

PISTACHE

MIKE BURGIO
CHEF DE CUISINE

STARTERS

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| ONION SOUP GRATINEE | 12 |
| <i>Gruyère Cheese</i> | |
| MIXED BABY GREENS | 10 |
| <i>Fresh Herbs, Shallots, Pistache Vinaigrette gf, v</i> | |
| BURGUNDY ESCARGOT | 12 |
| <i>Lemon Garlic Butter</i> | |
| LE PUY LENTIL SALAD | 16 |
| <i>Tabil Roasted Carrots, Housemade Raisins, Charred Red Onion, Orange, Pistachio, Fresh Herbs, Tahini Dressing</i> | |

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| FRESH FRUIT PARFAIT | 9 |
| <i>Fresh Seasonal Fruit, Greek Yogurt, Streusel Topping</i> | |
| STEAK TARTARE | 24 |
| <i>Hand Cut, Traditional Garnish, Farm Egg, Mixed Greens, Sourdough</i> | |
| TARTARE DE SAUMON* | 19 |
| <i>Hand Cut Salmon, Cucumber, Charred Pineapple, Avocado, Jalepeño, Keylime Aioli</i> | |
| ROASTED BEET SALAD | 16 |
| <i>Golden Beets, Baby Carrots, Herbed Goat Cheese, Honeycrisp Apple, Watercress, Pistachio, Tarragon Vinaigrette</i> | |
| ITALIAN BURRATA | 19 |
| <i>Seasonal Fruit, Fennel, Pickled Red Onion, White Balsamic, Prosciutto Crumble</i> | |

ENTREES

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| BUTTERMILK WAFFLES | 13 |
| <i>Toasted Almonds, Fresh Berries, Vanilla Chantilly, Maple Syrup</i> | |
| MUSHROOM OMELETTE | 17 |
| <i>Truffle Mornay, Petit Salad, Home Fries (Egg Whites \$3.50 Per Availability)</i> | |
| PISTACHE SCRAMBLE | 15 |
| <i>Fresh Egg, Crème Fraîche, Chive, Marinated Beefsteak Tomato Add Summer Truffle \$15</i> | |
| QUICHE LORRAINE | 16 |
| <i>Leeks, Applewood Smoked Bacon, Gruyere, Mixed Baby Greens</i> | |
| STEAK & EGGS | 32 |
| <i>Char Grilled Center Cut NY Strip, Sunny Up Egg, Arugula, Home Fries, Sauce Au Poivre</i> | |
| PISTACHE BENEDICT | 18 |
| <i>Spinach, House Made Canadian Bacon, 2 Eggs Sunnyside Up, Grilled Sourdough, Hollandaise</i> | |
| SMOKED SALMON PLATTER | 24 |
| <i>Red Onion, Capers, Egg, Cream Cheese, Arugula, Toasted Everything Bagel</i> | |

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| CROQUE MONSIEUR | 16 |
| <i>Grilled Ham & Cheese, Gruyère, Bechamel (Add Fried Egg \$2)</i> | |
| PORK BELLY BLT | 17 |
| <i>Fried Green Tomato, Mustard Slaw, Remoulade(Add Fried Egg \$2)</i> | |
| SHRIMP ROLL | 19 |
| <i>Lemon Aioli, Butter Lettuce, Fine Herbs, Top Split Bun, Petite Arugula Salad</i> | |
| CHEESEBURGER | 18 |
| <i>USDA Prime Beef, Lettuce, Tomato, Onion, Pommes Frites</i> | |
| MOULES FRITES "MARINIÈRE" | 29 |
| <i>P.E.I. Mussels, White Wine-Garlic-Shallot Broth, Pommes Frites</i> | |
| GRILLED CHICKEN PAILLARD | 20 |
| <i>Marinated Grilled Chicken Breast, Arugula, Beefsteak Tomatoes, Fennel, Parmesan Reggiano</i> | |
| NICOISE SALAD | 19 |
| <i>Mixed Greens, Tomato, Baby Sweet Peppers, Potato, Haricot Verts, Eggs, Olives, Anchovies, Albacore Tuna, Herb Vinaigrette</i> | |
| GRILLED FAROE ISLAND SALMON | 34 |
| <i>Signature Ratatouille, Arugula</i> | |

SIDES

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| CROISSANT | 4 |
| <i>Served with Butter & Strawberry Jam</i> | |
| PAIN AU CHOCOLAT | 4 |
| <i>(Chocolate Croissant)</i> | |
| BANANA WALNUT BREAD | 9 |

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| HOME FRIES | 5 |
| <i>Caramelized Onions, Sweet Peppers</i> | |
| WHITE STONE GROUND GRITS | 6 |
| <i>Aged White Cheddar</i> | |
| APPLEWOOD SMOKED BACON | 7 |
| TURKEY BREAKFAST SAUSAGE | 7 |

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

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

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

MORBIER | COW | SEMI SOFT
*Pressed with Ash Line,
Mild, Sweet*

RACLETTE DE SAVOIE
COW | SEMI HARD
*Pressed Raw Milk,
Fruity, Pungent*

GRUYÈRE | COW | HARD
*Caved Aged 1 Year, Earthy, Nutty
Intense, Switzerland*

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

CHARCUTERIE

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Semi Soft Saucisson

SAUCISSON SEC
Hard Saucisson

CHORIZO
*Spicy, Smoked
Paprika Sausage (Spain)*

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

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*

CHÈVRE BUCHETTE
GOAT | SOFT
*Fresh Goat Cheese with
Garlic & Herbs*

PATÉ DE CAMPAGNE
Country Style

JAMBON DE BAYONNE
Cured, Aged Ham

SOPPRESATTA FIORE
Spicy Garlic Fennel Italian Salami

DUCK PROSCIUTTO Add \$2
Dry Cured

SALCHICHÓN IBÉRICO
Dry Cured

BRUNCH COCKTAILS

COCKTAILS

ST. GERMAIN COCKTAIL
16 | 1L CARAFE | 52

*Sparkling, Club Soda, St. Germain
Elderflower Liqueur, Lemon Twist*

APEROL SPRITZ
16 | 1L CARAFE | 52

Aperol, Sparkling, Splash Soda, Orange Slice

MIMOSA
13 | 1L CARAFE | 46

Fresh Squeezed Orange Juice, Sparkling

PISTACHE BLOODY MARY 13
*Dixie Black Pepper Vodka, Tomato Juice, Spices,
Blue Cheese Olives*

WHITE PEACH BELLINI 14
White Peach Purée, Sparkling

ENZONI 15
Nolet's Gin, Campari, Lemon, Simple Syrup, Grape

LONDON CALLING 13
*Pimms, Ginger Beer, Simple Syrup, Lemon Juice,
Muddled Cucumber & Orange*

PISTACHE MOSCOW MULE 14
NEFT Vodka, Ginger Beer, Lime, Basil

FRENCH 75 15
Hendrick's Gin, Sparkling, Lemon, Simple Syrup

LAVENDER MARTINI 15
Tito's Vodka, Dry Vermouth, Lime, Lavender Syrup

TRES AMIGAS 15
Patron Silver, St. Germain, Lime, Splash of Soda

PISTACHE SPRITZER 14
Lillet Rose, Sparkling

FRENCH PEAR MARTINI 16
Grey Goose Le Poire, St. Germain, Sparkling

BY THE GLASS

BUBBLES

CHAMPAGNE 29
Pommery, Apanage Brut, Reims, NV

CHAMPAGNE 32
Charles Le Bel "Inspiration", Brut, NV

CHAMPAGNE 37
Pommery Pop Pink, NV, Reims (Split)

PROSECCO 11
Franzy & Crazi, Italy NV (Split)

SPARKLING 12
Blanc De Blancs, François Montand

SPARKLING 18
Rosé, Gérard Bertrand, Crémant de Limoux '20

WHITE & ROSE

SAUVIGNON BLANC 12
Bordeaux Blanc, Franc Beauséjour, France '20

SAUVIGNON BLANC 14
Sonoma Fumé Blanc, Ferrari Carano, California '20

SAUVIGNON BLANC 19
Sancerre, Domaine De La Villaudière, Reverdy '21

CHARDONNAY 13
Domaine de Bernier, Loire '20

CHARDONNAY 17
Hahn "SLH", Monterey County '19

CHARDONNAY 22
Pouilly Fuissé, Domaine Gonon '20

PINO GRIGIO 13
Velante, Italy '21

RIESLING 17
Trimbach, Alsace '19

CHENIN BLANC 15
Vouvray, Charles Bove, Loire Valley '20

ROSÉ 12
Côtes de Provence France, Rue de St. Tropez, 83 '21

ROSÉ 18
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 '18

MERLOT 11
Drumheller, Columbia Valley '17

MALBEC 13
Petit Jammes, Cahors '19

PINOT NOIR 15
Ron Rubin, Russian River Valley, CA '20

PINOT NOIR 16
Bourgogne, Vignerons De Bel Air '17

GRENACHE/SYRAH 13
Côtes-du-Rhône, Domaine La Grangette '20