

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**..... 16
In Lemon Garlic Butter **gf**
- TARTARE DE SAUMON***..... 21
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
- ITALIAN BURRATA** 22
Fennel Jam, Watercress,
Seasonal Fruit, Focaccia,
White Balsamic Vinaigrette **gf, veg**
- 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"
32
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
28
Farro, Oyster Mushrooms,
Baby Eggplant, English Peas,
Roasted Carrots, Fresh Herbs,
Harissa Vinaigrette **gf**

SPANISH OCTOPUS
28
Summer Squash, Heirloom Tomato,
Kalamata Olives, Fregola,
Basil Vinaigrette **gf**

SUMMER TRUFFLE
24
Cavatelli Pasta, Mornay Sauce **veg**

QUICHE LORRAINE
17
Leeks, Applewood Smoked Bacon,
Gruyere, Mixed Baby Greens

BISTRO STEAK
36
8oz Hanger Steak, Maître D Butter,
Pomme Frites **gf**

STEAK TARTARE*
32
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 26
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 21
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

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 Sausage

DUCK PROSCIUTTO

Add \$2
Dry Cured

SALCHICHÓN IBÉRICO

Dry Cured (Spain)

BEER

KRONENBOURG9.5
France (Draft 500ml)

KRONENBOURG BLANC8.5
France

TUCHER HELLES HEFE WEIZEN8.5
Germany

BECK'S PREMIER8.5
Germany

BUD LIGHT8
St. Louis, MO

MICHELOB ULTRA8
St. Louis, MO

GOOSE ISLAND IPA8.5
New York

STELLA LIBERTÉ (0.0%)8.5
Belgium

SPECIALTY COCKTAILS

LAVENDER MARTINI16
Tito's Vodka, Dry Vermouth,
Lime Juice, Lavender Syrup

FRENCH PEAR MARTINI17
Grey Goose Le Poire,
St. Germain, Splash of Sparkling

PISTACHE MOSCOW MULE15
Tito's Vodka, Ginger Beer,
Lime, Basil

FRENCH 7517
Hendrick's Gin, Sparkling, Lemon
Juice, Simple Syrup

ENZONI16
Nolet's Gin, Campari,
Lemon, Simple Syrup, Grapes

**SPICY PASSION FRUIT
MARGARITA**17
Ghost Spicy Tequila,
Chinola Passion Fruit Liqueur

TRES AMIGAS18
Chrome Horse Tequila,
St. Germain, Lime,
Splash of Soda

B.O. MANHATTAN17
Knob Creek, Sweet Vermouth,
Blood Orange Shrub

LONDON CALLING15
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)

PROSECCO14
Franzies & Cratzi, Treviso, Italy NV (Split)

SPARKLING BdeB14
Blanc De Blancs, Marie France

SPARKLING ROSÉ18
Rosé, Gérard Bertrand,
Crémant de Limoux '20

WHITE & ROSÉ

SAUVIGNON BLANC12
Bordeaux Blanc, Franc Beauséjour,
France '22

SAUVIGNON BLANC16
Stoneleigh, Marlborough '22

SAUVIGNON BLANC20
Sancerre, Domaine De La Villaudière,
Reverdy, Loire Valley '22

CHARDONNAY13
Domaine de Bernier, Loire Valley '21

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

CHARDONNAY23
Pouilly Fuissé, Domaine Gonon '22

CHARDONNAY26
Domaine Chavy-Chouet, Bourgogne '21

PINOT GRIGIO13
Ca' Montini D.O.C.G, Italy '22

RIESLING18
Trimbach, Alsace '21

CHENIN BLANC16
Vouvray, Charles Bove, Loire Valley '22

ROSÉ13
83 Rue de St. Tropez,
Côtes de Provence, France '22

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

MALBEC14
Petit Jammes, Cahors '20

PINOT NOIR17
Bourgogne, Vignerons De Bel Air '20

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

GRENACHE/SYRAH14
Côtes-du-Rhône, Dom Les Grands Bois '20