

# REAL. GOOD. EVERYDAY.

## STARTERS

### Blue Cheese or Three Cheese Chips 10.45

Home-fried chips, bleu cheese or three cheese drizzle & crumbles

### Three Cheese Frites 10.45

Home-fried fries, three cheese drizzle & crumbles

### Hummus Crudité 9.95

Carrot, cucumber, red bell pepper, feta, grilled pita

### Spinach and Artichoke Dip 10.45

Creamy spinach & artichoke dip, home-fried chips

### Corn & Seafood Bisque 5.50 / 7.95

### Chicken & Sausage Gumbo 5.50 / 7.95

### Crawfish Etouffée 5.95 / 7.95

### Tomato Basil Soup 5.50 / 7.50

## SALADS

Add Chicken or Shrimp to any salad \$4.00 / \$6.00

### Bistro Salad 2.0 10.45

Spinach, strawberry, feta, candied pecan, Pepperjelly Vinaigrette

### Seared Tuna 16.95

Mixed greens, seared tuna, cucumber, red bell pepper, avocado, crispy strips, Sesame Vinaigrette

### Creole Shrimp 14.95

Mixed greens, creole shrimp, mandarin orange, avocado, bacon, feta, Orange Rosemary Vinaigrette

### Caesar 8.95

Romaine, Parmesan, croutons, Caesar Dressing

### Chicken Salad 11.95

Cranberry almond chicken salad, mixed greens, House Dressing, grilled pita

Dressings House, Sesame Vinaigrette, Balsamic Vinaigrette, Pepperjelly Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, Louie, Ranch, Remoulade, Rosemary Orange Vinaigrette

## SANDWICHES & BURGERS

Choice of original or 7 grain bun served with homefried chips, frites or sweet potato frites

### Byronz 11.95

Ham, salami, Canadian Bacon, mixed cheese, black olive, lettuce, tomato, combo sauce

### Byronz Lite 11.95

Ham, turkey, mixed cheese, black olive, lettuce, tomato, combo sauce

### Bistro Bomber 12.45

Roast beef, mozzarella cheese, caramelized onion, horseradish sauce

### Chicken Avocado BLT 13.95

Chicken, avocado, bacon, mozzarella, lettuce, tomato, Louie sauce

### Byronz Burger 12.95

Beef burger, lettuce, tomato, combo sauce

### Turkey Burger 13.95

Turkey burger, mozzarella, spinach, red bell pepper, combo sauce

### Red Beans & Rice Veggie Burger 12.95

Camellia red beans and rice patty, spinach, tomato, Louie Sauce

## ENTREES

### Pot Roast Creole 16.95

Petite tender pot roast, fresh green beans, garlic mashed potatoes, creole gravy

### Hamburger Steak 14.95

Onion strings, fresh green beans, garlic mashed potatoes, creole gravy

### Chicken & Biscuit Dumplings 14.95

Chicken, savory biscuit dumplings, creamy white wine velouté sauce

### Back of the Stove Chicken 14.95

Stewed chicken, homestyle gravy, rice, ratatouille vegetables

# REAL. GOOD. SUNDAY BRUNCH.

## SHAREABLES

### Bread Pudding Bites 5.95

Sweet bread pudding bites w/ vanilla cream sauce

### Homemade Biscuits 10.95

Savory biscuits with choice of butter and strawberry jam, topped with white gravy or topped with honey ginger glaze

### Grit Frites 9.95

Fried garlic cheese grits, tomato basil, pepperjelly and Pickapeppa BBQ dipping sauces

## BRUNCH PLATES & SANDWICHES

### Shrimp & Grits 14.95

Creole shrimp, cheese grits, NOLA BBQ shrimp sauce

### The Classic Plate 9.75

Pick any three sides from items below to build your own brunch plate

Cheese Grits • Naked Omelette • Roasted Potatoes  
Fresh Fruit • Bacon • Pancakes • French Toast • Biscuits

## PANCAKES

### The OG Classic 10.95

Cane syrup, butter, bacon

### Bananas Foster 13.95

Bananas, foster sauce, pecans, bacon

### Honey Poulette 15.95

Crispy chicken paillard, honey ginger glaze, fruit

### Brunch Burger 15.95

Egg, cheddar, lettuce, tomato, bacon onion jam, roasted potatoes

### Pain Perdu 10.95

French toast, cane syrup, powdered sugar, fruit

## OMELETTES

Served with roasted potatoes and fruit

### The Boudin 15.95

Boudin, caramelized onion, bacon, mozzarella

### The Cochon 15.95

Pulled pork, bacon, mozzarella

### The Jardin 14.95

Spinach, tomato, caramelized onion, goat cheese, red bell pepper, basil

### The Eggtouffée 16.95

Creole shrimp, fried crawfish tails, etouffée, mozzarella

### The Nearly Naked 11.95

Byronz cheese blend

## BRUNCH JR.

Real good brunch options for the little ones

### Jr. French Toast 6.50

French toast, maple syrup, powdered sugar, fruit

### Pancake PB&J 6.50

Peanut butter and strawberry jam pancake sandwich, fruit

### Jr. Classic Plate 6.50

Pick any two sides from items below to build your own brunch plate

Cheese Grits • Naked Omelette • Brunch Potatoes  
Fresh Fruit • Bacon • Pancakes • French Toast • Biscuits

## SUCRÉ

Seasonal Bistro Bread Pudding 5.95

Profiteroles 5.95

Angél-ique Chocolate Pecan Derby Pie 7.95

Ice Cream Cookie Sandwich Bites 5.95

## BRUNCH COCKTAILS

Mimosa 6.00

Bottomless Champagne 12.00

Juice sold separately

Bloody Mari 8.95

Milk Punch 8.00

Brandy, Sugarfield Coffee & Cream

Chocolate Praline Coffee 9.00

Chocolate Liqueur, Praline Liqueur, Community Coffee, whipped cream

Café Mauvais 9.50

Cold brew, Wheatley Vodka, Chambord, Chocolate Liqueur

Irish Coffee 9.00

Powers, Sugarfield Coffee & Cream, Community coffee, whipped cream, creme de menthe

Crème de Cannelle 9.00

Cinnamon, Myers Dark Rym, pineapple, cream



GOOD. REAL GOOD.

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bistrobyronz.com