

PISTACHE

MIKE BURGIO
Chef de Cuisine

APPETIZERS

- ONION SOUP GRATINEE** 14
With Gruyère Cheese
- MIXED BABY GREENS** 11
Fresh Herbs, Shallots,
Pistache Vinaigrette **gf, v**
- BURGUNDY ESCARGOTS**..... 18
In Lemon Garlic Butter **gf**
- TARTARE DE SAUMON***.....24
Handcut Salmon, Charred Pineapple,
Cucumber, Avocado, Jalapeño,
Key Lime Aioli, Taro Chips **gf**
- PATÉ DE CAMPAGNE** 18
House Made Pickles,
Mustards, Petite Salad

SMALLPLATES

Add Petit Chicken Breast 6
Add Grilled Shrimp 12

- LE PUY LENTIL SALAD** 19
Tabil Roasted Carrots,
Housemade Raisins, Pickled Onion,
Orange, Cashew, Hummus Smear,
Tunisian Flatbread, Tahini Dressing **veg**
- ARUGULA & PARMESAN** 18
Beefsteak Tomatoes, Fennel,
Parmigiano Reggiano,
Lemonette Dressing **gf, veg**
- ROASTED BEET SALAD** 18
Golden Beets, Baby Carrots,
Herbed Goat Cheese, Pistachio,
Honeycrisp Apple, Watercress,
Tarragon Vinaigrette **gf, veg**
- CAULIFLOWER TAGINE**.....24
Roasted Carrots, Lentils, Chickpeas, Spicy
Cashews, Dates, Coconut Milk, Fresh
Herbs, Minted Yogurt **gf, veg**
- FARRO SALAD** 18
Oyster Mushrooms, Baby Eggplant,
English Peas, Roasted Carrots,
Fresh Herbs, Harissa Vinaigrette **v**

BISTRO PLATES

ARTISAN CHEESE & CHARCUTERIE SELECTION

CHOICE OF 3 | 18

CHOICE OF 5 | 28

CHOICE OF 7 | 38

(full selections on back)

LUNCH PLATES & SPECIALTIES

MON - FRI
11:30 AM - 2:30 PM

MOULES FRITES "MARINIÈRE"

36

P.E.I. Mussels,
Pommes Frites,
White Wine-Garlic-Shallot Broth **gf**

SMOKED SALMON PLATTER*

28

Red Onion, Capers, Egg,
Sour Cream, Arugula,
Grilled Sourdough

GRILLED FAROE ISLAND SALMON

36

Signature Ratatouille,
Arugula, Balsamic Drizzle **gf**

PETIT BRANZINO

32

Farro, Oyster Mushrooms,
Baby Eggplant, English Peas,
Roasted Carrots, Fresh Herbs,
Harissa Vinaigrette

SPANISH OCTOPUS

28

Broccolini, Sundried Tomato,
Marcona Almond, Chorizo,
Smoked White Bean Puree **gf**

QUICHE LORRAINE

18

Leeks, Applewood Smoked Bacon,
Gruyere, Mixed Baby Greens

BISTRO STEAK

36

8oz Hanger Steak, Maître D Butter,
Pomme Frites **gf**

STEAK TARTARE*

36

Hand Cut, Traditional Garnish,
Farm Egg, Mixed Greens,
Pommes Frites,
Grilled Sourdough

SALADS

- NIÇOISE SALAD** 26
Mixed Greens, Tomato,
Baby Sweet Peppers, Potato,
Egg, Olives, White Anchovy,
Albacore Tuna, Herb Vinaigrette **gf**

COBB SALAD

24

Lardon, Hard Boiled Egg,
Corn, Tomato, Avocado,
Blue Cheese,
Buttermilk Dressing **gf**

GRILLED CHICKEN PAILLARD

26

Marinated Chicken Breast, Arugula,
Fennel, Beefsteak Tomatoes,
Parmigiano Reggiano,
Lemonette Dressing **gf**

SANDWICHES

Choice of Pommes Frites or Baby Greens

BLACKENED LOCAL FISH

22

Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun

GRILLED CHICKEN

22

Jambon de Bayonne,
Roquefort, Caramelized Onion,
Frisée, Ciabatta

PATÉ SANDWICH (BÁHN MÌ)

20

Housemade Paté, Pickled Vegetables,
Mixed Herbs, Baguette

SHRIMP ROLL

28

Lemon Aioli, Butter Lettuce,
Fine Herbs, Top Split Brioche Bun

CROQUE-MONSIEUR

18

Roasted Ham & Cheese,
Gruyère, Grain Mustard, Béchamel
CROQUE MADAME (Fried Egg Add \$3)

HAMBURGER

22

10oz House Blend, Lettuce,
Tomato, Onion, Brioche Bun
Add Cheese \$3
(Cheddar, Gruyère)

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

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. ANDRÉ 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
Fine Herbs

CHARCUTERIE

ROSETTE DE LYON

Hard Saucisson

GARLIC SAUSAGE

Semi Soft Saucisson

PATÉ DE CAMPAGNE

Country Style

CHORIZO

Spicy, Smoked
Paprika Sausage (Spain)

JAMBON DE BAYONNE

Cured, Aged Ham

SOPPRESATTA FIORE

Spicy Garlic Fennel, Italian Sausage

DUCK PROSCIUTTO Add \$2

Dry Cured

SALCHICHÓN IBÉRICO

Dry Cured (Spain)

ASK ABOUT OUR CHARCUTERIE
SPECIALS

BEER

KRONENBOURG9.5
France (Draft 500ml)

KRONENBOURG BLANC8.5
France

TUCHER HELLES HEFE WEIZEN ...8.5
Germany

BECK'S PREMIER8.5
Germany

BUD LIGHT 8
St. Louis, MO

MICHELOB ULTRA 8
St. Louis, MO

GOOSE ISLAND IPA8.5
New York

STELLA LIBERTÉ (0.0%)8.5
Belgium

SPECIALTY COCKTAILS

LAVENDER MARTINI 16
Tito's Vodka, Dry Vermouth,
Lime Juice, Lavender Syrup

FRENCH PEAR MARTINI ... 17
Grey Goose Le Poire,
St. Germain, Splash of Sparkling

PISTACHE MOSCOW MULE . 15
Tito's Vodka, Ginger Beer,
Lime, 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 Passion Fruit Liqueur

TRES AMIGAS 18
Chrome Horse Tequila,
St. Germain, Lime,
Splash of Soda

B.O. MANHATTAN 17
Knob Creek, Sweet Vermouth,
Blood Orange Shrub

LONDON CALLING 15
Pimms, Ginger Beer,
Simple Syrup, Lemon Juice,
Muddled Cucumber & Orange. 16

WINES BY THE GLASS

BUBBLES

CHAMPAGNE29
Pommery, Brut Royal, Reims, NV

CHAMPAGNE ROSÉ37
Pommery Pop Pink, NV, Reims (Split)

PROSECCO 14
Franz & Cratzi, Treviso, Italy NV (Split)

SPARKLING BdeB 14
Blanc De Blancs, Marie France

SPARKLING ROSÉ 18
Rosé, Gérard Bertrand,
Crémant de Limoux '20

WHITE & ROSÉ

SAUVIGNON BLANC 12
Bordeaux Blanc, Franc Beauséjour,
France '23

SAUVIGNON BLANC16
Stoneleigh, Marlborough '23

SAUVIGNON BLANC 20
Sancerre, Domaine De La Villaudière,
Reverdy, Loire Valley '23

CHARDONNAY13
Domaine de Bernier, Loire Valley '22

CHARDONNAY16
Cline "Hat Strap", Carneros-Napa '22

CHARDONNAY23
Pouilly Fuisse, Maison De La Denante '23

CHARDONNAY26
Domaine Chavy-Chouet, Bourgogne '21

PINOT GRIGIO13
Ca' Montini D.O.C.G, Italy '23

RIESLING18
Trimbach, Alsace '21

CHENIN BLANC16
Vouvray, Charles Bove, Loire Valley '22

ROSÉ13
83 Rue de St. Tropez,
Côtes de Provence, France '23

ROSÉ18
La Chapelle Gordonne,
Côtes de Provence '22

RED

BORDEAUX BLEND12
Château Clou du Pin,
Bordeaux Superieur '21

BORDEAUX BLEND18
Château Marjosse,
Grand Vin de Bordeaux '19

ST. EMILION24
Château Belle Assise, St. Emilion '19

CABERNET SAUVIGNON14
Joel Gott, CA '21

CABERNET SAUVIGNON16
Vina Robles, Paso Robles CA '21

CABERNET SAUVIGNON18
Felizola, Bergerac-France '19

MERLOT12
Drumheller, Columbia Valley '21

MALBEC15
Petit Jammes, Cahors '21

PINOT NOIR17
Bourgogne, Vignerons De Bel Air '21

PINOT NOIR20
Belle Glos "Balade", Arroyo Seco, CA '22

GRENACHE/SYRAH 14
Côtes-du-Rhône, Dom Les Grands Bois '20