

• BRUNCH •



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HORS D'OEUVRES

Bleu or Three Cheese Chips home-fried chips, bleu cheese or three cheese drizzle & cheese crumbles \$8.95

Debris Bleu or Three Cheese Chips pot roast, home-fried chips, bleu cheese or three cheese drizzle & cheese crumbles \$10.95

Three Cheese Frites frites, three cheese drizzle, mixed cheese blend \$8.95

Spinach & Artichoke Dip creamy spinach & artichoke dip, home-fried chips \$7.95

Mac & Cheese Croquettes fried macaroni & cheese bites, Louie dipping sauce \$7.95

Hummus Plate carrot, cucumber, feta, red bell pepper, kalamata olive, pita \$7.95

SOUPS

Corn & Shrimp traditional Louisiana tomato-based soup \$4.45 / \$5.95

Gumbo classic creole soup w/ chicken & sausage \$4.45 / \$5.95

Sweet Corn & Crab cream-based corn bisque w/ crab meat \$4.95 / \$6.95

SALADS

Our dressings include: House, Louie, Cane, Raspberry Poppyseed, Caesar, Asian Vinaigrette, Wasabi Vinaigrette, Balsamic Vinaigrette, Rosemary Orange Vinaigrette, Ranch, Remoulade, Honey Mustard & Bleu Cheese

Chicken Bistro grilled chicken, mandarin orange, dried cranberry, pecan on spinach w/ Raspberry Poppyseed Dressing \$13.95

Wasabi Chicken grilled chicken, cucumber, red bell pepper, avocado, wonton strips on mixed greens w/ Wasabi Vinaigrette & Asian glaze \$13.95

Chicken Chop grilled chicken, artichoke heart, tomato, cucumber, bleu cheese crumbles on romaine w/ House Dressing \$13.95

Steak Frite sliced flat iron, tomato, bleu cheese, frites on romaine w/ Cane Dressing \$14.95

Seafood crab meat, boiled shrimp, tomato, chopped hardboiled egg on romaine w/ House Dressing \$14.95

Blackened Shrimp blackened shrimp, mandarin orange, avocado, bacon, feta on mixed greens w/ Orange Rosemary Vinaigrette \$13.95

Shrimp Mediterranean boiled shrimp, kalamata olive, artichoke heart, tomato, Parmesan, feta on romaine w/ Balsamic Vinaigrette \$14.95

Sesame Crusted Tuna seared tuna rare, carrot, wonton strips on mixed greens w/Asian glaze & Asian Vinaigrette \$13.95

BRUNCH SIDES

Grits

Hashbrowns

Fruit Cup

— \$2.45 —

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

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Bread Pudding Bitez deconstructed bread pudding served w/ dipping sauces \$5.95

Pain Perdu Byronz Bread French toast, powdered sugar, dipping sauce \$9.95

Eggs Benedict grilled Canadian bacon, poached eggs, hollandaise sauce on toasted Byronz Bread, \$10.95

Bistro Sardou creamed spinach, poached eggs, hollandaise sauce on toasted Byronz Bread \$10.95

Shrimp Pomme Paillard two shrimp & potato pancakes, boiled shrimp, hollandaise sauce \$10.95

Brunch Mix & Match create a truly delectable brunch by mixing half portions of any two of the four items above \$10.95

Morning Salad bacon, dried cranberries, granny smith apples, feta, French toast croutons, poached egg & Balsamic Vinaigrette dressing \$9.95

Brunch Burger beef burger, poached egg, grilled Byronz bread, w/ Bistro hash browns \$11.95

Croque Madame Burger As featured on Food Network's *Burgers, Brew & 'Que* turkey burger, bacon mornay sauce, ham, spinach, tomatoes, poached egg w/ sweet potato frites \$11.95

Steak & Egg flat iron steak topped w/ a poached egg, Bistro hash browns \$17.95

Creole Grits & Grillades cheese grits, pot roast, creole gravy, cheese crumbles \$11.95

Shrimp & Grits crispy jumbo shrimp, cheese grits, BBQ shrimp sauce, mixed cheese crumbles \$13.95

Poché Etouffée crab meat, fried poached eggs, etouffée, hollandaise sauce on toasted Byronz Bread \$12.95

LUNCH PLATES

Back of the Stove Chicken stewed chicken, homestyle gravy, rice, fresh vegetables \$11.95

Chicken Paillard grilled flattened chicken breast, onion roasted potatoes, fresh vegetables \$12.95

Chicken & Parmesan Dumplings baked chicken, fried Parmesan dumplings, velouté sauce \$12.95

Pot Roast Creole pot roast, homestyle green beans, garlic mashed potatoes, creole gravy \$11.95

Hamburger Steak w/ caramelized onions, creole gravy, garlic mashed potatoes, homestyle green beans \$10.95

Steak Frite 10 oz. flat iron, frites, fresh vegetables \$17.95

Les Pork Chops two thin cut pork chops, rice, creole gravy, carrot soufflé \$11.95

Cassoulet white beans, tasso ham, chicken & duck sausage \$10.95

Crawfish Étouffée crawfish étouffée, rice, toasted French bread \$11.95

Poisson Acadiana As featured on Food Network's *Burgers, Brew & 'Que* thin cut fried fish over rice, crawfish étouffée \$13.95

Poisson Paillard thin cut fried fish, frites, homemade cocktail & tartar sauces \$12.95

Crevette Pot Pie crispy jumbo shrimp, creamy parmesan velouté sauce, shrimp, potatoes, peas, carrots, crisp pastry puff \$13.95

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BURGERS

CHOICE OF ORIGINAL OR 7 GRAIN BUN

Byronz Burger lettuce, tomato, combo sauce, w/ frites \$10.95

Bonjour BBQ Burger cheddar, jalapeños, BBQ sauce, fried onion strings w/ frites \$11.95

Beaucoup Burger open faced w/ bleu cheese or three cheese drizzle & crumbles, spinach, tomato w/ frites \$11.95

Turkey Burger turkey & Gruyère patty, spinach, red bell pepper, combo sauce, w/ sweet frites \$10.95

Veggie Burger made w/ beans, pecan, mushroom, carrot, zucchini w/ Asian mayo, spinach, tomato, w/ sweet frites \$10.95

POBOYS

Debris pot roast, lettuce, tomato, pickles, mayo w/ frites \$11.95

Back of the Stove Chicken stewed chicken, homestyle gravy, caramelized onion, pickles w/ frites \$11.45

Gumbo chicken & sausage gumbo w/ frites \$11.45

Fried Shrimp fried shrimp, lettuce, tomato, Remoulade w/ frites \$11.45

Jambon ham, mixed cheese, lettuce, tomato, Louie sauce w/ frites \$9.95

SANDWICHES

CHOICE OF ORIGINAL OR 7 GRAIN BUN UNLESS OTHERWISE NOTED
ADD A SPRINKLE OF CHIPS \$1.00

Blackened Shrimp shrimp, mozzarella, peppers, remoulade, mixed greens on sliced Byronz bread w/ Zydeco pasta \$11.95

Chicken Paillard grilled flattened chicken breast, lettuce, tomato, combo sauce w/ frites \$10.95

Chicken Avocado BLT chicken breast, avocado, bacon, Swiss, lettuce, tomato, Louie Dressing w/ frites \$11.95

Beef & Bleu Steak Frite sliced flat iron, bleu cheese crumbles, bacon, lettuce, Worcestershire reduction w/ frites \$14.95

SWEETS

Heavenly Chocolate Supreme chocolate cake, marshmallow, pecan, fudge w/ vanilla ice cream, cocoa powder, chocolate & caramel sauces \$6.95

Bistro Bread Pudding seasonal bread pudding...ask server for details \$5.95

Cookie Crumble Parfait vanilla ice cream, chocolate chip cookie crumbles, chocolate & caramel sauces \$4.95

Key Lime Pie southern style key lime pie w/ homemade pecan crust \$4.25

BRUNCH SIPS

Frozen or Classic Mimosa \$5.50/\$20.00

Milk Punch \$5.00

Bloody Mari \$8.95 / \$35.00

Chocolate Praline Coffee \$7.00

Irish Coffee \$7.00

Coquetier Sazerac \$9.00



GOOD. REAL GOOD.
BRUNCH MENU

5412 Government Street Baton Rouge
8200 Village Plaza Court Baton Rouge
1185 Americana Boulevard Zachary

WWW.BISTROBYRONZ.COM