


APPETIZERS

Baby Arugula, Shaved Parmigiano Reggiano, Lemon Fennel Vinaigrette 8 

Patatas Bravas - Crispy Potatoes, Pimentón, Cumin Aioli, Scallions 9 

Lentil Soup, Piquillo Peppers, Spinach, Roasted Vegetables 10 


Chef's Selection of Three Charcuterie Items, Bread, Cornichons, Seasonal Mustard 29

Chef's Selection of Three Artisan Cheeses, Bread, Seasonal Jam 28 

BRUNCH

Poached Eggs, Roasted Pork Belly and Potato Torte, Tomatillo Salsa, Chipotle Hollandaise 16

Brioche French Toast, Cara-Cara Orange, Citrus Syrup, Cocoa Sugar 13 

Apple & Cinnamon Pancakes, Apple Butter, Cinnamon Sugar, Warm Maple Syrup 14 

Egg White Frittata - Oyster Mushrooms, Goat's Cheese, Arugula, Tarragon Hollandaise 14 

Tortilla Espanola - Baked Omelette of Spanish Chorizo, Potato, Onion and Garlic,
Smoked Paprika Tomato Aioli, Arugula and Spiced Bread Crumbs 14

Smoked Salmon Tartine - Catsmo Gold Smoked Salmon, Green Onion Mascarpone,
Watercress, Crisp Shallot and Horseradish Crème Fraîche on Pain de Seigle Toast
Served with Arugula Salad or Pommes Frites 16

Seared Ahi Tuna Niçoise Salad - Haircots Verts, Cherry Tomatoes, Cerignola Olives,
Red Onions, Boiled Egg, Chile Potatoes, Bibb Lettuce, Sherry Vinaigrette 26

Cacio e Pepe - Trofie Pasta, Parmigiano Reggiano, Black Pepper, Green Onion 14 
Served with Grilled Chicken 20

Braised Sliced Pork Belly Sandwich - Red Cabbage Slaw, Thousand Island, Rosemary Focaccia
Served with Arugula Salad or Pommes Frites 15

Chicken Milanese Sandwich - Avocado Relish, Salsa Rosa, Romaine Lettuce, Ciabatta Bun
Served with Arugula Salad or Pommes Frites 15

Monte Cristo - Prosciutto Cotto, Smoked Turkey Breast, Fontina, Dijonnaise, Levain Pan Loaf
Served with Arugula Salad or Pommes Frites 14

8oz. Lamb Burger, Creamy Oyster Mushrooms, Red Onion, Tomato, Feta Cheese, Brioche Bun
Served with Arugula Salad or Pommes Frites 15

8oz. Beef Burger, Ranch Aioli, Red Onion Marmalade, Applewood Smoked Bacon, Brioche Bun
Served with Arugula Salad or Pommes Frites 15

SIDE DISHES

- Pommes Frites 5
- Two Eggs Any Style 7
- Applewood Smoked Bacon 6
- Yogurt Parfait - Pomegranate Seeds,
Sundried Cherries, Housemade Granola,
Shaved Dark Chocolate 7

PRIVATE EVENTS & CATERING

FOR INFO: events@satisbistro.com

DELIVERY AVAILABLE
FROM
GRUBHUB & UBEREATS

 Vegetarian

Please let your server know of any allergies prior to ordering

\$25 Corkage Fee Per Bottle
20% Gratuity added for parties of 5 or more
Entree Minimum for Terrace Seating