

# PISTACHE

MIKE BURGIO  
Chef de Cuisine

## SMALL PLATES

Add Petit Chicken Breast 6  
Add Grilled Shrimp 12

- ONION SOUP GRATINEE** ..... 14  
with Gruyère Cheese
- MIXED BABY GREENS** ..... 11  
Fresh Herbs, Shallots,  
Pistache Vinaigrette  
*gf, v*
- ARUGULA & PARMESAN** ..... 18  
Marinated Beefsteak Tomato,  
Shaved Fennel, Parmesan,  
Lemonette Dressing *gf, veg*
- BURGUNDY ESCARGOT** ..... 16  
In Lemon Garlic Butter
- LE PUY LENTIL SALAD** ..... 19  
Tabil Roasted Carrots, Housemade  
Raisins, Pickled Onion,  
Orange, Cashew, Fresh Herbs,  
Tahini Dressing *gf, veg*
- TARTARE DE SAUMON\*** ..... 21  
Hand Cut Salmon, Cucumber,  
Charred Pineapple, Avocado,  
Jalapeño, Keylime Aioli *gf*
- ROASTED BEET SALAD** ..... 18  
Golden Beets, Baby Carrots,  
Herbed Goat Cheese,  
Honeycrisp Apple, Watercress,  
Pistachio, Tarragon Vinaigrette  
*gf, veg*
- ITALIAN BURRATA** ..... 22  
Fennel Jam, Watercress,  
Seasonal Fruit, Focaccia,  
White Balsamic Vinaigrette *gf, veg*

## COCKTAILS

- ST. GERMAIN COCKTAIL** ..... 16 | **GL**  
**CARAFE** | 52  
Sparkling, Club Soda, St. Germain  
Elderflower Liqueur, Lemon Twist
- APEROL SPRITZ** ..... 16 | **GL**  
**CARAFE** | 52  
Aperol, Sparkling,  
Splash Soda, Orange Slice
- MIMOSA** ..... 13 | **GL**  
**CARAFE** | 46  
Fresh Squeezed Orange Juice,  
Sparkling
- PISTACHE BLOODY MARY** ..... 14  
Dixie Black Pepper Vodka, Tomato  
Juice, Spices, Blue Cheese Olives
- WHITE PEACH BELLINI** ..... 15  
White Peach Purée, Sparkling

## BISTRO PLATES

ARTISAN CHEESE &  
CHARCUTERIE SELECTION

CHOICE OF 3 | 18

CHOICE OF 5 | 28

CHOICE OF 7 | 38

(full selections on back)

## SANDWICHES

- CROQUE MONSIEUR** ..... 18  
Grilled Ham & Cheese, Gruyere,  
Bechamel Add Fried Egg  
(Croque-Madame \$3)
- CHEESEBURGER** ..... 24  
10oz House Blend, Lettuce,  
Tomato, Onion,  
Brioche Bun

## MAIN PLATES

- COBB SALAD** ..... 24  
Lardon, Hard Boiled Egg,  
Corn, Tomato, Avocado,  
Blue Cheese,  
Buttermilk Dressing *gf*
- NICOISE SALAD** ..... 26  
Mixed Greens, Tomato,  
Baby Sweet Peppers,  
Potato, Eggs, Olives, Anchovies,  
Albacore Tuna,  
Herb Vinaigrette *gf*
- GRILLED CHICKEN PAILLARD** ..... 28  
Marinated Grilled Chicken Breast,  
Arugula, Beefsteak Tomatoes,  
Fennel, Parmesan Reggiano *gf*
- SMOKED SALMON PLATTER\*** ..... 29  
Red Onion, Capers, Egg,  
Sour Cream Arugula,  
Toasted Everything Bagel
- SHRIMP ROLL** ..... 26  
Lemon Aioli, Butter Lettuce,  
Fine Herbs, Top Split Bun,  
Petite Augula Salad
- MOULES FRITES "MARINIÈRE"** ..... 35  
P.E.I. Mussels, White Wine-Garlic-  
Shallot Broth, Pommes Frites
- GRILLED FAROE ISLAND**  
**SALMON** ..... 38  
Signature Ratatouille,  
Arugula, Balsamic Drizzle *gf*
- SHRIMP & GRITS** ..... 32  
NOLA Style, Tasso Ham,  
White Cheddar Grits,  
Sweet Peppers
- BISTRO STEAK** ..... 36  
8oz Hanger Steak,  
Maitre D' Butter,  
Pommes Frites *gf*
- FILET AU POIVRE** ..... 52  
Pepper Crusted Beef Tenderloin,  
Black Pepper Brandy Sauce,  
Pommes Frites
- STEAK TARTARE\*** ..... 32  
Hand Cut, Traditional Garnish,  
Farm Egg, Mixed Greens,  
Sourdough

## PETIT DEJEUNER

SAT & SUN  
11:00AM - 2:30PM

- CROISSANT**  
5  
Served with Butter & Strawberry  
Jam (Freshly Baked To Order)
- PAIN AU CHOCOLAT**  
5  
Chocolate Croissant  
(Freshly Baked To Order)
- FRESH FRUIT PARFAIT**  
11  
Fresh Seasonal Fruit, Greek  
Yogurt, Streusel Topping
- BUTTERMILK WAFFLES**  
17  
Toasted Almonds, Fresh  
Berries, Vanilla Chantilly,  
Maple Syrup

## BRUNCH PLATES

- PISTACHE SCRAMBLE**  
16  
Fresh Egg, Truffle Oil, Crème Fraîche,  
Watercress, Marinated Beefsteak  
Tomato, Grilled Baguette
- PISTACHE BLT**  
18  
Fried Egg, Red Onion Jam  
Nueske's Bacon, Green Tomato, Fricée  
Brioche Bun
- QUICHE LORRAINE**  
17  
Leeks, Applewood Smoked  
Bacon, Gruyere,  
Mixed Baby Greens
- PISTACHE BENEDICT**  
19  
Spinach, House Made Canadian  
Bacon, 2 Eggs Sunnyside Up, Grilled  
Sourdough, Hollandaise
- MUSHROOM OMELETTE**  
24  
Truffle Mornay, Petit Salad,  
Home Fries
- CROQUE MONSIEUR**  
18  
Grilled Ham & Cheese, Gruyère,  
Grain Mustard, Bechamel  
(Add Fried Egg \$3)
- STEAK & EGGS**  
34  
Char Grilled Center Cut NY Strip,  
Sunny Up Egg,  
Arugula, Home Fries,  
Sauce Au Poivre

## SIDES

- HOME FRIES**  
7  
Caramelized Onions,  
Sweet Peppers
- WHITE STONE GROUND GRITS**  
8  
Aged White Cheddar
- POMMES FRITES**  
9
- APPLEWOOD SMOKED BACON**  
9

20% 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

# FROMAGE & CHARCUTERIE

SEVEN | 38 EXTRA | 5

THREE | 18 FIVE | 28

## FROMAGE

### ST. ANDRÉ

COW | SOFT

Triple Cream, Smooth, Mushroomy

### BRIE

COW | SOFT

Mild, Double-Cream, Supple

### ÉPOISSES

COW | SEMI SOFT

Washed Rind, Garlicky, Fruity, Mushroomy

### TETE DE MOINE

COW | SEMI HARD

Aged 6 months, Sweet, Fruity, Intense (Switzerland)

### PARMESAN REGGIANO

COW | HARD

Aged 18-24 months, Gritty Texture, Fruity, Nutty (Italy)

### GRUYÈRE | COW | HARD

Caved Aged 1 Year, Earthy, Nutty Intense, Switzerland

### AGED CHEDDAR

COW | HARD

Crumbly, Mild Flavor (USA)

### 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

### 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

### SOPPRESATTA FIORE

Spicy Garlic Fennel, Italian Sausage

### DUCK PROSCIUTTO

Dry Cured

### SALCHICHÓN IBÉRICO

Dry Cured (Spain)

## BEER

### KRONENBOURG . . . . . 9.5

France (Draft 500ml)

### KRONENBOURG BLANC . . . . . 8.5

France

### TUCHER HELLES HEFE WEIZEN . . . 8.5

Germany

### BECK'S PREMIER . . . . . 8.5

Germany

### BUD LIGHT . . . . . 8

St. Louis, MO

### MICHELOB ULTRA . . . . . 8

St. Louis, MO

### GOOSE ISLAND IPA . . . . . 8.5

New York

### STELLA LIBERTÉ (0.0%) . . . . . 8.5

Belgium

## SPECIALTY COCKTAILS

### LAVENDER MARTINI . . . . . 16

Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup

### FRENCH PEAR MARTINI . . . 17

Grey Goose Le Poire, St. Germain, Splash of Sparkling

### PISTACHE MOSCOW MULE . 15

Tito's Vodka, Ginger Beer, Lime, 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 Passion Fruit Liqueur

### TRES AMIGAS . . . . . 18

Chrome Horse Tequila, St. Germain, Lime, Splash of Soda

### B.O. MANHATTAN . . . . . 17

Knob Creek, Sweet Vermouth, Blood Orange Shrub

### LONDON CALLING . . . . . 15

Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange . . 16

### PISTACHE SPRITZER . . . . . 15

Lillet Rose, Sparkling

## WINES BY THE GLASS

### BUBBLES

#### CHAMPAGNE . . . . . 29

Pommery, Brut Royal, Reims, NV

#### CHAMPAGNE ROSÉ . . . . . 37

Pommery Pop Pink, NV, Reims (Split)

#### PROSECCO . . . . . 14

Franzie & Cratzi, Treviso, Italy NV (Split)

#### SPARKLING BdeB . . . . . 14

Blanc De Blancs, Marie France

#### SPARKLING ROSÉ . . . . . 18

Rosé, Gérard Bertrand, Crémant de Limoux '20

### WHITE & ROSÉ

#### SAUVIGNON BLANC . . . . . 12

Bordeaux Blanc, Franc Beauséjour, France '22

#### SAUVIGNON BLANC . . . . . 16

Stoneleigh, Marlborough '22

#### SAUVIGNON BLANC . . . . . 20

Sancerre, Domaine De La Villaudière, Reverdy, Loire Valley '22

#### CHARDONNAY . . . . . 13

Domaine de Bernier, Loire Valley '21

#### CHARDONNAY . . . . . 16

Cline "Hat Strap", Carneros-Napa '22

#### CHARDONNAY . . . . . 23

Pouilly Fuissé, Domaine Gonon '22

#### CHARDONNAY . . . . . 26

Domaine Chavy-Chouet, Bourgogne '21

#### PINOT GRIGIO . . . . . 13

Ca' Montini D.O.C.G, Italy '22

#### RIESLING . . . . . 18

Trimbach, Alsace '21

#### CHENIN BLANC . . . . . 16

Vouvray, Charles Bove, Loire Valley '22

#### ROSÉ . . . . . 13

83 Rue de St. Tropez, Côtes de Provence, France '22

#### ROSÉ . . . . . 18

La Chapelle Gordonne, Côtes de Provence '22

### RED

#### BORDEAUX BLEND . . . . . 12

Château Clou du Pin, Bordeaux Superieur '21

#### BORDEAUX BLEND . . . . . 18

Château Marjosse, Grand Vin de Bordeaux '19

#### ST. EMILION . . . . . 24

Château Belle Assise, St. Emilion '19

#### CABERNET SAUVIGNON . . . . . 14

Joel Gott, CA '21

#### CABERNET SAUVIGNON . . . . . 16

Vina Robles, Paso Robles CA '21

#### CABERNET SAUVIGNON . . . . . 18

Felizola, Bergerac-France '19

#### MERLOT . . . . . 12

Drumheller, Columbia Valley '21

#### MALBEC . . . . . 14

Petit Jammes, Cahors '20

#### PINOT NOIR . . . . . 17

Bourgogne, Vignerons De Bel Air '20

#### PINOT NOIR . . . . . 20

Belle Glos "Balade", Arroyo Seco, CA '22

#### GRENACHE/SYRAH . . . . . 14

Côtes-du-Rhône, Dom Les Grands Bois '20