

HORS D'OEUVRES

Bread Pudding Bitez

a great starter for brunch - deconstructed bread pudding served w/ seasonal dipping sauce \$5.95

Bleu Cheese Chips

homefried chips topped w/ bleu cheese drizzle & bleu cheese crumbles \$4.95 / \$8.95

Three Cheese Chips

homefried chips topped w/ three cheese drizzle & mixed cheese blend \$4.95 / \$8.95

Three Cheese Frites

mound of frites topped w/ three cheese drizzle & mixed cheese blend \$4.95 / \$8.95

Spinach & Artichoke Dip

creamy spinach & artichoke dip served w/ homefried chips \$7.95

Hummus Plate

homemade hummus served w/ Bistro tortilla chips, carrots & cucumbers \$7.95

SOUPS

Corn & Shrimp \$4.45 / \$5.95

Chicken & Sausage Gumbo \$4.45 / \$5.95

Sweet Corn & Crab \$4.65 / \$6.45

Crawfish Etouffée \$5.45 / \$7.95

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

Bistro Salad w/ Chicken

grilled chicken, mandarin oranges, dried cranberries & pecans on spinach w/ Raspberry Poppyseed Dressing \$13.95

Steak Frite Salad

sliced flat iron steak served on romaine w/ tomatoes topped w/ bleu cheese crumbles, Cane Dressing & a mound of frites \$13.95

Sesame Crusted Tuna Salad

sesame crusted seared tuna on mixed greens w/ carrot ribbons, wonton strips, Asian glaze & Asian Vinaigrette \$13.95

Wasabi Chicken Salad

grilled chicken, marinated cucumbers, red bell peppers & avocado on mixed greens w/ Wasabi Vinaigrette & Asian glaze \$13.95

Blackened Shrimp Salad

blackened shrimp, mandarin oranges, avocado, bacon & feta cheese on mixed greens w/ Orange Rosemary Vinaigrette \$13.95

Chop Salad w/ Chicken

grilled chicken, hearts of palm, tomatoes, cucumbers & bleu cheese crumbles on romaine w/ House Dressing \$13.95

Mediterranean Salad w/ Shrimp

boiled shrimp, kalamata olives, artichoke hearts, tomatoes, banana peppers, parmesan & feta cheese on romaine w/ Balsamic Vinaigrette \$14.95

Seafood Salad

crab meat, boiled shrimp, tomatoes & chopped hardboiled eggs on romaine w/ House Dressing \$13.95

BRUNCH & LUNCH ENTREES

Pain Perdu

french toast, made w/ Byronz Bread dusted w/ powdered sugar & served w/ dipping sauce \$9.95

Eggs Benedict

toasted Byronz Bread topped w/ grilled Canadian bacon, poached eggs, & hollandaise sauce \$10.95

Bistro Sardou

toasted Byronz Bread topped w/ creamed spinach, poached eggs, & hollandaise sauce \$10.95

Shrimp Pomme Paillard

two shrimp & potato pancakes topped w/ shrimp & hollandaise sauce \$10.95

Brunch Mix & Match

create a truly delectable brunch by mixing half portions of any two of the entree items above
\$10.95

Sausage & Grit Quiche

we've combined a few favorite morning items into a delicious brunch entree served w/ side of fruit \$7.95

Brunch Burger

byronz burger topped w/ a poached egg on our sliced grilled Byronz bread w/ Bistro hash browns \$9.95

Morning Salad

mixed greens w/ bacon, dried cranberries, granny smith apples, feta & homemade french toast croutons topped w/ a poached egg & Balsamic Vinaigrette dressing \$9.95

Steak & Egg

8 oz. steak topped w/ a poached egg served w/ Bistro hash browns \$15.95

Creole Grits & Grillades

our take on the truly "southern" brunch item \$10.95

Shrimp & Grits

what's a brunch in the south without this REAL GOOD entree \$9.95

Back of the Stove Chicken

chicken cooked down in a homestyle gravy w/ rice & succotash \$11.95

Chicken Paillard

grilled flattened chicken breast w/ onion roasted potatoes & fresh vegetables \$12.95

Turkey Merci

turkey cooked in homestyle gravy on sliced Byronz bread w/ smashed sweet potatoes & haricot verts \$11.95

Pot Roast Creole

fork tender pot roast w/ homestyle green beans, mashed potatoes & creole gravy \$11.95

Hamburger Steak

topped w/ caramelized onions & creole gravy, w/ mashed potatoes & homestyle green beans \$9.95

Steak Frite

8 oz. flat iron steak w/ frites & fresh vegetables \$14.95

Les Pork Chops

two thin cut pork chops w/ rice, creole gravy & carrot souffle \$11.95

Cassoulet

classic French dish w/ white beans, tasso ham, chicken & duck sausage \$10.95

Poisson Paillard

thin cut fried fish w/ frites, homemade cocktail & tarter sauces \$10.95

Poisson Acadiana

thin cut fried fish over rice, topped w/ crawfish etouffée \$11.95

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

BURGERS SANDWICHES & POBOYS

Big Byronz Burger

burger w/ lettuce, tomato, combo dressing & frites \$10.95

Beaucoup Burger

open faced burger w/ bleu cheese crumbles or three cheese & veloute, spinach, tomatoes & frites \$11.95

Turkey Burger au Gruyère

homemade turkey burger dressed w/ spinach, red bell pepper, combo dressing & sweet frites \$9.95

Veggie Burger

homemade w/ beans, pecans, mushrooms, carrots & zucchini topped w/ Asian mayo, spinach & tomatoes served w/ sweet frites \$9.95
Top w/ portobello mushroom \$11.95

BBQ Poulet Poboy

BBQ chicken poboy w/ coleslaw, homemade BBQ sauce & frites \$11.45

Gumbo Poboy

chicken & sausage gumbo served on poboy bread w/ rice & gravy \$11.45

Fried Shrimp Poboy

fried shrimp on poboy bread w/ lettuce, tomato, Remoulade sauce & frites \$11.45

Chicken Paillard Sandwich

grilled flattened chicken breast w/ lettuce, tomato, combo dressing & frites \$10.95

Chicken Avocado BLT

grilled flattened chicken breast, avocado, bacon, swiss cheese, lettuce, tomato, Louie Dressing & frites \$11.95

Debris Sandwich

fork tender pot roast on a bun served w/ mashed potatoes \$11.95

BISTRO SIDES

Asparagus Carrot Medley

Broccoli

Asparagus

Creamed Spinach

Fresh Vegetable Medley

Haricot Verts

Homestyle Green Beans

Succotash

\$3.95

Carrot Soufflé

White Beans

Risotto Cake

Garlic Mashed Potatoes

Onion Roasted Potatoes

Au Gratin Potatoes

Smashed Sweet Potatoes

Twice Baked Potato

Bleu Mac 'n Cheese

\$3.95

Homefried Potato Chips \$2.25 / \$3.25

Frites \$2.45 / \$3.45

Sweet Potato Frites \$3.95 / \$4.95

In 2005, we hoped to again create a family neighborhood restaurant. We say again because this really started many years ago, as a simple mom-and-pop sandwich shop called Byronz, which we created in the early 80's for our children, friends and the community.

Bistro Byronz was born from the simple definition of a true bistro: an unpretentious neighborhood restaurant where friends and families gather day and night to relax, share conversation and enjoy good food and drink at reasonable prices. From that day on, we have prided ourselves in serving deliciously simple, bistro-inspired dishes done the Louisiana way - comfortable yet special, casual yet elegant, and a bit curious and undefined.

A Southern version of the quaint cafes in Paris, with the sophistication and casual flare of New York City bistros, incorporating the flavors, culture and lagniappe of Louisiana was to us the perfect and distinct approach.

We desired to create a new concept that welcomed and encouraged everyone - friends, families, and coworkers - to take a break from their day and enjoy great conversation, memories, laughs, and quality food in a charming setting. We wanted the environment to feel like a departure from the norm but still true to the neighborhood it inhabited.

Today, with four locations and growing, nothing makes us smile more than to see table after table enjoy and appreciate what we set out to create - a place that feels and tastes like home, and that brings people together, no matter where you're from. Everyone seems to find and love something different about what we have proudly created.

We hope you have enjoyed becoming part of our family. We hope you'll share your thoughts on your experiences with us by speaking to a manager or sending us a note at realgood@bistrobyronz.com.

Bon Appétit and Welcome Home,
Bistro Byronz

BRUNCH SIPZ

FROZEN MIMOSA
\$5.50

CLASSIC MIMOSA
\$5.50 / \$20.00

MILK PUNCH
\$5.00

BLOODY MARI
\$8.95 / \$35.00

CHOCOLATE PRALINE COFFEE
Community Coffee w/ Praline Liqueur, Godiva Dark Chocolate,
whipped cream & white chocolate chips \$7.00

IRISH COFFEE
Community Coffee w/ Jameson's Irish Whiskey, whipped
cream & creme de menthe \$7.00

COQUETIER SAZERAC
Classic New Orleans Sazerac warmed up w/ a little Community Coffee \$9.00

SWEETS

Heavenly Chocolate Supreme \$6.95
Homemade chocolate cake w/ marshmallow, nuts & fudge layers,
served w/ vanilla ice cream, cocoa powder, chocolate & caramel sauce

Mini Heavenly Chocolate Supreme \$4.95
Just as good as the original, but not quite as large

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

Cookie Crumble Parfait \$4.95
Vanilla ice cream mixed w/ delicious cookie crumbles, topped w/
chocolate & caramel sauce

Key Lime Pie \$4.25
A true southern treat for those looking for something sour & sweet
***crust has pecans



GOOD. REAL GOOD.

5412 Government Street Baton Rouge
8200 Village Plaza Court Baton Rouge
6104 Line Avenue Shreveport
1901 Highway 190 Mandeville

WWW.BISTROBYRONZ.COM