

## HORS D'OEUVRES

### Bleu Cheese Chips

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

### Three Cheese Chips

home fried 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/ home fried 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

### Abita Beer Chili \$4.95 / \$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

### Wasabi Chicken Salad

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

### Chop Salad w/ Chicken

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

### Seafood Salad

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

### Blackened Shrimp Salad

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

### Sesame Crusted Tuna Salad

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

## BRUNCH STARTERZ & ENTREES

### Bread Pudding Bitez

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

### Des Biscuits

homemade Bistro biscuits served w/ Steen syrup butter, orange marmalade & blackberry merlot jam. \$6.95

### 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 four entree items above \$10.95

### 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

### Brunch Burger

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

### Poché Etouffée

homemade biscuit topped w/ crab meat, fried poached eggs, etouffée & a dollop of hollandaise sauce \$12.95

### Crabcake Benedict

two homemade crabcakes topped w/ grilled Canadian bacon, poached eggs, & hollandaise sauce \$15.95

### Biscuits à Trois

trio of homemade Bistro biscuits. Enjoy three of the same or mix it up - your choice! \$13.95

#### - Biscuit Merci -

biscuit sandwich w/ our turkey pot roast & home style gravy

#### - Biscuit Debris -

biscuit sandwich w/ our fork tender pot roast & creole gravy

#### - Biscuit Poulet -

biscuit sandwich w/ our back of the stove chicken

## BRUNCH SIDES

### Hash Browns

#### Biscuit

#### Grits

#### Fruit Cup

\$2.45

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

## BURGERS SANDWICHES & POBOYS

### Croque Madame Burger

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

### 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 \$10.95

### Veggie Burger

homemade w/ beans, pecans, mushrooms, carrots & zucchini topped w/ Asian mayo, spinach & tomatoes served w/ sweet frites \$10.95

### 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

### 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

## LUNCH PLATES

### Back of the Stove Chicken

chicken cooked down in a home style 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 home style gravy on sliced Byronz bread w/ smashed sweet potatoes & haricot verts \$11.95

### Pot Roast Creole

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

### Hamburger Steak

topped w/ caramelized onions & creole gravy, w/ mashed potatoes & home style 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

### Crawfish Etouffée

crawfish etouffée served w/ rice & side of toasted bread \$11.95

### Poisson Paillard

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

### Poisson Acadiana

As featured on Food Network's *Burgers Brew & Que* thin cut fried fish over rice, topped w/ crawfish etouffée \$11.95

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](mailto: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](http://WWW.BISTROBYRONZ.COM)