

SOUPS & APPS

- SOUP DU JOUR** 9
- ONION SOUP GRATINEE**11
With Gruyère Cheese
- MIXED BABY GREENS** 9
Fresh Herbs, Shallots, Dijon Vinaigrette
gf, v
- BURGUNDY ESCARGOTS**12
In Lemon Garlic Butter *gf*
- SALMON TARTARE**.....16
Smoked & Fresh Salmon, Cilantro
Avocado Mousse, Grapefruit,
Ginger Oil, Pickled Shitake,
Lemon Aioli, Potato Crisps *gf*
- SEARED TUNA CRUDO**.....19
Avocado, Charred Scallions,
Confit Peppers, Opal Basil,
Lemon Aioli, Fingerling Chips *gf*

SMALL PLATES

Add Chicken 7
Add Shrimp 10

- LE PUY LENTIL SALAD**11
Shaved Garden Vegetables,
Fresh Herbs, Fingerling Chips,
Whole Grain Mustard Vinaigrette
gf, v
- ARUGULA & PARMESAN** 13
Local Baby Heirloom Tomato,
Lemonette Dressing
gf, veg
- ROASTED BEET SALAD**.....14
Whipped Goat Cheese,
Cara Cara Orange, Endive &
Arugula, Toasted Almonds,
Honey & Tarragon Vinaigrette
gf, veg
- ROASTED CAULIFLOWER &
BROCCOLINI**14
Capers, Espelette,
Tomato Gremolata,
Roasted Garlic & Basil Aioli
Parmesan Reggiano *veg*
- CAULIFLOWER RISOTTO** 15
Baby Spinach, Lemon,
Grilled Broccoli, Crispy Capers,
Shaved Parmesan Reggiano
Ciabatta Croutons

BISTRO PLATES

ARTISAN CHEESE &
CHARCUTERIE SELECTION

CHOICE OF 3 | 17

CHOICE OF 5 | 27

CHOICE OF 7 | 36

(full selections on back)

LUNCH PLATES & specialties

**MOULES FRITES
"MARINIÈRE"**
23
P.E.I. Mussels, Pommes Frites,
White Wine-
Garlic-Shallot Broth *gf*

SMOKED SALMON PLATTER
22
Red Onion, Capers, Egg,
Sour Cream, Arugula,
Toasted Brioche

GRILLED SALMON
25
Signature Ratatouille,
Arugula, Basil Pesto,
Red Pepper Coulis *gf*

**LOCAL DAY BOAT
SWORDFISH**
28
Char Grilled, Cauliflower
Risotto, Baby Spinach,
Grilled Broccoli, Crispy
Capers, Ciabatta Croutons,
Lemon Beurre Blanc

PROVENCALE QUICHE
13
Bell Peppers, Onions, Garlic,
Fennel, Olives, Goat Cheese,
Mixed Greens

VEGETABLE PLATE
19
Market Selection, Ratatouille,
Lentil Salad, Grilled
Portobello, Tempura
Zucchini Blossom *gf, v*

LUNCH STEAK FRITES
29
Char-Grilled 6oz Creekstone
Farms Prime Flat Iron,
Maitre D Butter,
Pomme Frites *gf*
(or Blue Cheese Salad)

STEAK TARTARE
25
Hand Cut Tenderloin, Mixed
with Traditional Condiments,
Pommes Frites, Greens *gf*
(Add Egg Yolk \$2)

FILET AU POIVRE
36
Pepper Crusted Beef
Tenderloin, Black Pepper
Brandy Sauce,

SALADS

- NIÇOISE SALAD** 18
Mixed Greens, Tomato,
Haricots Verts, Red & Green
Bell Pepper, Potato, Eggs, Olives,
Anchovies, Albacore Tuna *gf*
(Seared Tuna Add \$7)
- SEAFOOD SALAD**..... 22
Sautéed Shrimp, Bay Scallops,
Cherry Tomato, Romaine, Mango,
Avocado, Heart Of Palm,
Toasted Coconut, Cilantro
Lime Vinaigrette *gf*
- GRILLED CHICKEN PAILLARD**..... 18
Lightly Pounded Marinated
Chicken Breast, Arugula, Fennel,
Local Baby Heirloom Tomatoes,
Parmesan Reggiano *gf*
- DUCK CONFIT** 24
Frisée & Arugula, Caramelized
Pears, Dried Cranberries,
Toasted Pecans, Maytag Blue,
Honey Tarragon Vinaigrette

SANDWICHES

Served with Pommes Frites
or Mixed Baby Greens

- BLACKENED LOCAL FISH**..... 19
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun
- GRILLED CHICKEN**..... 15
Roasted Red Peppers, Cucumber,
Olive Tapenade, Arugula,
Basil Pesto, Ciabatta Bread
Add Cheese \$2
(Cheddar, Gruyère or Blue Cheese)
- CROQUE-MONSIEUR** 14
Roasted Ham & Cheese, Gruyère,
Béchamel
- CROQUE-MADAME**..... 16
Croque-Monsieur with Fried Egg
- HAMBURGER**15
Romaine, Lettuce, Tomato,
Onion, Brioche Bun
Add Cheese \$2
(Cheddar, Gruyère or Blue Cheese)
- VEGETARIAN**..... 13
Roasted Red Peppers, Cucumber,
Olive Tapenade, Portobello,
Arugula, Basil Pesto,
Ciabatta Bread *veg*

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