



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/
Citrus Vinaigrette/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/
Citrus Vinaigrette

Soups

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

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

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

Sandwiches

Choice of Homemade French
Fries, Chips, or Side Salad

Grilled Vegetable Sandwich.....\$ 9
Ciabatta Roll/Goat Cheese/Grilled Eggplant, Tomatoes,
Zucchini and Yellow Squash/Charred Peppers/
Sautéed Chefs Blend Mushrooms/Pistou/Avocado

Garden Tomato and Mozzarella.....\$ 9
Add Prosciutto.....\$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 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.....\$ 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 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
Sautéed 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

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

Lunch Entrée

Trout Alcaise.....\$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 Beef 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

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

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

Lamb Chop Lollipops.....\$14
Three New Zealand French Lamb Rack Chops/
Rosemary and Thyme Rub/Shallots/Garlic/Polenta
Cake/Touch of Oro Vianco Truffle Wine

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

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

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

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

***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 Aioli Coulis/Balsamic Reduction

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

Samplers

House Meat Sampler.....\$ 14

Individual House Meats
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

Sides

Grilled Asparagus, Hollandaise.....\$ 6

Sautéed Spinach-Tomato, Garlic.....\$ 5

Ratatouille-Nicoise.....\$ 4

Roquefort Mashed Potatoes.....\$ 4

Orzo Primavera.....\$ 4

Gruyere Gratin Potatoes.....\$ 5

Nicoise Garden Grilled Vegetables

Assortment.....\$10