

# 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** ..... 13  
Dixie Black Pepper Vodka, Tomato  
Juice, Spices, Blue Cheese Olives
- WHITE PEACH BELLINI** ..... 14  
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** ..... 14  
Grilled Ham & Cheese, Gruyere,  
Bechamel Add Fried Egg  
(Croque-Madame \$2)
- HAMBURGER** (USDA Prime Beef).... 15  
Romaine Lettuce, Tomato,  
Onion, Brioche Bun  
(Cheddar, Gruyère,  
Blue Cheese  
Add \$2)

## MAIN PLATES

- COBB SALAD** ..... 24  
Lardon, Hard Boiled Egg,  
Corn, Tomato, Avocado,  
Blue Cheese,  
Buttermilk Dressing
- NICOISE SALAD** ..... 28  
Mixed Greens, Tomato,  
Baby Sweet Peppers,  
Potato, Haricot Verts,  
Eggs, Olives, Anchovies,  
Albacore Tuna,  
Herb Vinaigrette
- GRILLED CHICKEN PAILLARD** ..... 26  
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
- CHEESEBURGER** ..... 24  
USDA Prime Beef,  
Lettuce, Tomato, Onion,  
Cheddar Cheese,  
Pommes Frites
- 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**  
15  
Leeks, Applewood Smoked  
Fresh Egg, Crème Fraîche, Chive,  
Marinated Beefsteak Tomato
- 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  
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

### SOPPRESATTA FIORE

Spicy Garlic Fennel Italian Salami

### DUCK PROSCIUTTO

Dry Cured  
Add \$2

### SALCHICHÓN IBÉRICO

Dry Cured

## SPECIALTY COCKTAILS

### ENZONI . . . . .16

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

### LONDON CALLING . . . . .15

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

### PISTACHE MOSCOW MULE . .16

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

### FRENCH 75 . . . . .17

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

### LAVENDER MARTINI . . . . .15

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

### TRES AMIGAS . . . . .18

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

### PISTACHE SPRITZER . . . . .15

Lillet Rose, Sparkling

### SPICY PASSION FRUIT

### MARGARITA . . . . .17

Ghost Spicy Tequila,  
Chinola Passion Fruit Liqueur

### FRENCH PEAR MARTINI . . .17

Grey Goose Le Poire,  
St. Germain, Sparkling

## WINES BY THE GLASS

### BUBBLES

#### CHAMPAGNE . . . . .33

Pommery, Apanage Brut, Reims, NV

#### CHAMPAGNE . . . . .38

Veuve Cliquot Brut, Reims NV

#### CHAMPAGNE . . . . .37

Pommery Pop Pink, NV, Reims (Split)

#### PROSECCO . . . . .14

Franzy & Crazi, Italy NV (Split)

#### SPARKLING . . . . .14

Blanc De Blancs, Marie France

#### SPARKLING . . . . .18

Rosé, Gérard Bertrand,  
Crémant de Limoux '20

### WHITE & ROSÉ

#### SAUVIGNON BLANC . . . . .12

Bordeaux Blanc, Franc Beauséjour,  
France '22

#### SAUVIGNON BLANC . . . . .16

Stoneleigh, Marlborough '22

#### SAUVIGNON BLANC . . . . .19

Sancerre, Domaine De La Villaudière,  
Reverdy '22

#### CHARDONNAY . . . . .13

Domaine de Bernier, Loire '21

#### CHARDONNAY . . . . .16

Starmont, Carneros '21

#### CHARDONNAY . . . . .23

Pouilly Fuissé, Domaine Gonon '21

#### CHARDONNAY . . . . .26

Domaine Chavy Chouet,  
Bourgogne '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 . . . . .16

La Chapelle Gordonne,  
Côtes de Provence '21

### RED

#### BORDEAUX BLEND . . . . .12

Château Clou du Pin '19

#### BORDEAUX . . . . .16

Château Marjosse '20

#### BORDEAUX . . . . .24

Perey Chevreuil,  
St. Emilion Grand Cru '20

#### CABERNET SAUVIGNON . . . . .15

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 '20

#### PINOT NOIR . . . . .20

Belle Glos "Balade", Santa Rita Hills '22

#### GRENACHE/SYRAH . . . . .14

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