

PISTACHE

LES SALADES

- LE PUY LENTIL SALAD 19
Tabil Roasted Carrots, Housemade Raisins,
Pickled Onion, Orange, Cashew, Hummus Smear,
Tahini Dressing **gf, veg**
- ROASTED BEET SALAD 18
Golden Beets, Baby Carrot, Herbed Goat Cheese,
Honeycrisp Apple, Watercress, Pistachio,
Tarragon Vinaigrette **gf, veg**
- ARUGULA & PARMESAN. 18
Beefsteak Tomatoes, Shaved Fennel, Parmesan-
Reggiano, Lemonette Dressing **gf, veg**
- ITALIAN BURRATA 24
Fennel Jam, Watercress, Seasonal Fruit, Focaccia,
White Balsamic Vinaigrette **veg**

FROMAGE & CHARCUTERIE

Ask for our selection of Artisan Cheeses & Charcuterie

LES PETITS PLATS

- ONION SOUP GRATINEE. 14
with Gruyère Cheese
- BURGUNDY ESCARGOT 16
Lemon Garlic Butter **gf**
- SUMMER TRUFFLE 24
Cavatelli Pasta, Mornay
- CAULIFLOWER TAGINE. 24
Roasted Carrots, Lentils, Chickpeas,
Spicy Cashews, Dates, Coconut Milk,
Fresh Herbs, Minted Yogurt **gf, veg**
- MOULES “MARINIÈRE” 18
P.E.I. Mussels, White Wine-Garlic Shallot Broth **gf**
- TARTARE DE SAUMON* 22
Hand Chopped Salmon, Charred Pineapple,
Cucumber, Avocado, Jalapeño, Key Lime Aioli,
Taro Chips **gf**
- SPANISH OCTOPUS 28
Summer Squash, Heirloom Tomato, Olive, Fregola,
Basil Vinaigrette
- PETIT STEAK TARTARE* 24
Hand-Cut, Traditional Garnish, Quail Egg,
Grilled Sourdough
- PATÉ DE CAMPAGNE 18
House Made Pickles, Mustards, Petite Salad,
Sourdough Toast

LES POISSONS

- MOULES FRITES “MARINIÈRE” 36
Prince Edward Island Mussels,
White Wine-Garlic-Shallot Broth, Pommes Frites **gf**
- FAROE ISLAND SALMON 38
Grilled, Ratatouille, Arugula, Balsamic Drizzle **gf**
- MEDITERRANEAN BRANZINO 44
Herb Roasted, Farro Salad, Harissa Vinaigrette

LES VOLAILLES

- CHICKEN PAILLARD 28
Grilled Chicken Breast, Arugula,
Marinated Beefsteak Tomato, Shaved Fennel,
Parmesan Reggiano, Lemonette Dressing **gf**
- COQ AU VIN 38
Red Wine Braised Chicken, Lardons, Pearl Onions,
Roasted Button Mushrooms, Glazed Carrots,
Pomme Purée, Red Wine Jus
- DUCK LYONNAISE 40
Crispy Duck Confit, Chicken Liver, Lardons,
Poached Egg, Frisée, Sherry Vinaigrette

LES VIANDES

- BISTRO STEAK 38
Chargrilled 8oz Hanger Steak, Maître D’ Butter,
Watercress, Pommes Frites **gf**
- STEAK FRITES. 49
Chargrilled 10oz Center Cut NY Strip,
Maître D’ Butter, Pommes Frites **gf**
- FILET AU POIVRE. 54
Pepper Crusted Grassfed Beef Tenderloin
Brandy Cream Sauce, Pommes Frites **gf**
- VENISON LOIN 54
Root Beer Spice, Braised Red Cabbage,
Kale And Apple Salad, Pecan,
Maple Vinaigrette **gf**
- STEAK TARTARE* 46
Hand-Cut, Traditional Garnish, Farm Egg,
Grilled Sourdough, Pommes Frites **gf**
- LAMB RAGOUT 38
Braised Lamb Shank Off The Bone, English Pea,
Carrot, Pappardelle, Fine Herbs
- PISTACHE BURGER 28
10 oz House Blend, Frisée, Cornichon, Onion Jam,
Gruyère, Dijonaise, B&B Pickles

SIDE DISHES

- TRUFFLE MAC & CHEESE...18 MASHED POTATOES11 SAUTÉED SPINACH.....14 GRILLED BROCCOLINI.....14
TRUFFLE & BLUE FRIES14 POMMES FRITES.....9 RATATOUILLE14

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

*Eating raw or undercooked fish, shellfish, eggs
or meat increases risk of food borne illnesses



WINES BY THE GLASS

les bulles

Champagne, Pommery Brut Royal, Reims NV	29
Champagne, Pommery Pop Pink, NV, Reims (Split)	37
Prosecco, Franzie & Cratzi, Italy NV (Split)	14
Sparkling Blanc de Blancs, Marie France, Brut NV	14
Sparkling Rosé, G. Bertrand, Crémant de Limoux '20	18
Sparkling, Rosé, G. Ferrari, Italy NV (Half Bottle)	40

les blancs

Sauvignon Blanc, Franc Beausejour, Bordeaux '22	12
Sauvignon Blanc, Stoneleigh, Marlborough '22	16
Sauvignon Blanc, Sancerre, Domaine De La Villaudiere, France '22	20
Chardonnay, Bernier, Loire Valley '22	13
Chardonnay, Cline "Hat Strap", Carneros-Napa '22	16
Chardonnay, Pouilly-Fuissé, Domaine Domaine Gonon '22	23
Chardonnay, Domaine Chavy-Chouet, Bourgogne '21	26
Pinot Grigio, Ca' Montini, Italy '22	13
Riesling, Trimbach, Alsace '21	18
Vouvray, Charles Bove, Loire Valley '22	16

les rosés

Rue de St.Tropez "83", Côtes de Provence '22	13
La Chapelle Gordonne, Côtes de Provence '22	18

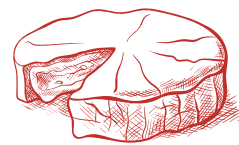
les rouges

Bordeaux, Clou Du Pin, Bordeaux '21	12
Bordeaux, Château Marjosse, '19	16
St. Emilion, Château Belle Assise, St. Emilion '19	24
Malbec, Petit Jammes, Cahors '20	14
Côtes du Rhône, Domaine Les Grands Bois '20	14
Cabernet Sauvignon, Joel Gott, CA '21	14
Cabernet Sauvignon, Vina Robles, Paso Robles CA '21	16
Cabernet Sauvignon, Felizola, Bergerac-France '19	18
Merlot, Drumheller, Columbia Valley '21	12
Pinot Noir, Bourgogne, Vignerons De Bel Air '21	17

SPECIALTY COCKTAILS

LAVENDER MARTINI	16
Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup	
FRENCH PEAR MARTINI	17
Grey Goose La Poire, St. Germain, Sparkling	
PISTACHE MOSCOW MULE	15
Tito's Vodka, Ginger Beer, Lime, Fresh 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	
TRES AMIGAS	18
Chrome Horse Tequila, St. Germain, Lime Juice, Splash of Soda	
BLOOD ORANGE MANHATTAN	17
Knob Creek, Sweet Vermouth, Blood Orange Shrub	
LONDON CALLING	15
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
PISTACHE SPRITZER	15
Lillet Rose, Sparkling	

ASK ABOUT OUR NON ALCOHOLIC COCKTAILS



FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28

SEVEN | 38 EXTRA | 5

Mini Brioche With Fresh Honeycomb | 5

fromage

ST. ANDRÉ | COW | SOFT
Triple Cream, Smooth, Mushroomy

BRIE | COW | SOFT
Mild, Double-Cream, Supple

ÉPOISSES | COW | SOFT
Washed Rind, Garlicky, Fruity, Mushroomy

TETE DE MOINE | COW | SEMI HARD
Aged 6 months, Sweet. Fruity, Intense (Switzerland)

GRUYÈRE | COW | HARD
Caved Aged 1 year,
Earthy, Nutty, Intense (Switzerland)

AGED CHEDDAR | COW | HARD
Crumbly, Mild Flavor (USA)

PARMIGIANO-REGGIANO | COW | HARD
Aged 18-24 months,
Gritty Texture, Fruity, Nutty (Italy)

MANCHEGO D.O.P. | SHEEP | HARD
Aged 6 Months,
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

SAUCISSON SEC
Hard Saucisson

CHORIZO
Spicy, Smoked Paprika Sausage (Spain)

PATÉ DE CAMPAGNE
Country Style

JAMBON DE BAYONNE
Cured, Aged Ham

SOPRESSETTA FIORE
Spicy Garlic Fennel Italian Salami (Italy)

SALCHICHÓN IBÉRICO
Dry Cured (Spain)

DUCK PROSCIUTTO
Dry Cured
(Add \$2)