

PISTACHE

MIKE BURGIO
Chef de Cuisine

SMALL PLATES

Add Chicken 10 | Add Shrimp 14

- 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
- BURGUNDY ESCARGOT** 16
In Lemon Garlic Butter
- LE PUY LENTIL SALAD** 19
Tabil Roasted Carrots, Housemade
Raisins, Charred Red Onion,
Orange, Pistachio, Fresh Herbs,
Tahini Dressing
- TARTARE DE SAUMON*** 21
Hand Cut Salmon, Cucumber,
Charred Pineapple, Avocado,
Jalapeño, Keylime Aioli
- ROASTED BEET SALAD** 18
Golden Beets, Baby Carrots,
Herbed Goat Cheese,
Honeycrisp Apple, Watercress,
Pistachio, Tarragon Vinaigrette
- ITALIAN BURRATA** 22
Fennel Jam, Black Kale,
Seasonal fruit, Focaccia,
White Balsamic Vinaigrette

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
USDA Prime Beef,
Lettuce, Tomato, Onion,
Cheddar Cheese,
Pommes Frites

MAIN PLATES

- COBB SALAD** 24
Lardon, Hard Boiled Egg,
Corn, Tomato, Avocado,
Blue Cheese,
Buttermilk Dressing
- NICOISE SALAD** 26
Mixed Greens, Tomato,
Baby Sweet Peppers,
Potato, Haricot Verts,
Eggs, Olives, Anchovies,
Albacore Tuna,
Herb Vinaigrette
- GRILLED CHICKEN PAILLARD** 28
Marinated Grilled Chicken Breast,
Arugula, Beefsteak Tomatoes,
Fennel, Parmesan Reggiano
- 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
- SHRIMP & GRITS** 32
NOLA Style, Tasso Ham,
White Cheddar Grits,
Sweet Peppers
- STEAK FRITES** 48
Chargrilled 10oz Center Cut NY
Strip, Maître D' Butter,
Pommes Frites
- 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**
20
Fried Egg, Red Onion Jam
Nueske's Bacon, Green Tomato, Frisée
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
- SPANISH FRITTATA**
17
Sweet Peppers, Chorizo,
Watercress, Baked In
Cast Iron Skillet
- 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. ANDRES

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
Fresh 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 Salami

DUCK PROSCIUTTO

Dry Cured Add \$2

SALCHICHÓN IBÉRICO

Dry Cured

SPECIALTY COCKTAILS

ENZONI16

Nolet's Gin, Campari,
Lemon, Simple Syrup,
Grapes

LONDON CALLING15

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

PISTACHE MOSCOW MULE . .16

Tito's Vodka,
Ginger Beer, Lime,
Fresh Basil

FRENCH 7517

Hendrick's Gin,
Sparkling, Lemon Juice,
Simple Syrup

LAVENDER MARTINI15

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

TRES AMIGAS18

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

PISTACHE SPRITZER15

Lillet Rose, Sparkling

SPICY PASSION FRUIT

MARGARITA17

Ghost Spicy Tequila,
Chinola Passion Fruit Liqueur

FRENCH PEAR MARTINI . . .17

Grey Goose Le Poire,
St. Germain, Sparkling

WINES BY THE GLASS

BUBBLES

CHAMPAGNE29

Pommery, Apanage Brut, Reims, NV

CHAMPAGNE33

Veuve Cliquot Brut, Reims NV

CHAMPAGNE37

Pommery Pop Pink, NV, Reims (Split)

PROSECCO14

Franzy & Crazi, Italy NV (Split)

SPARKLING14

Blanc De Blancs, Marie France

SPARKLING18

Rosé, Gérard Bertrand,
Crémant de Limoux '20

SPARKLING50

Rosé, Ferrari NV (Half Bottle)

WHITE & ROSÉ

SAUVIGNON BLANC12

Bordeaux Blanc, Franc Beauséjour,
France '22

SAUVIGNON BLANC16

Stoneleigh, Marlborough '22

SAUVIGNON BLANC20

Sancerre, Domaine De La Villaudière,
Reverdy '22

CHARDONNAY13

Domaine de Bernier, Loire '21

CHARDONNAY16

Starmont, Napa-Carneros '21

CHARDONNAY23

Pouilly Fuissé, Domaine Gonon '22

CHARDONNAY26

Domaine Chavy-Chouet,
Bourgogne '21

PINOT GRIGIO13

Bertani "Velante", Italy '22

RIESLING18

Trimbach, Alsace '21

CHENIN BLANC16

Vouvray, Charles Bove,
Loire Valley '20

ROSÉ13

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

ROSÉ18

La Chapelle Gordonne,
Côtes de Provence '22

RED

BORDEAUX BLEND12

Château Clou du Pin '19

BORDEAUX16

Château Marjosse '20

BORDEAUX24

Château Belle Assise,
St. Emilion '19

CABERNET SAUVIGNON15

Felizola, Bergerac-France '19

CABERNET SAUVIGNON16

Vina Robles, Paso Robles CA '21

MERLOT11

Drumheller, Columbia Valley '18

MALBEC14

Petit Jammes, Cahors '20

PINOT NOIR17

Bourgogne, Vignerons De Bel Air '20

PINOT NOIR20

Belle Glos "Balade", Santa Rita Hills '22

GRENACHE/SYRAH14

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