

## SNACKS

---

Fried Pickles & Olives  
Bagna Cauda 6.

Chicken “Yakitori”  
Scallion, Pickles 7.

Beef Tartare  
Yolk, Crispy Potatoes 10.

## SMALL BITES

---

Bucatini Cacio y Pepe  
Parmesan, Uni 12.

Crispy Maitake  
Truffle, Miso, Yolk, Cream Fraiche 10.

Grilled Calamari  
Papaya Salad, Peanuts, Brown Butter 15.

## LARGE BITES

---

Grilled Beef Flatiron  
Celery Root, Maitakes, Sunchokes 30.

Striped Bass  
Littleneck Clams, Celery, Parsnip 29.

Lamb Belly  
Chickpea Panisse, Anchovy, Green Olive 35.

## SANDWICHES

---

Grilled Shrimp Caesar  
Baby Gem Lettuce, Anchovy, Parmesan 16.

Thai Duck Salad  
Mixed Lettuce, Carrots, Cashews, Chile 14.

Grilled Pork Sausage  
Fennel and Onion Marmalade, Red Chili Flake 12.

Market Greens Salad  
Roasted Vegetables, Pumpkin Seed Vinaigrette 10.

Hush Puppies  
Bacon, Creamy & Acidic Aioli 8.

Wings  
Tamarind Glaze, Sesame 8.

Toasted Sourdough  
Bacon Jam, Broccoli, Aged Cheddar 7.

Tuna Tartare  
Squid Ink Rice Cracker, Miso, Yuzu 15.

Cavatelli  
Poached Egg, Roasted Squash, Capers, Pecorino Tartufo 13.

Olive Oil Poached Organic Salmon  
Onion Soubise, Baby Beets, Mustard, Buttermilk 26

Split-Roasted Young Chicken  
Red Polenta, Cipollini Onions, Serrano Ham, Swiss Chard 30

Chicken Paillard Salad  
Green Olive Tapenade, Shaved Fennel, Frisee Salad 16.

Mistral Burger  
Vermont Cheddar, Bacon Jam, Aioli, French Fries 16.

Hanger Steak Sandwich  
Aged Provolone, Baguette, Broccoli Rabe, Roasted Garlic 16.

Grilled Halloumi Cheese Sandwich  
White Bean Hummus, Fennel, Sprouted Grains, Arugula, Harissa 14.

## HOUSEMADE DRINKS

---

Honey Citrus Soda 4.

Hot Apple Cider 4.

Regular or Decaffeinated Coffee 3.5

Latte 4.5

Cappuccino 4.5

Tea 4.5

*earl grey cream, honey chamomile, cranberry harvest,  
english breakfast, citrus mint, jasmine green,  
cinnamon vanilla chai, decaf earl grey*



# MISTRAL

Here at Mistral, our plates are designed to be shared and will be sent to the table as the kitchen prepares them.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For your convenience, a 20% gratuity will be added to parties of 6 or more.

## DESSERTS 8.

---

Apple Cake  
Poached Figs, Vanilla, Brown Butter

Chocolate “S’more” Cup  
Chocolate Panna Cotta, Graham, Meringue

Peanut Mousse  
Banana Pudding, Peanut Crunch, Apricot