyere, Mixed Baby Greens

STEAK FRITES

38

Char-Grilled 10oz Center Cut NY Strip,
Maitre D Butter,
Pomme Frites *gf*

STEAK TARTARE*

32

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

SALADS

NIÇOISE SALAD18
Mixed Greens, Tomato,
Baby Sweet Peppers, Potato,
Haricots Verts, Eggs, Olives, Anchovies,
Albacore Tuna, Herb Vinaigrette *gf*

SHRIMP BROCHETTE SALAD24
Grilled Shrimp, Lacinato Kale,
Shaved Crudites, Bosc Pear,
Toasted Quinoa, Raspberry Vinaigrette *gf*

GRILLED CHICKEN PAILLARD20
Marinated Chicken Breast, Arugula,
Fennel, Beefsteak Tomatoes,
Parmesan Reggiano *gf*

SANDWICHES

Served with Pommes Frites
or Mixed Baby Greens

BLACKENED LOCAL FISH20
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun

GRILLED CHICKEN16
Roasted Pepper, Portobello,
Balsamic Onions, Goat Cheese,
Tomato Jam, Arugula, Ciabatta

SHRIMP ROLL19
Lemon Aioli, Butter Lettuce, Fine Herbs,
Brioche

CROQUE-MONSIEUR15
Roasted Ham & Cheese,
Gruyère, Béchamel
Croque Madame with Fried Egg Add \$2

HAMBURGER16
Romaine, Lettuce, Tomato,
Onion, Brioche Bun
Add Cheese \$2
(Cheddar, Gruyère or Blue Cheese)

VEGAN BURGER17
Beyond Burger Patty, Romaine,
Lettuce, Tomato, Onion,
Vegan Brioche Bun *v*
Add Vegan Cheddar Cheese \$2

VEGETARIAN14
Roasted Pepper, Portobello, Balsamic Onions,
Goat Cheese, Tomato Jam, Hummus,
Arugula, Ciabatta Bread *veg*

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**BRIE | COW | SOFT**

Mild, Double-Cream, Supple

MORBIER | COW | SEMI SOFTPressed 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**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**CHARCUTERIE****ROSETTE DE LYON**

Hard Saucisson

GARLIC SAUSAGE

Hard Saucisson

CHORIZOSpicy, Smoked
Paprika Sausage (Spain)**PATÉ DE CAMPAGNE**

Country Style

JAMBON DE BAYONNE

Cured, Aged Ham

SOPRESSATTA FIORE

Spicy Garlic Fennel, Italian Sausage

DUCK PROSCIUTTO Add \$2

Dry Cured

SALCHICHÓN IBÉRICO

Dry Cured (Spain)

BEER**KRONENBOURG 8**
France (Draft 500ml)**KRONENBOURG BLANC 7.5**
France**TUCHER HELLES HEFE WEIZEN . . 7.5**
Germany**BECK'S PREMIER 7.5**
Germany**STELLA ARTOIS 7.5**
Belgium**BUD LIGHT 7**
St. Louis, MO**MICHELOB ULTRA 7**
St. Louis, MO**FUNKY BUDDHA
'HOP GUN' IPA. 7.5**
Oakland Park, FL**ST PAULI GIRL. 6.5**
Non-Alcoholic, Germany**SPECIALTY COCKTAILS****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**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**
La Gioiosa Prosecco Treviso, Italy NV (Split)**SPARKLING 11**
Blanc De Blancs, François Montand**SPARKLING 17**
Rosé, Gérard Bertrand, Crémant de Limoux '19**WHITE & ROSE****SAUVIGNON BLANC 11**
Bordeaux Blanc, Franc Beauséjour, France '20**SAUVIGNON BLANC 12**
Sonoma Fumé Blanc, Ferrari Carano, California '21**SAUVIGNON BLANC 18**
Sancerre, Domaine de la Villaudière, Reverdy '20**CHARDONNAY 11**
Domaine de Bernier, Loire '20**CHARDONNAY 15**
HAHN "S.L.H" Santa Lucia Highlands '19**CHARDONNAY 21**
Pouilly Fuissé, Domaine Gonon '19**CHARDONNAY 22**
Domaine Chavy Chouet, Bourgogne '20**PINOT GRIGIO 11**
Bertani "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 17**
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 '20**CABERNET SAUVIGNON 14**
Smith&Hook, Central Coast, CA. '19**CABERNET SAUVIGNON 16**
Joel Gott, California '19**MERLOT 11**
Drumheller, Columbia Valley '17**MALBEC 12**
Petit Jammes, Cahors '19**PINOT NOIR 15**
Ron Rubin, Russian River Valley, CA '19**PINOT NOIR 16**
Bourgogne, Vignerons De Bel Air '20**GRENACHE/SYRAH 12**
Côtes-du-Rhône, Domaine La Grangette '19