

# PISTACHE

MIKE BURGIO  
CHEF DE CUISINE

## STARTERS

ONION SOUP GRATINEE . . . . .	12	FRESH FRUIT PARFAIT . . . . .	10
Gruyère Cheese		Fresh Seasonal Fruit, Greek Yogurt, Streusel Topping	
MIXED BABY GREENS . . . . .	10	TARTARE DE SAUMON* . . . . .	19
Fresh Herbs, Shallots, Pistache Vinaigrette gf, v		Hand Cut Salmon, Cucumber, Charred Pineapple, Avocado, Jalepeño, Keylime Aioli	
BURGUNDY ESCARGOT . . . . .	14	ROASTED BEET SALAD . . . . .	16
Lemon Garlic Butter		Golden Beets, Baby Carrots, Herbed Goat Cheese, Honeycrisp Apple, Watercress, Pistachio, Tarragon Vinaigrette	
LE PUY LENTIL SALAD . . . . .	16	ITALIAN BURRATA . . . . .	20
Tabil Roasted Carrots, Housemade Raisins, Charred Red Onion, Orange, Pistachio, Fresh Herbs, Tahini Dressing		Fennel Jam, Marinated Tomato, Focaccia Crouton, Port Balsamic Reduction	

## ENTREES

BUTTERMILK WAFFLES . . . . .	14	CROQUE MONSIEUR . . . . .	16
Toasted Almonds, Fresh Berries, Vanilla Chantilly, Maple Syrup		Grilled Ham & Cheese, Gruyère, Grain Mustard, Bechamel (Add Fried Egg \$2)	
MUSHROOM OMELETTE . . . . .	18	PORK BELLY BLT . . . . .	17
Truffle Mornay, Petit Salad, Home Fries (Egg Whites \$3.50 Per Availability)		Fried Green Tomato, Mustard Slaw, Remoulade (Add Fried Egg \$2)	
PISTACHE SCRAMBLE . . . . .	15	SHRIMP ROLL . . . . .	20
Fresh Egg, Crème Fraîche, Chive, Marinated Beefsteak Tomato Add Summer Truffle \$15		Lemon Aioli, Butter Lettuce, Fine Herbs, Top Split Bun, Petite Augula Salad	
QUICHE LORRAINE . . . . .	17	CHEESEBURGER . . . . .	19
Leeks, Applewood Smoked Bacon, Gruyere, Mixed Baby Greens		USDA Prime Beef, Lettuce, Tomato, Onion, Pommes Frites	
STEAK & EGGS . . . . .	32	MOULES FRITES "MARINIÈRE" . . . . .	29
Char Grilled Center Cut NY Strip, Sunny Up Egg, Arugula, Home Fries, Sauce Au Poivre		P.E.I. Mussels, White Wine-Garlic-Shallot Broth, Pommes Frites	
PISTACHE BENEDICT . . . . .	18	GRILLED CHICKEN PAILLARD . . . . .	20
Spinach, House Made Canadian Bacon, 2 Eggs Sunnyside Up, Grilled Sourdough, Hollandaise		Marinated Grilled Chicken Breast, Arugula, Beefsteak Tomatoes, Fennel, Parmesan Reggiano	
SMOKED SALMON PLATTER . . . . .	26	STEAK TARTARE . . . . .	32
Red Onion, Capers, Egg, Cream Cheese, Arugula, Toasted Everything Bagel		Hand Cut, Traditional Garnish, Farm Egg, Mixed Greens, Sourdough	
NICOISE SALAD . . . . .	19	GRILLED FAROE ISLAND SALMON . . . . .	34
Mixed Greens, Tomato, Baby Sweet Peppers, Potato, Haricot Verts, Eggs, Olives, Anchovies, Albacore Tuna, Herb Vinaigrette		Signature Ratatouille, Arugula, Balsamic Drizzle	

## SIDES

CROISSANT . . . . .	5	HOME FRIES . . . . .	6
Served with Butter & Strawberry Jam		Caramelized Onions, Sweet Peppers	
PAIN AU CHOCOLAT . . . . .	5	WHITE STONE GROUND GRITS . . . . .	6
(Chocolate Croissant)		Aged White Cheddar	
BANANA WALNUT BREAD . . . . .	9	APPLEWOOD SMOKED BACON . . . . .	7
		TURKEY BREAKFAST SAUSAGE . . . . .	7

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

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

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

GRUYÈRE | COW | HARD  
Caved Aged 1 Year, Earthy, Nutty  
Intense, Switzerland

ROSETTE DE LYON  
Hard Saucisson

GARLIC SAUSAGE  
Semi Soft Saucisson

SAUCISSON SEC  
Hard Saucisson

CHORIZO  
Spicy, Smoked  
Paprika Sausage (Spain)

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  
Garlic & Herbs

**CHARCUTERIE**

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 . . . . . 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  
Tito's 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  
Franzy & Crazi, 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, California '20

SAUVIGNON BLANC . . . . . 19  
Sancerre, Domaine De La Villaudière, Reverdy 21

CHARDONNAY . . . . . 13  
Domaine de Bernier, Loire '20

CHARDONNAY . . . . . 17  
Hahn "SLH", Monterey County '19

CHARDONNAY . . . . . 22  
Pouilly Fuissé, Domaine Gonon '20

PINO GRIGIO . . . . . 13  
Velante, Italy '21

RIESLING . . . . . 18  
Trimbach, Alsace '19

GRÜNER . . . . . 16  
Domäne 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 . . . . . 15  
Smith & Hook, Central Coast, CA '19

CABERNET SAUVIGNON . . . . . 16  
Joel Gott, California '18

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

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