

SMALL PLATES

Add Chicken 7 | Add Shrimp 10

- ONION SOUP GRATINEE** 11
with Gruyère Cheese
- MIXED BABY GREENS** 9
Fresh Herbs, Shallots,
Pistache Vinaigrette
gf, v
- ARUGULA & PARMESAN** 15
Beefsteak Tomatoes,
Parmesan-Reggiano,
Lemonette Dressing *gf, veg*
- LE PUY LENTIL SALAD** 14
Tabil Roasted Carrots, Housemade
Raisins, Charred Red Onion,
Orange, Pistachio, Fresh Herbs,
Tahini Dressing *gf, veg*
- CHARRED BROCCOLINI &
EGGPLANT** 14
Roasted Garlic Hummus,
Kalamata Olive, Mint, Feta,
Preserved Lemon *gf, veg*
- BURGUNDY ESCARGOTS** 12
In Lemon Garlic Butter *gf*
- TARTARE DE SAUMON*** 16
Handcut Salmon, Cucumber,
Charred Pineapple, Avocado,
Jalapeño, Key Lime Aioli,
Taro Chips *gf*
- PATÉ DE CAMPAGNE** 14
House Made Pickles, Mustards,
Petite Salad

COCKTAILS

- ST. GERMAIN COCKTAIL** 14 | 1L
CARAFE | 40
Champagne, Club Soda, St. Germain
Elderflower Liqueur, Lemon Twist
- APEROL SPRITZ** 14 | 1L
CARAFE | 45
Aperol, Sparkling,
Splash Soda, Orange Slice
- MIMOSA** 11 | 1L
CARAFE | 30
Fresh Squeezed Orange Juice,
Champagne
- PISTACHE BLOODY MARY** 12
Dixie Black Pepper Vodka, Tomato
Juice, Spices, Blue Cheese Olives
- WHITE PEACH BELLINI** 13
White Peach Purée, Champagne

BISTRO PLATES

ARTISAN CHEESE &
CHARCUTERIE SELECTION

CHOICE OF 3 | 17

CHOICE OF 5 | 27

CHOICE OF 7 | 36

(full selections on back)

BRUNCH

menu

SAT & SUN
11:00AM - 2:30PM

PETIT DEJEUNER

- CROISSANT**
4
Served with Butter & Jam *veg*
- PAIN AU CHOCOLAT**
4
(Chocolate Croissant) *veg*
- FRESH FRUIT PARFAIT**
9
Fresh Seasonal Fruit, Greek
Yogurt, Streusel Topping
- BUTTERMILK WAFFLES**
13
Toasted Almonds, Fresh
Berries, Vanilla Chantilly,
Maple Syrup

BRUNCH PLATES

- PISTACHE BENEDICT**
16
Spinach, Housemade Canadian
Bacon, 2 Eggs Sunnyside Up,
Grilled Sourdough, Hollandaise
- OMELETTE**
15
French Ham, Mushroom,
Gruyere, Home Fries, Toast
Egg White (add \$2)
- SMOKED SALMON OMELETTE**
18
Goat Cheese, Home Fries,
Toast *veg*
Egg White (add \$2)
- AVOCADO TARTINE**
18
Crushed Avocado, Soft
Boiled Eggs, Alfalfa Sprouts,
Watermelon Radish,
Toasted Baguette *veg*
- CROISSANT SANDWICH**
16
Scrambled Eggs, Jambon de
Bayonne, Arugula, Tomato,
Roasted Garlic & Basil Aioli
- CROQUE MADAME**
16
Grilled Ham & Cheese, Gruyere,
Bechamel, Fried Egg
- STEAK & EGGS**
29
Char Grilled Creekstone Farms
Center Cut NY Strip,
Sunny Up Egg, Arugula,
Cherry Tomato, Homefries,
Sauce Au Poivre *gf*

SANDWICHES

- CROQUE MONSIEUR**..... 14
Grilled Ham & Cheese, Gruyere,
Bechamel Add Fried Egg
(Croque-Madame \$2)
- BLACKENED FISH SANDWICH**..... 19
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun
- HAMBURGER** (USDA Prime Beef).... 15
Romaine Lettuce, Tomato, Onion,
Brioche Bun
(Cheddar, Gruyère, Blue Cheese
Add \$2)
- VEGAN BURGER** 15
Beyond Burger Patty,
Romaine Lettuce, Tomato, Onion,
Vegan Brioche Bun *v*
(Vegan Cheddar Add \$2)

MAIN PLATES

- QUICHE LORRAINE** 15
Leeks, Gruyere,
Applewood Smoked Bacon,
Mixed Greens
- NICOISE SALAD**..... 18
Mixed Greens, Tomato,
Baby Sweet Peppers, Potato,
Haricots Verts, Eggs, Olives,
Anchovies, Albacore Tuna,
Herb Vinaigrette *gf*
- SHRIMP BROCHETTE SALAD** 24
Grilled Shrimp, Lacinato Kale,
Shaved Crudites, Bosc Pear,
Toasted Quinoa,
Raspberry Vinaigrette *gf*
- GRILLED CHICKEN PAILLARD** 20
Marinated Chicken Breast,
Arugula, Beefsteak Tomatoes,
Fennel, Parmesan Reggiano *gf*
- MOULES FRITES "MARINIÈRE"** 25
P.E.I. Mussels, White Wine-
Garlic-Shallot Broth,
Pommes Frites *gf*
- SMOKED SALMON PLATTER*** 24
Red Onion, Capers, Egg,
Sour Cream Arugula,
Toasted Everything Bagel
- GRILLED SALMON** 27
Signature Ratatouille, Arugula,
Basil Pesto, Balsamic Drizzle *gf*
- STEAK FRITES**..... 38
Char-Grilled 10oz Creekstone
Farms Center Cut NY Strip,
Maître D' Butter, Pomme Frites *gf*
- BRUNCH STEAK TARTARE*** 32
Hand Cut, Traditional Garnish,
Farm Egg, Mixed Greens,
Pommes Frites, Grilled Sourdough
- FILET AU POIVRE**..... 44
Pepper Crusted Beef Tenderloin,
Black Pepper Brandy Sauce,
Pommes Frites *gf*

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

18% 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

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

RACLETTE DE SAVOIE COW | SEMI HARD

Pressed Raw Milk,
Fruity, Pungent

GRUYÈRE | COW | HARD

Aged 6 mo., Earthy, Nutty,
Intense, Switzerland

AGED CHEDDAR | COW | HARD

Crumbly, Mild Flavor (USA)

PARMESAN REGGIANO COW | HARD

Aged 18-24 months, Gritty
Texture, Fruity, Nutty (Italy)

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

CHABICHOU GOAT | SOFT

Natural Rind, Firm,
Creamy Texture

CHÈVRE BUCHETTE GOAT | SOFT

Fresh Goat Cheese with
Garlic & Herbs

Charcuterie

ROSETTE DE LYON

Hard Saucisson

GARLIC SAUSAGE

Hard Saucisson

CHORIZO

Spicy, Smoked
Paprika Sausage (Spain)

PATÉ DE CAMPAGNE

Country Style

JAMBON DE BAYONNE

Cured, Aged Ham

DUCK "HAM"

Smoked Duck Breast

DUCK PROSCIUTTO

Dry Cured

SALCHICHÓN IBÉRICO

Dry Cured

BEER

KRONENBOURG

France (Draft 500ml) 8

KRONENBOURG BLANC

France 7.5

TUCHER HELLES HEFE WEIZEN

Germany . . . 7.5

BECK'S PREMIER

Germany . 7.5

STELLA ARTOIS

Belgium . . 7.5

BUD LIGHT

St. Louis, MO. . . . 7

MICHELOB ULTRA

St. Louis, MO. 7

FUNKY BUDDHA

'HOP GUN' IPA

Oakland Park, FL 7.5

ST PAULI GIRL

Non-Alcoholic, Germany 6.5

SPECIALTY COCKTAILS

ENZONI 15

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

LONDON CALLING 12

Pimms, Ginger Beer, Simple Syrup,
Lemon Juice, Muddled Cucumber &
Orange

PISTACHE MOSCOW MULE . 13

Tito's Handmade Vodka,
Ginger Beer, Lime, Fresh Basil

FRENCH 75 14

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

LAVENDER MARTINI 14

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

TRES AMIGAS 14

Patron Silver, St. Germain, Lime
Juice, Splash of Soda

PISTACHE SPRITZER 14

Lillet Rose, Sparkling

FRENCH PEAR MARTINI . . 15

Grey Goose Le Poire,
St. Germain, Sparkling

WINES BY THE GLASS

Bubbly

CHAMPAGNE 22
Pommery, Apanage Brut, Reims, NV

CHAMPAGNE 27
Charles Le Bel "Inspiration", Brut, NV

CHAMPAGNE 37
Pommery Pop Pink, NV, Reims (Split)

PROSECCO (Split) 11
La Gioiosa Prosecco Treviso, Italy NV

SPARKLING 10
Blanc De Blancs, François Montand

SPARKLING 16
Rosé, Gérard Bertrand,
Crémant de Limoux '16

White & Rose

SAUVIGNON BLANC 10
Bordeaux Blanc, Franc Beauséjour,
France '19

SAUVIGNON BLANC 12
Sonoma Fumé Blanc, Ferrari Carano,
California '20

SAUVIGNON BLANC 16
Sancerre, Domaine de la Villaudière,
Reverdy '20

CHARDONNAY 11
Domaine de Bernier, Loire '20

CHARDONNAY 15
Starmont, Carneros '17

CHARDONNAY
Pouilly Fuissé, Domaine Gonon '19 19

CHARDONNAY 21
Domaine Chavy Chouet, Bourgogne '17

PINOT GRIGIO 10
Santa Cristina, Italy '20

RIESLING 16
Trimbach, Alsace '18

CHENIN BLANC 12
Vouvray, Château de Valmer,
Loire Valley '18

ROSÉ 10
Côtes de Provence France,
Rue de St. Tropez, 83 '20

ROSÉ 16
La Chapelle Gordonne,
Côtes de Provence '18

Red

BORDEAUX BLEND 11
Château Clou du Pin '19

BORDEAUX BLEND 18
Château de Viaud, Lalande de Pomerol '19

CABERNET SAUVIGNON 13
Picket Fence, Alexander Valley, CA. '17

CABERNET SAUVIGNON 14
Joel Gott, California '18

MERLOT 10
Drum Heller, Columbia Valley '17

MALBEC 12
Petit Jammes, Cahors '19

PINOT NOIR 13
Ron Rubin, Russian River Valley, CA '18

PINOT NOIR 16
Bourgogne, Vignerons De Bel Air '17

GRENACHE/SYRAH 11
Côtes-du-Rhône,
Domaine La Grangette '18