



## Pastis Champagne Brunch

Endless Mimosa \$12 Per Person/ Pastis Aperitif De La Maison \$8 Per Glass/ Pastis Bloody Mary \$8 Per Glass Alcohol Can Only Be Served After 12:30 In Roswell

**Farm Fresh Eggs**..... \$ 9  
Two Farm Fresh Eggs/Any Style/Lyonnais Potatoes/Brioche Toast/Choice of Crispy Applewood Bacon or Pork Sausage

**PASTIS Farmhouse Skillet**.....\$12  
Two Poached Eggs/Lyonnais Potatoes/Chefs Blend Mushrooms/Bechmal Sauce/Pork Sausage/Applewood Bacon/Red and Yellow Bell Peppers/Red Onions/Fennel/Shallots/Gruyere Cheese/Pando

**Eggs Benedict**.....\$10  
Poached Eggs/Buttered Brioche/Choice of Black Forest Ham or Smoked Salmon/Hollandaise Sauce/Lyonnais Potatoes/Char Grilled Asparagus

**French Toast Plate**.....\$12  
Vanilla Bean Grand Marnier Batter/Brioche Bread/Strawberry Compote/Warm Syrup/Candied Walnuts/Powdered Sugar/Crispy Applewood Bacon

**Omelette Du Jour**..... \$ 9  
Chef's Daily Omelette Creation/Farm Fresh Eggs/Petite Side Salad

**Crab Cake Benedict**..... \$14  
Poached Egg/One Jumbo Lump Crab Cake/Spicy Hollandaise Sauce/Lyonnais Potatoes/Char Grilled Asparagus

**Belgium Waffle Plate**.....\$10  
Belgium Waffles/Honey Butter/Fresh Strawberries/Warm Maple Syrup/Crispy Applewood Bacon

**Quiche Lorraine**.....\$12  
Black Forest Ham/Wild Mushrooms/Applewood Bacon/Onions/Gruyere Cheese

**Pastis Croissant Egg Sandwich**..... \$ 9  
Two Eggs any style/Croissant/Gruyere Cheese/Choice of Crispy Applewood Bacon or Ham/Petite Salad

**Mediterranean Eggs**..... \$ 9  
Scrambled Eggs/Tomatoes/Saffron Potatoes/Sausage/Basil/Goat Cheese

## Salads

Add to any salad: Chicken \$4/  
Salmon \$6/Shrimp \$6/Ahi Tuna \$7/  
Cab Steaks \$10

**Zucchini "Pasta"**..... \$ 8  
Fresh Mix of Zucchini and Yellow Squash Cut on a Mandolin into Noodle-like Strips, Cherry Tomatoes, Basil Leaves, Candied Walnuts, Goat Cheese, Dried Cranberries, Herb Vinaigrette, and Pistou

**PASTIS House Salad**..... \$ 7  
Local Organic Greens/Goat Cheese/Candied Walnuts/Dried Cranberries/Citrus Vinaigrette

**Caesar Salad**..... \$ 6  
Romaine Hearts/Tomato/Grana Padano Cheese/Kalamata Olives/Toasted Baguette/Roasted Garlic Caesar

**Duck Confit Salad**..... \$ 9  
Maple Leaf Duck/Local Organic Greens/Granny Smith Apples/Candied Walnuts/Blue Cheese/Poppy Seed Caesar

**Mozzarella And Garden Tomato Salad**.... \$12  
Terra Felice Mozzarella di Buffalo/Heirloom Tomatoes/Charred Peppers/Arugula Tossed With Herb Vinaigrette/Balsamic Reduction/Pistou

**Tuna Nicoise**..... \$10  
Local Organic Greens/Chopped Tuna/Red Onion/Artichokes/Charred Peppers/Haricot Vert/Boiled Egg/Tomato/Kalamata Olives/Saffron Potatoes/

## Sandwiches

Choice of Homemade French Fries,  
Chips, or Side Salad

**Grilled Vegetable** ..... \$ 10  
Ciabatta Roll/Goat Cheese/Grilled Eggplant, Tomatoes, Zucchini and Yellow Squash/Charred Peppers/Sauteed Chefs Blend Mushrooms/Pistou/Balsamic Reduction/ Avocado

**Garden Tomato and Mozzarella**..... \$ 9  
**Add Proccutto**.....\$12  
Ciabatta Roll/Charred Peppers/Roasted Garlic Aioli/Arugula/Basil/Herb Vinaigrette/Pistou

**\*Croque-Monsieur/Madame**..... \$12  
Toasted Brioche/Black Forest Ham/Gruyere Cheese/Béchamel/Choice of Sunny Side Egg

**Classic French Dip**.....\$12  
Baguette/Shaved Roast Beef/Caramelized Onion/Brie Cheese/Horseradish/Pan Au Jus

**\*Pastis In House Ground CAB Burger**..... \$10  
(Short Rib, Brisket, and Chuck Blend)

**\*With Bison**..... \$14  
**Add Applewood Bacon**..... \$ 2  
Toasted Brioche Roll/Wild Mushrooms/Bordelaise/Choice Blue Cheese or Gruyere Cheese/Bibb Lettuce/Red Onion/Tomato

**Pastis Salmon Sandwich**..... \$ 8  
Baguette/Tomato/Bibb Lettuce/Red Onion/Caper Remoulade

**Tuna Bagnat**..... \$ 8  
**Add Ahi MR Tuna**..... \$15  
Chopped Tuna Salad/Charred Peppers/Tomato/Shaved Red Onion/Boiled Egg/Basil/ Caper-Aioli

**Provençal Chilled Chicken Salad**..... \$ 7  
Croissant/Chicken Salad/Walnuts/Apple/Poppy Seed Aioli

**Pastis Chicken Club**..... \$12  
Toasted Brioche Roll/Roasted Chicken Breast/Applewood Bacon/Bibb Lettuce/Tomato/Harisa Aioli

**Grilled Lamb Tenderloin Sandwich**..... \$15  
Ciabatta Roll/Kalamata Olives/Arugula/Red Onion/Tomatoes/Grana Padano Cheese/Rosemary Aioli

## Pastis Small Bites

**"Traditional Provençal Amuse-Bouche"**  
**Eggplant Caviar**..... 3pc/ \$ 4  
Roasted Eggplant/Charred Peppers/Grana Padano

**Brie Cheese**..... 3pc/\$ 5  
Red Grape and Orange/Touch of Grand Marnier Sauce

**Duck and Chicken Liver Mousse**..... 3pc/\$ 6  
Duck Breast and Chicken Liver Pate/Port Jelly/Pickled Shallots

**Tapenade**..... 3pc/\$ 4  
Nicoise Olive Spread/Herb Aioli/Roasted Garlic/Grana Padano

**Ratatouille**..... 3pc/\$ 5  
Roasted Provençal Vegetables/Goat Cheese

**Vodka Cured Salmon**..... 3pc/\$ 7  
Vodka Cured Salmon/Boiled Egg/Caper/Red Onion/Cream Cheese Aioli

**Tartines Chef Selection**..... 6pc/\$ 9  
Chefs Assortment of Traditional Provençal Tartines

**Hudson Valley Foie Gras Torchon**..... 2pc/\$10  
Grade A Foie Gras Poached in Cognac/Grilled Baguettes/Apple-Cranberry Port Wine Compote



## Lunch Entrée

**Trout Alcaze**.....\$14  
Half Pan Seared Trout /Fennel/Oven Roasted Tomatoes/Roasted Garlic/Brown Butter/Garlic Mashed Potatoes

**Tilapia Francaise**..... \$14  
Tilapia Filets/Lightly Battered/Orzo Pastis Nicoise/Roasted Garlic with Spinach/Lemon-Pastis Sauce

**Camembert Cheese Souffle**..... \$16  
Very Rich Twice Baked Camembert Cheese Souffle/Cream Topped with Gruyere Cheese/Side Local Organic Greens and Citrus Vinaigrette

**\*Pastis Steak Frites**..... \$19  
8oz Certified Angus Ribeye Char Grilled/Homemade French Fries/Local Organic Greens with a Citrus Vinaigrette/Side Hollandaise

**Pasta Du Jour**.....Ask Your Server  
Chefs Daily Selection

**Quiche Lorraine**..... \$12  
Black Forest Ham/Wild Mushrooms/Applewood Bacon/Onions/Gruyere Cheese/Petite Side Salad

**Bison Short Ribs**..... \$16  
Slow Braised Bison Rib/Garlic Mashed Potatoes/Ratatouille/Natural Braising Jus

**Roasted Chicken**..... \$14  
Roasted Chicken/Arugula/Shallots/Tomatoe/Fennel/Ciabatta Crouton/Valbreso Feta/Dried Cranberries/Olive Oil/Sherry Vinegar

Ask Server About Kids Menu  
Kitchen Split \$3  
18% Gratuity On Parties Over Six

\* Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness.

## Appetizers/Small Plates

**Pastis Duck Wings**..... \$12  
Three Flash Fried Duck Drumsticks/Sweet Chili Sauce and Sriracha Aioli Sauce

**PASTIS Meat Ball Sampler**.....\$12  
Four Meat Balls/Classic Lamb Meat Ball, Wild Boar Meat Ball, Venison and Camel Meat Ball/ Seasoned with Fresh Herbs/Garlic/Two Cheeses/Cocktail San Marzano Sauce/ Bordelaise Sauce

**Spinach and Mushroom Crepe**..... \$ 8  
Blend of Wild Mushrooms/Wilted Baby Spinach/Béchamel Gruyere Cream Sauce

**Three Cheese Tortelloni**..... \$ 8  
Sauteed Tomatoes/Artichokes/Lemon Cream Sauce

**Watermelon Caprese**..... \$ 8  
Local Watermelon/Valbreso Feta/Mellon Reduction/Mint Infusion/Balsamic Reduction/

**Pizza Du Jour**.....Ask Server  
Chefs Daily Special

**Calamari Pastis**..... \$10  
Classic Since 1998/Crispy Calamari Rings/Marinara and Sriracha Aioli Sauces

**Trio of Calamari**..... \$12  
Classic Pastis Calamari/Sweet Chili Calamari/Fried Capers and Anchovies Calamari

**Escargot Au Pastis**..... \$12  
Button Mushroom Caps Stuffed with Helix Snails/Goat Cheese, Fennel, and Bacon Stuffing/Garlic Compound Butter/Toasted Baguette

**\*Chilled Seafood Platter**..... \$18  
**Add Chilled Seared Tuna/Smoked Trout**

**Vodka Cured Salmon**..... \$24  
½ Dozen – Seasonal Oysters On Half Shell/PEI Mussels/Large Chilled Shrimp/Chilled Middle Neck Clams/Cocktail Sauce/Mignonette Sauce/Horseradish

**\*Seasonal Oysters on the Half Shell**  
**West Coast**.....Each \$ 2  
**East Coast** .....Each \$ 3  
Cocktail Sauce/Lemon/Horseradish

**\*Middle Neck Chilled Virginia Clam On The Half Shell**.....each...\$ 1  
Cocktail Sauce/Lemon

**Beef "Tartare" A L'Americaine**..... \$12  
Hand Chopped CAB Beef Tenderloin/Traditional Garnishments

**Mussels Pastis**.....\$10  
**Add Homemade Fries**..... \$12  
PEI Mussels/White Wine/Garlic/Fine Herbs/Touch of Cream/Tomatoes

**Lamb Chop Lollipops**.....\$14  
Three New Zealand French Lamb Rack Chops/Shallots/Garlic/Polenta Cake/Touch of Oro Bianco Truffle Wine

**\*Crab Cocktail**.....\$14  
Jumbo Lump Crab/Gulf Shrimp/Cilantro/Avocado/Red Onions/Lemon Aioli

**Panko Crusted Fried Oysters**..... \$ 9  
Mid Atlantic Flash Fried Oysters/Caper Remoulade/Balsamic Reduction

**Salmon Napoleon**.....\$10  
Vodka Cured Salmon/Lavish Bread/Avocado/Mozzarella Cheese/Tomato/Horseradish Aioli

**Crab Cake**..... \$12  
One Jumbo Lump Crab Cake/Herbs/Panko Dusted/Red Pepper Flake Dijon Grain Aioli Sauce/Balsamic Reduction

**Lemon And Spice Shrimp Cocktail**..... \$12  
Chilled Large Gulf Shrimp/Dusted with Old Bay Seasoning/Cocktail Sauce/Lemon

## Soups

**French Onion Soup**..... \$ 6  
**Herb Tomato Soup** .....\$ 6

## Cheeses

**Cheese Fondue**..... \$12  
Swiss Cheese and Chef's Selectin Accompaniments

**House Cheese Sampler**.....\$12  
**Individual Cheeses**

Valencay Goat Cheese.....\$ 5

Brie Cheese.....\$ 6

Le Superbe Gruyere Cheese.....\$ 6

**Chef's Cheese Selection Sampler**.....\$16

## Cheese and Meat Samplers

**House Cheese And House Meat Sampler**.... \$ 17

**Chef's Cheese Selection And Chef's Meat Selection Sampler**.....\$24

**Chef's Cheeses And House Meat Sampler**...\$20

**House Cheese and Chef's Meat Selection Sampler**.....\$22

## Samplers

**Meat Sampler**.....\$14

**Individual Meat**  
Free Range Chicken Liver And Maple Leaf Duck

Pate'.....\$ 7

Fiorucci Salumeria Italian Salami.....\$ 5

Prosciutto Di Parma.....\$ 7

**Chef's Meat Selection Sampler**.....\$20

## Brunch Appetizers & Side Dishes

**Yogurt Parfait Fresh Fruit/Granola**..... \$ 6

**Warm Croissant with Butter**.....\$ 4

**Crispy Applewood Bacon or Sausage**.....\$ 4

**Lyonnais Potatoes**.....\$ 4

**Asparagus Hollandaise**.....\$ 5

**Fresh Fruits Assortment**.....\$ 5

**Farm Fresh Eggs Any Style**.....\$ 4

**Orzo Primavera**.....\$ 4