

# PISTACHE

MIKE BURGIO  
CHEF DE CUISINE

## STARTERS

ONION SOUP GRATINEE . . . . .	14
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
Lemon Garlic Butter	
LE PUY LENTIL SALAD . . . . .	19
Tabil Roasted Carrots, Housemade Raisins, Charred Red Onion, Orange, Pistachio, Fresh Herbs, Tahini Dressing	

FRESH FRUIT PARFAIT . . . . .	11
Fresh Seasonal Fruit, Greek Yogurt, Streusel Topping	
TARTARE DE SAUMON* . . . . .	21
Hand Cut Salmon, Cucumber, Charred Pineapple, Avocado, Jalepeño, Keylime Aioli	
ROASTED BEET SALAD . . . . .	19
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	

## ENTREES

BUTTERMILK WAFFLES . . . . .	17
Toasted Almonds, Fresh Berries, Vanilla Chantilly, Maple Syrup	
PISTACHE SCRAMBLE . . . . .	15
Fresh Egg, Crème Fraîche, Chive, Marinated Beefsteak Tomato	
QUICHE LORRAINE . . . . .	17
Leeks, Applewood Smoked Bacon, Gruyere, Mixed Baby Greens	
STEAK & EGGS . . . . .	34
Char Grilled Center Cut NY Strip, Sunny Up Egg, Arugula, Home Fries, Sauce Au Poivre	
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	
SMOKED SALMON PLATTER . . . . .	29
Red Onion, Capers, Egg, Herbed Cream Cheese, Arugula, Toasted Everything Bagel	
NICOISE SALAD . . . . .	26
Mixed Greens, Tomato, Baby Sweet Peppers, Potato, Haricot Verts, Eggs, Olives, Anchovies, Albacore Tuna, Herb Vinaigrette	
COBB SALAD . . . . .	32
Grilled Gulf Shrimp, Lardon, Hard Boiled Egg, Corn, Tomato, Avocado, Blue Cheese, Buttermilk Dressing	
SHRIMP & GRITS . . . . .	32
Tasso Ham, White Cheddar Grits, Sweet Peppers	

PORK BELLY BLT . . . . .	22
Fried Green Tomato, Mustard Slaw, Remoulade (Add Fried Egg \$3)	
CROQUE MONSIEUR . . . . .	18
Grilled Ham & Cheese, Gruyère, Grain Mustard, Bechamel (Add Fried Egg \$3)	
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 CHICKEN PAILLARD . . . . .	28
Marinated Grilled Chicken Breast, Arugula, Beefsteak Tomatoes, Fennel, Parmesan Reggiano	
STEAK TARTARE . . . . .	32
Hand Cut, Traditional Garnish, Farm Egg, Mixed Greens, Sourdough	
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	
GRILLED FAROE ISLAND SALMON . . . . .	38
Signature Ratatouille, Arugula, Balsamic Drizzle	

## SIDES

CROISSANT . . . . .	5
Served with Butter & Strawberry Jam (Freshly Baked To Order)	
PAIN AU CHOCOLAT . . . . .	5
Chocolate Croissant (Freshly Baked To Order)	
WHITE STONE GROUND GRITS . . . . .	8
Aged White Cheddar	

HOME FRIES . . . . .	7
Caramelized Onions, Sweet Peppers	
POMMES FRITES . . . . .	9
APPLEWOOD SMOKED BACON . . . . .	9

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

**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** Add \$2  
Dry Cured

**SALCHICHÓN IBÉRICO**  
Dry Cured

**BRUNCH COCKTAILS****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

**ENZONI . . . . . 16**  
Nolet's Gin, Campari, Lemon, Simple Syrup, Grape

**LONDON CALLING . . . . . 15**  
Pimms, Ginger Beer, Simple Syrup, Lemon Juice,  
Muddled Cucumber & Orange

**PISTACHE MOSCOW MULE . . . . . 16**  
Tito's Vodka, Ginger Beer, Lime, Basil

**FRENCH 75 . . . . . 17**  
Hendrick's Gin, Sparkling, Lemon, Simple Syrup

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

**TRES AMIGAS . . . . . 18**  
Patron Silver, 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 La Poire, St. Germain, Sparkling

**BY THE GLASS****BUBBLES**

**CHAMPAGNE . . . . . 33**  
Pommery, Brut Royal, Reims, NV

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

**PROSECCO . . . . . 14**  
Franzy & Crazi, Italy NV (Split)

**SPARKLING . . . . . 14**  
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 . . . . . 16**  
Stoneleigh, Marlborough '22

**SAUVIGNON BLANC . . . . . 19**  
Sancerre, Domaine De La Villaudière, Reverdy '22

**CHARDONNAY . . . . . 13**  
Domaine de Bernier, Loire '21

**CHARDONNAY . . . . . 18**  
Clos Pegase, Napa-Carneros '21

**CHARDONNAY . . . . . 23**  
Pouilly Fuissé, Domaine Gonon '21

**PINOT GRIGIO . . . . . 13**  
Bertani "Velante", Italy '22

**RIESLING . . . . . 18**  
Trimbach, Alsace '20

**CHENIN BLANC . . . . . 16**  
Vouvray, Charles Bove, Loire Valley '20

**ROSÉ . . . . . 13**  
Côtes de Provence France, Rue de St. Tropez, 83 '22

**ROSÉ . . . . . 18**  
La Chapelle Gordonne, Côtes de Provence '21

**RED**

**BORDEAUX BLEND . . . . . 12**  
Château Clou du Pin '19

**BORDEAUX BLEND . . . . . 18**  
Château de Viaud, Lalande de Pomerol '21

**BORDEAUX . . . . . 24**  
Perey Chevreuil, St. Emilion Grand Cru '19

**CABERNET SAUVIGNON . . . . . 14**  
Joel Gott, California '19

**CABERNET SAUVIGNON . . . . . 16**  
Vina Robles, Paso Robles CA '20

**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 '21

**GRENACHE/SYRAH . . . . . 14**  
Côtes-du-Rhône, Domaine La Grangette '20