



## HORS D'OEUVRES

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

**Debris Cheese Chips**  
home-fried chips, pot roast, bleu  
or three cheese drizzle  
& crumbles \$11.45

**Spinach & Artichoke Dip**  
creamy spinach & artichoke dip,  
home-fried chips \$8.95

**Three Cheese Chips**  
home-fried chips, three cheese  
drizzle & mixed cheese \$8.95

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

**Hummus Plate**  
carrot, cucumber, red bell  
pepper, feta, pita \$8.95

**Bistro**  
spinach, mandarin orange,  
dried cranberry, candied  
pecan w/ Raspberry  
Poppyseed Dressing \$9.95

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

**Steak Frite**  
romaine, sliced flat iron,  
tomato, bleu cheese  
crumbles, frites w/ Cane  
Dressing \$15.95

**Asian Chicken or Tuna**  
mixed greens, chicken or  
seared tuna, cucumber,  
red bell pepper, avocado,  
wonton strips w/ Asian  
Vinaigrette \$13.95/\$15.95

**Seafood**  
romaine, crab meat,  
boiled shrimp, tomato,  
feta cheese w/ House  
Dressing \$15.95

**Chicken Salad**  
cranberry almond chicken  
salad served on shredded  
lettuce w/ House  
Dressing \$9.95

## SOUPS

**Corn & Seafood Bisque**  
cream-based corn bisque  
w/ crab meat & shrimp  
\$5.50 / \$7.50

**Tomato Basil**  
homemade creamy tomato basil  
\$4.45 / \$5.95

**Gumbo**  
chicken & sausage gumbo  
served w/ rice  
\$5.50 / \$7.50

**Shrimp Louie**  
boiled shrimp on shredded  
lettuce w/ Louie Dressing \$13.95

**Mixed Greens**  
mixed greens, croutons,  
tomato w/ choice of dressing \$5.95

**Shrimp Remoulade**  
boiled shrimp on shredded lettuce w/  
Remoulade Dressing \$13.95

**Caesar**  
romaine, Parmesan, croutons  
w/ Caesar Dressing \$7.95

Add to any salad: Cold Sliced Chicken / Hot Grilled Chicken \$4.00 | Shrimp / Tuna / Steak \$6.00

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

## SANDWICHES

CHOICE OF ORIGINAL OR 7 GRAIN BUN UNLESS OTHERWISE NOTED / WRAPS SERVED ON TORTILLA  
ALL SANDWICHES SERVED WITH CHIPS

**Byronz**  
ham, salami, Canadian Bacon,  
mixed cheese, black olive,  
lettuce, tomato, combo  
sauce \$10.95

**Byronz Lite**  
ham, turkey, mixed cheese,  
black olive, lettuce, tomato,  
combo sauce \$10.95

**Avocado Supreme**  
avocado, mixed cheese, lettuce,  
tomato, sprouts, balsamic  
drizzle \$10.95

**Chicken Salad**  
cranberry almond chicken  
salad, lettuce, tomato \$9.95

**Chicken Paillard**  
grilled flattened chicken breast,  
lettuce, tomato, combo sauce \$11.95

**Gourmet Grilled Cheese**  
mixed cheese, tomato,  
caramelized onion served  
on grilled pobo bread \$8.95

**Bistro Bomber**  
roast beef, mozzarella cheese,  
caramelized onion, horseradish  
sauce \$10.95

**Fried French Dip**  
fried roast beef, mozzarella cheese,  
caramelized onion, on grilled  
poboy bread with au jus \$11.45

**Chicken Avocado BLT**  
grilled flattened chicken  
breast, avocado, bacon, Swiss, lettuce,  
tomato, Louie sauce \$12.95

**The Club Wrap**  
ham, turkey, bacon, mixed  
cheese, lettuce, tomato,  
honey mustard \$10.95

**Blackened Shrimp Wrap**  
blackened shrimp, mozzarella,  
peppers, spinach,  
Remoulade sauce \$11.95

**Chicken Caesar Wrap**  
chicken, romaine,  
red onion, Parmesan,  
Caesar dressing \$8.95

**Cali Wrap**  
fried chicken strips, mozzarella,  
tomato, avocado, bacon, mixed  
greens, Remoulade sauce \$12.95

## BURGERS

CHOICE OF ORIGINAL OR 7 GRAIN BUN / CHOICE OF FRITES OR SWEET FRITES

**Byronz Burger**  
beef burger, lettuce, tomato,  
combo sauce \$11.95

**Turkey Burger**  
turkey & Gruyère patty, spinach, red  
bell pepper, combo sauce \$11.95

**Bonjour BBQ Burger**  
cheddar, jalapeños, mayo, BBQ sauce,  
fried onion strings \$12.95

**Beaucoup Burger**  
bleu cheese or three cheese drizzle  
& crumbles, spinach, tomato \$12.95

## POBOYS

CHOICE OF FRITES OR SWEET FRITES

**Debris Poboy**  
pot roast, lettuce, tomato,  
pickles, mayo \$12.95

**Fried Shrimp Poboy**  
fried shrimp, lettuce, tomato,  
Remoulade sauce \$11.95

**Back of the Stove Chicken Poboy**  
stewed chicken, homestyle  
gravy, caramelized onion,  
pickles \$11.95

## ENTREES

ADD PETITE BISTRO OR CAESAR SALAD \$2.00

**Pot Roast Creole**  
pot roast, homestyle green beans, garlic  
mashed potatoes, creole gravy \$14.95

**Steak Frite**  
10 oz. flat iron steak, frites,  
fresh vegetables \$20.95

**Hamburger Steak**  
caramelized onions, homestyle green beans,  
garlic mashed potatoes, creole gravy \$11.95

**Chicken Pot Pie**  
chicken, savory pastry, potatoes, peas,  
carrots, velouté sauce \$13.95

**Back of the Stove Chicken**  
stewed chicken, homestyle gravy,  
rice, fresh vegetables \$13.95

**Chicken Paillard**  
grilled flattened chicken breast, onion  
roasted potatoes, fresh vegetables \$13.95

**Les Pork Chops**  
thin cut pork chops, rice and gravy,  
carrot souffle \$12.95

**Shrimp & Grits**  
blackened shrimp, cheese grits,  
BBQ shrimp sauce \$13.95

**Crawfish Étouffée**  
crawfish étouffée, rice,  
toasted bread \$12.45

**Crevette Pot Pie**  
shrimp, potatoes, peas, carrots, savory  
pastry, velouté sauce \$13.95

**Shrimp Frites**  
crispy shrimp, frites, toasted bread,  
cocktail & tartar sauces \$14.95

**Sesame Seared Tuna**  
seared tuna steak,  
asparagus, rice, Asian glaze \$18.95

**Salmon Grille**  
salmon, herb butter, onion  
roasted potatoes, broccoli \$22.95

**Poisson or Shrimp Acadiana**  
thin cut catfish OR fried shrimp over rice,  
topped w/ crawfish étouffée \$16.95

**Poisson Paillard**  
thin cut catfish served w/ frites and  
toasted bread \$12.95

**Cajun Cream Pasta**  
penne, cajun cream sauce  
w/ chicken or shrimp \$10.95/\$12.95

**Bistro Pasta**  
penne, homestyle tomato sauce  
w/ chicken or shrimp \$10.95/\$12.95

**Rosemary Vegetable Pasta**  
penne, sauteed vegetables,  
parmesan, rosemary oil \$10.95

**Les Legumes**  
create your own plate by selecting  
any three of our sides \$10.95

## SIDES

Asparagus  
Fresh Vegetable Medley  
Homestyle Green Beans  
Broccoli

Garlic Mashed Potatoes  
Onion Roasted Potatoes  
Rice & Gravy

Petite Salad: Caesar or Bistro  
Bleu Mac & Cheese  
Carrot Soufflé  
Creamed Spinach

\$3.95

Home-fried Potato Chips \$3.95 Frites \$3.95 Sweet Potato Frites \$4.95

## SWEETS

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

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

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



### ❧ BISCUITS ❧

**Biscuit & Gravy**  
Homemade biscuits,  
bacon, white gravy \$5.95

**Berry Biscuits**  
Homemade mixed berry  
biscuits \$5.95

**Chicken and Biscuits**  
Fried chicken strips, biscuits,  
pepper jelly \$9.95

**Biscuit Brunch Bowl**  
Garlic cheese grits, eggs, bacon,  
cheese, biscuit bites \$8.95

### ❧ BRUNCH PLATES ❧

**Brunch Burger Wrap**  
Burger, scrambled egg, bacon & cheese  
served w/ brunch potatoes \$12.95

**Pain Perdu**  
Byronz bread french toast served  
w/ brunch potatoes & bacon \$9.95

**Grits & Grillades**  
Garlic cheese grits, grillades  
in creole sauce \$11.95

**Acadiana Grits**  
Garlic cheese grits, thin cut fried  
catfish, crawfish etouffee \$16.95

**Creole Shrimp & Grits**  
blackened shrimp, cheese grits,  
BBQ shrimp sauce \$13.95

### ❧ SIDES ❧

Scrambled Eggs  
Brunch Potatoes  
Garlic Cheese Grits  
Bacon  
Biscuits

— \$3.95 —

### ❧ SIPS ❧

Bloody Mari \$8.95  
Mimosa classic or frozen \$6.00 / Bottomless Mimosa classic or frozen \$12.00  
Irish Coffee Jameson, Community Coffee, whipped cream, creme de menthe \$7.00  
Chocolate Praline Coffee Godiva Milk Chocolate, praline liqueur,  
Community Coffee, whipped cream \$7.00  
Coquettier Sazerac classic Sazerac cocktail with Community Coffee \$9.00