

PISTACHE

APPETIZERS

- ONION SOUP GRATINEE14
With Gruyère Cheese
- MIXED BABY GREENS 11
Fresh Herbs, Shallots,
Pistache Vinaigrette *gf, v*
- BURGUNDY ESCARGOTS16
In Lemon Garlic Butter *gf*
- SPANISH OCTOPUS 28
Cucumber, Olive, Piquillo Pepper, Hummus,
Feta, Marcona Almonds *gf*
- TARTARE DE SAUMON*21
Handcut Salmon, Cucumber,
Charred Pineapple, Avocado,
Jalapeño, Key Lime Aioli, Taro Chips *gf*
- PATÉ DE CAMPAGNE18
House Made Pickles, Mustards,
Petite Salad
- FOIE GRAS TORCHON 36
Berry Port Compote, Hazelnut, Frisée,
Brioche

SMALL PLATES

Add Chicken 10
Add Shrimp 14

- ITALIAN BURRATA 22
Fennel Jam, Black Kale, Seasonal Fruit
Focaccia, White Balsamic Vinaigrette *gf, veg*
- LE PUY LENTIL SALAD19
Tabil Roasted Carrots,
Housemade Raisins, Charred Red Onion,
Orange, Pistachio, Fresh Herbs,
Tahini Dressing *gf, veg*
- ARUGULA & PARMESAN18
Beefsteak Tomatoes,
Lemonette Dressing *gf, veg*
- ROASTED BEET SALAD18
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

LUNCH PLATES & SPECIALTIES

- MOULES FRITES "MARINIÈRE"
35
P.E.I. Mussels, Pommes Frites,
White Wine-Garlic-Shallot Broth
gf
- SMOKED SALMON PLATTER*
28
Red Onion, Capers, Egg,
Sour Cream, Arugula
- GRILLED FAROE ISLAND SALMON
38
Signature Ratatouille,
Arugula, Balsamic Drizzle *gf*
- MOROCCAN SHRIMP BROCHETTE
32
Farro Salad, Harissa Vinaigrette
- QUICHE LORRAINE
17
Leeks, Applewood Smoked Bacon,
Gruyere, Mixed Baby Greens
- STEAK FRITES
48
Char-Grilled 10oz Center Cut NY
Strip, Maître D Butter,
Pomme Frites
- STEAK TARTARE*
32
Hand Cut, Traditional Garnish,
Farm Egg, Mixed Greens,
Pommes Frites,
Grilled Sourdough

SALADS

- NIÇOISE SALAD 26
Mixed Greens, Tomato,
Baby Sweet Peppers, Potato,
Haricots Verts, Eggs, Olives, Anchovies,
Albacore Tuna, Herb Vinaigrette *gf*
- COBB SALAD 24
Lardon, Hard Boiled Egg, Corn, Tomato,
Avocado, Blue Cheese, Buttermilk Dressing
gf
- GRILLED CHICKEN PAILLARD 26
Marinated Chicken Breast, Arugula,
Fennel, Beefsteak Tomatoes,
Parmesan Reggiano *gf*

SANDWICHES

Served with Pommes Frites

- BLACKENED LOCAL FISH 22
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun
- GRILLED CHICKEN 22
Jambon De Bayone, Roquefort, Caramelized
Onion, Frisée, Ciabatta
- PATÉ SANDWICH BÁHN MÌ STYLE 22
Paté, Pickled Vegetables, Mixed Herbs,
Baguette
- SHRIMP ROLL 26
Lemon Aioli, Butter Lettuce, Fine Herbs,
Brioche
- CROQUE-MONSIEUR18
Roasted Ham & Cheese,
Gruyère, Grain Mustard, Béchamel
Croque Madame with Fried Egg Add \$3
- HAMBURGER21
Romaine, Lettuce, Tomato,
Onion, Brioche Bun
Add Cheese \$3
(Cheddar, Gruyère or Blue Cheese)

20% 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**ÉPOISSES
COW | SOFT**
Washed Rind, Garlicky, Fruity,
Mushroomy**ST. ANDRE | COW | SOFT**
Tripple Cream, Smooth, Mushroomy**AGED CHEDDAR | COW | HARD**
Crumbly, Mild Flavor
(USA)**TETE DE MOINE | COW | HARD**
Aged 18-24 mo., Gritty Texture
Fruity, Nutty (Italy)**PARMESAN REGGIANO
COW | HARD**
Aged 18-24 mo., Gritty Texture
Fruity, Nutty (Italy)**GRUYÈRE | COW | HARD**
Cave Aged 1 year, 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**CHEVRE BUCHETTE | GOAT | SOFT**
Fresh Goat Cheese
With Honey & Truffle**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**SOPRESSATTA FIORE**
Spicy Garlic Fennel, Italian Sausage**DUCK PROSCIUTTO Add \$2**
Dry Cured**SALCHICHÓN IBÉRICO**
Dry Cured (Spain)**BEER****KRONENBOURG 9**
France (Draft 500ml)**KRONENBOURG BLANC 8.5**
France**TUCHER HELLES HEFE WEIZEN . . 8.5**
Germany**BECK'S PREMIER 8.5**
Germany**STELLA ARTOIS 8.5**
Belgium**BUD LIGHT 8**
St. Louis, MO**MICHELOB ULTRA 8**
St. Louis, MO**GOOSE ISLAND
IPA 8.5**
NY**STELLA LIBERTE N/A 8.5**
Belgium**SPECIALTY COCKTAILS****ENZONI 16**
Nolet's Gin, Campari, Lemon,
Simple Syrup, Grape**LONDON CALLING 15**
Pimms, Ginger Beer, Simple Syrup,
Lemon Juice, Muddled Cucumber &
Orange**PISTACHE MOSCOW MULE 16**
NEFT Vodka, Ginger Beer,
Lime, Basil**FRENCH 75 17**
Hendrick's Gin, Sparkling, Lemon,
Simple Syrup**LAVENDER MARTINI 15**
Tito's Vodka, Dry Vermouth,
Lime, Lavender Syrup**SPICY PASSION FRUIT
MARGARITA 17**
Ghost Spicy Tequila, Chinola**TRES AMIGAS 18**
Patron Silver, St. Germain,
Lime, Splash of Soda**PISTACHE SPRITZER 15**
Lillet Rose, Sparkling**FRENCH PEAR MARTINI 17**
Grey Goose La Poire, St. Germain,
Sparkling**BY THE GLASS****BUBBLES****CHAMPAGNE 33**
Pommery, Brut Royal, Reims, NV**CHAMPAGNE 37**
Pommery Pop Pink, NV, Reims (Split)**PROSECCO 14**
Franz & Cratzi, Treviso, Italy NV
(Split)**SPARKLING 14**
Blanc De Blancs, François Montand**SPARKLING 18**
Rosé, Gérard Bertrand, Crémant de
Limoux '20**WHITE & ROSE****SAUVIGNON BLANC 12**
Bordeaux Blanc, Franc Beauséjour,
France '22**SAUVIGNON BLANC 16**
Stoneleigh, Marlborough '22**SAUVIGNON BLANC 19**
Sancerre, Dom De La Villaudière,
Reverdy '22**CHARDONNAY 13**
Domaine de Bernier, Loire Valley '21**CHARDONNAY 18**
Starmont, Carneros-Napa '21**CHARDONNAY 23**
Pouilly Fuissé, Domaine Gonon '21**PINOT GRIGIO 13**
Bertani "Velante", Italy '22**RIESLING 18**
Trimbach, Alsace '21**CHENIN BLANC 16**
Vouvray, Charles Bove, Loire Valley
'20**ROSÉ 13**
Côtes de Provence France, Rue de St.
Tropez, 83 '22**ROSÉ 18**
La Chapelle Gordonne, Côtes de
Provence '21**RED****BORDEAUX BLEND 12**
Château Clou du Pin '20**BORDEAUX BLEND 18**
Château Marjosse '20**BORDEAUX 24**
Perey Chevreuil, St. Emilion Grand
Cru '20**CABERNET SAUVIGNON 14**
Felizola, Bergerac-France '19**CABERNET SAUVIGNON 16**
Vina Robles, Paso Robles CA '21**MERLOT 11**
Drumheller, Columbia Valley '18**MALBEC 14**
Petit Jammes, Cahors '20**PINOT NOIR 17**
Bourgogne, Vignerons De Bel Air '21**PINOT NOIR 20**
Belle Glos "Balade", Santa Rita Hills
CA '22**GRENAPE/SYRAH 14**
Côtes-du-Rhône, Paul Jaboulet '19**LUNCH**