

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** 12
Fresh Herbs, Shallots,
Pistache Vinaigrette
gf, v
- ARUGULA & PARMESAN** 18
Marinated Beefsteak Tomato,
Shaved Fennel, Parmesan,
Lemonette Dressing *gf, veg*
- BURGUNDY ESCARGOT** 18
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*** 24
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

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** 15
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 | 20

CHOICE OF 5 | 30

CHOICE OF 7 | 40

(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** 28
Lemon Aioli, Butter Lettuce,
Fine Herbs, Top Split Bun,
Petite Augula Salad
- MOULES FRITES "MARINIÈRE"** 36
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** 38
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*** 46
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**
12
Fresh Seasonal Fruit, Greek
Yogurt, Streusel Topping
- BUTTERMILK WAFFLES**
18
Toasted Almonds, Fresh
Berries, Vanilla Chantilly,
Maple Syrup

BRUNCH PLATES

- PISTACHE SCRAMBLE**
17
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,
Frisée, Brioche Bun
- QUICHE LORRAINE**
18
Leeks, Applewood Smoked
Bacon, Gruyere,
Mixed Baby Greens
- PISTACHE BENEDICT**
21
Spinach, House Made Canadian
Bacon, 2 Eggs Sunnyside Up,
Grilled Sourdough, Hollandaise
- MUSHROOM OMELETTE**
25
Truffle Mornay, Petit Salad,
Home Fries
- STEAK & EGGS**
34
Char Grilled Center Cut NY Strip,
Sunny Up Egg,
Arugula, Home Fries,
Sauce Au Poivre

SIDES

- HOME FRIES**
8
Caramelized Onions,
Sweet Peppers
- WHITE STONE GROUND GRITS**
9
Aged White Cheddar
- POMMES FRITES**
10
- 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 | 40 EXTRA | 6

THREE | 20 FIVE | 30

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

PATÉ DE CAMPAGNE

Country Style

CHORIZO

Spicy, Smoked

Paprika Sausage (Spain)

JAMBON DE BAYONNE

Cured, Aged Ham

SOPPRESATTA FIORE

Spicy Garlic Fennel, Italian Sausage

DUCK PROSCIUTTO Add \$2

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
Franz & 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 '23

SAUVIGNON BLANC 16
Stoneleigh, Marlborough '23

SAUVIGNON BLANC 20
Sancerre, Domaine De La Villaudière, Reverdy, Loire Valley '23

CHARDONNAY 13
Domaine de Bernier, Loire Valley '22

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 '23

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 '23

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 15
Petit Jammes, Cahors '21

PINOT NOIR 17
Bourgogne, Vignerons De Bel Air '21

PINOT NOIR 20
Belle Glos "Balade", Arroyo Seco, CA '22

GRENACHE/SYRAH 14
Côtes-du-Rhône, Dom Les Grands Bois '20