

PISTACHE

MIKE BURGIO
CHEF DE CUISINE

STARTERS

ONION SOUP GRATINEE..... 14 Gruyère Cheese	FRESH FRUIT PARFAIT 11 Fresh Seasonal Fruit, Greek Yogurt, Streusel Topping
MIXED BABY GREENS 12 Fresh Herbs, Shallots, Pistache Vinaigrette gf, v	TARTARE DE SAUMON* 21 Hand Cut Salmon, Cucumber, Charred Pineapple, Avocado, Jalepeño, Keylime Aioli
BURGUNDY ESCARGOT 16 Lemon Garlic Butter	ROASTED BEET SALAD 19 Golden Beets, Baby Carrots, Herbed Goat Cheese, Honeycrisp Apple, Watercress, Pistachio, Tarragon Vinaigrette
LE PUY LENTIL SALAD 19 Tabil Roasted Carrots, Housemade Raisins, Charred Red Onion, Orange, Pistachio, Fresh Herbs, Tahini Dressing	ITALIAN BURRATA 22 Fennel Jam, Black Kale, Seasonal fruit, Focaccia, White Balsamic Vinaigrette

ENTREES

BUTTERMILK WAFFLES..... 16 Toasted Almonds, Fresh Berries, Vanilla Chantilly, Maple Syrup	CROQUE MONSIEUR 18 Grilled Ham & Cheese, Gruyère, Grain Mustard, Bechamel (Add Fried Egg \$3)
PISTACHE SCRAMBLE 15 Fresh Egg, Crème Fraîche, Chive, Marinated Beefsteak Tomato	PORK BELLY BLT..... 20 Fried Green Tomato, Mustard Slaw, Remoulade (Add Fried Egg \$3)
QUICHE LORRAINE 17 Leeks, Applewood Smoked Bacon, Gruyere, Mixed Baby Greens	SHRIMP ROLL 26 Lemon Aioli, Butter Lettuce, Fine Herbs, Top Split Bun, Petite Augula Salad
STEAK & EGGS 32 Char Grilled Center Cut NY Strip, Sunny Up Egg, Arugula, Home Fries, Sauce Au Poivre	CHEESEBURGER..... 24 USDA Prime Beef, Lettuce, Tomato, Onion, Cheddar Cheese, Pommes Frites
PISTACHE BENEDICT 19 Spinach, House Made Canadian Bacon, 2 Eggs Sunnyside Up, Grilled Sourdough, Hollandaise	MOULES FRITES "MARINIÈRE" 35 P.E.I. Mussels, White Wine-Garlic-Shalot Broth, Pommes Frites
SPANISH FRITTATA..... 17 Sweet Peppers, Chorizo, Watercress, Baked In Cast Iron Skillet	GRILLED CHICKEN PAILLARD 26 Marinated Grilled Chicken Breast, Arugula, Beefsteak Tomatoes, Fennel, Parmesan Reggiano
SHRIMP & GRITS..... 32 Tasso Ham, White Cheddar Grits, Sweet Peppers	STEAK TARTARE 32 Hand Cut, Traditional Garnish, Farm Egg, Mixed Greens, Sourdough
SMOKED SALMON PLATTER 29 Red Onion, Capers, Egg, Cream Cheese, Arugula, Toasted Everything Bagel	GRILLED FAROE ISLAND SALMON 36 Signature Ratatouille, Arugula, Balsamic Drizzle
NICOISE SALAD 26 Mixed Greens, Tomato, Baby Sweet Peppers, Potato, Haricot Verts, Eggs, Olives, Anchovies, Albacore Tuna, Herb Vinaigrette	

SIDES

CROISSANT..... 5 Served with Butter & Strawberry Jam	HOME FRIES 7 Caramelized Onions, Sweet Peppers
PAIN AU CHOCOLAT..... 5 (Chocolate Croissant)	POMMES FRITES 9
WHITE STONE GROUND GRITS 8 Aged White Cheddar	APPLEWOOD SMOKED BACON 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

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
Garlic & 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 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 Le Poire, St. Germain, Sparkling

BY THE GLASS

BUBBLES
CHAMPAGNE 32
Pommery, Brut Royal, Reims, NV
CHAMPAGNE 34
Charles Le Bel "Inspiration", Brut, 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 14
Sonoma Fumé Blanc, Ferrari Carano, California '22
SAUVIGNON BLANC 19
Sancerre, Domaine De La Villaudière, Reverdy 21
CHARDONNAY 13
Domaine de Bernier, Loire '21
CHARDONNAY 17
Hahn "SLH", Monterey County '19
CHARDONNAY 22
Pouilly Fuissé, Domaine Gonon '20
PINOT GRIGIO 13
Velante, Italy '21
RIESLING 18
Trimbach, Alsace '20
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 '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 15
Smith & Hook, Central Coast, CA. '20
CABERNET SAUVIGNON 16
Joel Gott, California '18
MERLOT 11
Drumheller, Columbia Valley '18
MALBEC 14
Gouleyanr, Cahors '20
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