

PISTACHE

SOUPS AND SALADS

SOUP DU JOUR	9
Soup Of The Day	
ONION SOUP GRATINEE	14
with Gruyère Cheese	
MIXED BABY GREENS	12
Fresh Herbs, Shallots, Shaved Crudité, Pistache Vinaigrette gf, v	
ARUGULA & PARMESAN	18
Beefsteak Tomatoes, Shaved Fennel, Parmesan- Reggiano, Lemonette Dressing gf, veg	

ROASTED BEET SALAD	18
Golden Beets, Baby Carrot, Herbed Goat Cheese, Honeycrisp Apple, Watercress, Pistachio, Tarragon Vinaigrette gf, veg	
LE PUY LENTIL SALAD	19
Tabil Roasted Carrots, Housemade Raisins, Pickled Onion, Orange, Cashew, Hummus Smear, Tunisian Flatbread, Tahini Dressing veg	
FALL SALAD	14
Artisan Blend, Apple, Pecan, Pickled Squash, Pumpkin Seed, Orange Maple Vinaigrette gf, veg	

SMALL PLATES

BURGUNDY ESCARGOT	18
Lemon Garlic Butter gf	
BLACK TRUFFLE	Mkt
Cavatelli Pasta, Black Truffle Porcini Cream	
CAULIFLOWER TAGINE	24
Roasted Carrots, Lentils, Chickpeas, Spicy Cashews, Dates, Coconut Milk, Fresh Herbs, Minted Yogurt gf, veg	
MOULES "MARINIÈRE"	19
P.E.I. Mussels, White Wine-Garlic Shallot Broth gf	
TARTARE DE SAUMON*	24
Hand Chopped Salmon, Charred Pineapple, Cucumber, Avocado, Jalapeño, Key Lime Aioli, Taro Chips gf	

SPANISH OCTOPUS	28
Kimchee Cauliflower, Edamame Purée, Cashew, Pickled Vegetables, Firecracker sauce gf	
PETIT STEAK TARTARE*	22
Hand-Cut, Traditional Garnish, Quail Egg, Grilled Sourdough	
PATÉ DE CAMPAGNE	19
House Made Pickles, Mustards, Petite Salad, Sourdough Toast	
COQ AU VIN	24
Mushroom, Lardon, Pomme Purée	
RABBIT RAGOUT	26
Fennel, Confit Tomato, Kale, Olive, Pappardelle Pasta, Lemon Gremolata	
PETIT LAMB SHANK	32
Polenta, Orange Gremolata	

MAIN PLATES

MOULES FRITES "MARINIÈRE"	36
Prince Edward Island Mussels, White Wine-Garlic-Shallot Broth, Pommes Frites gf	
FAROE ISLAND SALMON	38
Grilled, Ratatouille, Arugula, Balsamic Drizzle gf	
MEDITERRANEAN BRANZINO	44
Pan Seared, Farro Salad, Harissa Vinaigrette	
HERB GRILLED CHICKEN	29
Grain Salad, Piquillo Pepper Hummus, Black Garlic Feta Drizzle	
CRISPY DUCK CONFIT	42
Coconut Braised Beans, Black Rice, Charred Scallion, Orange Miso Glaze	

BISTRO STEAK	40
8oz Hanger Steak, Maître D' Butter, Watercress, Pommes Frites gf	
STEAK FRITES	49
10oz Center Cut NY Strip, Maître D' Butter, Pommes Frites gf	
FILET AU POIVRE	54
Pepper Crusted Grassfed Beef Tenderloin Brandy Cream Sauce, Pommes Frites gf	
BEEF BOURGUIGNON	48
Lardons, Mushrooms, Glazed Carrots, Pomme Purée	
VENISON LOIN	54
Brussel Sprout Hash, Sweet Potato Purée, Pear, Lardon, Walnut, Black Licorice Jus gf	
STEAK TARTARE*	46
Hand-Cut, Traditional Garnish, Farm Egg, Grilled Sourdough, Pommes Frites gf	

SIDE DISHES

TRUFFLE MAC & CHEESE...18	MASHED POTATOES.....12	SAUTÉED SPINACH.....14	BRAISED BEANS.....14
TRUFFLE & BLUE FRIES.....14	POMMES FRITES.....9	RATATOUILLE.....14	BRUSSEL HASH.....14

*gf Gluten Free **veg** Vegetarian **v** Vegan

MIKE BURGIO
CHEF DE CUISINE

*Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses

\$7 Sharing charge for entrees
20% Gratuity added for parties of 7 or more



WINES BY THE GLASS

les bulles

Champagne, Pommery Brut Royal, Reims NV	29
Champagne, Pommery Pop Pink, NV, Reims (Split)	37
Prosecco, Franzie & Cratzi, Italy NV (Split)	14
Sparkling Blanc de Blancs, Marie France, Brut NV	14
Sparkling Rosé, Victorious Pink, Grand Cuvée, France '20	18
Sparkling, Rosé, G. Ferrari, Italy NV (Half Bottle)	40

les blancs

Sauvignon Blanc, Franc Beausejour, Bordeaux '23	12
Sauvignon Blanc, Stoneleigh, Marlborough '23	16
Sauvignon Blanc, Sancerre, Domaine De La Villaudiere, France '23	20
Chardonnay, Bernier, Loire Valley '22	13
Chardonnay, Cline "Hat Strap", Carneros-Napa '22	16
Chardonnay, Pouilly-Fuissé, Maison De La Denante '23	23
Chardonnay, Domaine Chavy-Chouet, Bourgogne '21	26
Pinot Grigio, Ca' Montini, Italy '23	13
Riesling, Trimbach, Alsace '21	18
Vouvray, Charles Bove, Loire Valley '22	16

les roses

Rue de St.Tropez "83", Côtes de Provence '23	13
La Chapelle Gordonne, Côtes de Provence '22	18

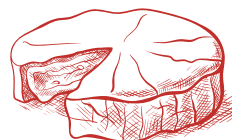
les rouges

Bordeaux, Clou Du Pin, Bordeaux '21	12
Bordeaux, Château Marjosse, '19	16
St. Emillion, Château Belle Assise, St. Emilion '19	24
Malbec, Petit Jammes, Cahors '21	15
Côtes du Rhône, Domaine Les Grands Bois '20	14
Cabernet Sauvignon, Joel Gott, CA '21	14
Cabernet Sauvignon, Vina Robles, Paso Robles CA '21	16
Cabernet Sauvignon, Felizola, Bergerac-France '19	18
Merlot, Drumheller, Columbia Valley '21	12
Pinot Noir, Bourgogne, Château Laborde '22	18
Pinot Noir, Belle Glos, Balade, Arroyo Seco CA '22	21

SPECIALTY COCKTAILS

LAVENDER MARTINI	16
Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup	
FRENCH PEAR MARTINI	17
Grey Goose La Poire, St. Germain, Sparkling	
PISTACHE MOSCOW MULE	15
Tito's Vodka, Ginger Beer, Lime, Fresh 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	
TRES AMIGAS	18
Chrome Horse Tequila, St. Germain, Lime Juice, Splash of Soda	
BLOOD ORANGE MANHATTAN	17
Knob Creek, Sweet Vermouth, Blood Orange Shrub	
LONDON CALLING	15
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
PISTACHE SPRITZER	15
Lillet Rose, Sparkling	

ASK ABOUT OUR NON ALCOHOLIC COCKTAILS



FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28

SEVEN | 38 EXTRA | 5

Mini Brioche With Fresh Honeycomb | 5

fromage

ST. ANDRÉ | COW | SOFT
Triple Cream, Smooth, Mushroomy

BRIE | COW | SOFT
Mild, Double-Cream, Supple

ÉPOISSES | COW | SOFT
Washed Rind, Garlicky, Fruity, Mushroomy

TETE DE MOINE | COW | SEMI HARD
Aged 6 months, Sweet. Fruity, Intense (Switzerland)

GRUYÈRE | COW | HARD
Caved Aged 1 year,
Earthy, Nutty, Intense (Switzerland)

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

PARMIGIANO-REGGIANO | COW | HARD
Aged 18-24 months,
Gritty Texture, Fruity, Nutty (Italy)

MANCHEGO D.O.P. | SHEEP | HARD
Aged 6 Months,
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

CHORIZO
Spicy, Smoked Paprika Sausage (Spain)

PATÉ DE CAMPAGNE
Country Style

JAMBON DE BAYONNE
Cured, Aged Ham

SOPRESSETTA FIORE
Spicy Garlic Fennel Italian Salami (Italy)

SALCHICHÓN IBÉRICO
Dry Cured (Spain)

DUCK PROSCIUTTO
Dry Cured
(Add \$2)