

PISTACHE

APPETIZERS

ONION SOUP GRATINEE13
With Gruyère Cheese

MIXED BABY GREENS10
Fresh Herbs, Shallots,
Pistache Vinaigrette *gf, v*

BURGUNDY ESCARGOTS14
In Lemon Garlic Butter *gf*

TARTARE DE SAUMON*19
Handcut Salmon, Cucumber,
Charred Pineapple, Avocado,
Jalapeño, Key Lime Aioli, Taro Chips *gf*

PATÉ DE CAMPAGNE15
House Made Pickles, Mustards,
Petite Salad

SMALL PLATES

Add Chicken 7
Add Shrimp 10

ITALIAN BURRATA20
Fennel Jam, Marinated Tomato, Focaccia
Crouton, Port Balsamic Reduction *gf, veg*

LE PUY LENTIL SALAD17
Tabil Roasted Carrots,
Housemade Raisins, Charred Red Onion,
Orange, Pistachio, Fresh Herbs,
Tahini Dressing *gf, veg*

ARUGULA & PARMESAN16
Beefsteak Tomatoes,
Lemonette Dressing *gf, veg*

ROASTED BEET SALAD16
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"

29

P.E.I. Mussels, Pommes Frites,
White Wine-Garlic-Shallot Broth
gf

SMOKED SALMON PLATTER*

26

Red Onion, Capers, Egg,
Sour Cream, Arugula

GRILLED FAROE ISLAND SALMON

34

Signature Ratatouille,
Arugula, Balsamic Drizzle *gf*

QUICHE LORRAINE

17

Leeks, Applewood Smoked Bacon,
Gruyere, Mixed Baby Greens

STEAK FRITES

40

Char-Grilled 10oz Center Cut NY
Strip, Maître D Butter,
Pomme Frites *gf*

STEAK TARTARE*

32

Hand Cut, Traditional Garnish,
Farm Egg, Mixed Greens,
Pommes Frites,
Grilled Sourdough

SALADS

NIÇOISE SALAD19
Mixed Greens, Tomato,
Baby Sweet Peppers, Potato,
Haricots Verts, Eggs, Olives, Anchovies,
Albacore Tuna, Herb Vinaigrette *gf*

SHRIMP BROCHETTE SALAD24
Grilled Shrimp, Lacinato Kale,
Shaved Crudites, Seasonal Fruit,
Toasted Quinoa, Raspberry Vinaigrette *gf*

GRILLED CHICKEN PAILLARD20
Marinated Chicken Breast, Arugula,
Fennel, Beefsteak Tomatoes,
Parmesan Reggiano *gf*

SANDWICHES

Served with Pommes Frites

BLACKENED LOCAL FISH22
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun

GRILLED CHICKEN17
Roasted Pepper, Portobello,
Balsamic Onions, Goat Cheese,
Tomato Jam, Arugula, Ciabatta

SHRIMP ROLL20
Lemon Aioli, Butter Lettuce, Fine Herbs,
Brioche

CROQUE-MONSIEUR16
Roasted Ham & Cheese,
Gruyère, Béchamel
Croque Madame with Fried Egg Add \$2

HAMBURGER17
Romaine, Lettuce, Tomato,
Onion, Brioche Bun
Add Cheese \$2
(Cheddar, Gruyère or Blue Cheese)

VEGAN BURGER18
Beyond Burger Patty, Romaine,
Lettuce, Tomato, Onion *v*

VEGETARIAN15
Roasted Pepper, Portobello, Balsamic
Onions,
Goat Cheese, Tomato Jam, Hummus,
Arugula, Ciabatta Bread *veg*

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

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

ST. ANDRE | COW | SOFT
Tripple Cream, Smooth, Mushroomy

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

**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 Garlic & 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
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
ST PAULI GIRL **7.5**
Non-Alcoholic, Germany

SPECIALTY COCKTAILS

ENZONI **15**
Nolet's Gin, Campari, Lemon,
Simple Syrup, Grape
LONDON CALLING **14**
Pimms, Ginger Beer, Simple Syrup,
Lemon Juice, Muddled Cucumber &
Orange
PISTACHE MOSCOW MULE **15**
NEFT Vodka, Ginger Beer,
Lime, Basil
FRENCH 75 **16**
Hendrick's Gin, Sparkling, Lemon,
Simple Syrup

LAVENDER MARTINI **15**
Tito's Vodka, Dry Vermouth,
Lime, Lavender Syrup
TRES AMIGAS **16**
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 **30**
Pommery, Brut Royal, Reims, NV
CHAMPAGNE **33**
Charles Le Bel "Inspiration", Brut,
NV
CHAMPAGNE **37**
Pommery Pop Pink, NV, Reims (Split)
PROSECCO **12**
Franz & Cratzi, Treviso, Italy NV
(Split)
SPARKLING **13**
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, Cali-
fornia '21
SAUVIGNON BLANC **19**
Sancerre, Dom Villaudière, Reverdy '21
CHARDONNAY **13**
Domaine de Bernier, Loire '20
CHARDONNAY **18**
HAHN "S.L.H" Santa Lucia Highlands
'19
CHARDONNAY **23**
Pouilly Fuissé, Domaine Gonon '20
CHARDONNAY **26**
Domaine Chavy Chouet, Bourgogne
'20
PINOT GRIGIO **13**
Bertani "Velante", Italy '21
RIESLING **18**
Trimbach, Alsace '19
GRÜNER **16**
Domane Wachau, Austria '21
CHENIN BLANC **16**
Vouvray, Charles Bove, Loire Valley '20

ROSÉ **13**
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
BORDEAUX **23**
Perey Chevreuil, St. Emilion Grand
Cru '19
CABERNET SAUVIGNON **14**
Smith&Hook, Central Coast, CA. '19
CABERNET SAUVIGNON **16**
Joel Gott, California '19
MERLOT **11**
Drumheller, Columbia Valley '17
MALBEC **14**
Petit Jammes, Cahors '19
PINOT NOIR **16**
Ron Rubin, Russian River Valley, CA
'19
PINOT NOIR **17**
Bourgogne, Vignerons De Bel Air '20
PINOT NOIR **20**
Belle Glos "Balade", Santa Rita Hills
CA '20
GRENACHE/SYRAH **14**
Côtes-du-Rhône, Domaine La Grangette
'20