



## BRUNCH

---

### STARTERS

---

**Pommes Frites 7.95**

Trio of au jus, louie and ketchup dips

**Blue Cheese or Three Cheese Chips 10.95**

Blue cheese or three-cheese blend with house-fried potato chips

\*Add bacon, onion, bell pepper, +4.50

**Spinach & Artichoke Dip 11.45**

Creamy spinach & artichoke dip, house-fried chips

**Bread Pudding Bites 5.95**

Sweet bread pudding bites, vanilla cream sauce

**Homemade Biscuits 10.95**

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

**Chicken & Sausage Gumbo 5.95 / 8.95****Tomato Basil 5.50 / 8.00****French Onion 8.95**

### SALADS

---

**Bistro 10.95**

Spinach, strawberry, feta cheese, candied pecan, pepperjelly vinaigrette

**Caesar 10.45**

Romaine, parmesan, croutons, caesar dressing

\* Add to salads above: chicken \$4, shrimp \$6, tuna \$6, salmon, \$12 sliced steak \$10

**Seared Tuna 17.45**

Mixed greens, seared tuna, cucumber, red bell pepper, avocado, crispy strips, sesame vinaigrette

### BURGERS & SANDWICHES

---

Served with breakfast potatoes

**Brunch Burger 16.95**

8 oz house brisket & chuck blend chargrilled, fried poached egg, cheddar, lettuce, tomato, bacon onion jam

**Monte Cristo 15.45**

Ham, mozzarella, French toast bread, strawberry jam, powdered sugar

**Breakfast Sandwich 13.95**

Scrambled egg, bacon, cheddar, avocado, mayo, lettuce, tomato on brioche bun.

**Bistro Burger 14.95**

8 oz. house brisket & chuck blend chargrilled, lettuce, tomato, combo sauce on brioche bun

\*Add sliced cheese, blue cheese drizzle or three cheese drizzle 1.50

**Turkey Burger 15.45**

Ground turkey gruyere blend, spinach, roasted peppers combo sauce on brioche bun

**Chicken Avocado BLT 14.95**

Chicken, avocado, bacon, mozzarella, lettuce, tomato, louie sauce on original or 7 grain bun

### BRUNCH ENTREES

---

**Steak & Egg 28.95**

8 oz. sliced coulette sirloin steak, grits, poached egg, hollandaise sauce

**Shrimp & Grits 15.45**

Sauteed shrimp, cheese grits, BBQ shrimp sauce

**Bistro Brunch Plate 13.95**

Scrambled eggs, biscuit, bacon, choice of cheese grits or breakfast potatoes

**Boudin Omelette 15.95**

Thin style French omelette with boudin, caramelized onion, bacon, mozzarella breakfast potatoes

**Jardin Omelette 14.95**

Thin style French omelette with spinach, tomato, caramelized onion, goat cheese, red bell pepper, basil, breakfast potatoes

**Eggtouffee Omelette 16.95**

Thin style French omelette with sauteed shrimp, crawfish tails, etouffee, mozzarella, breakfast potatoes

**Butcher Omelette 15.95**

Thin style French omelette with ham, bacon, three-cheese blend, breakfast potatoes

**Bistro Benedict 15.95**

Poached eggs, canadian bacon, ham, salami, hollandaise on toasted bun, breakfast potatoes

**Boudin Benedict 15.95**

Poached eggs, boudin, bacon, hollandaise on toasted bun, breakfast potatoes

**Crispy Eggplant Benedict 15.95**

Poached eggs, tomato, sauteed spinach, tomato basil on panko crusted eggplant round, breakfast potatoes

**Classic Pancakes 10.95**

Steen's cane syrup, butter with bacon

**Honey Poulette Pancakes 15.95**

### LUNCH PLATES

---

**Pot Roast 17.95**

Fork tender pot roast, french green beans, garlic mashed potatoes, roast jus

**Hamburger Steak 15.95**

Crispy onion strings, french green beans, garlic mashed potatoes, roast jus

**Back of the Stove Chicken 15.45**

Stewed chicken, homestyle gravy, jasmine rice, parmesan garlic broccoli

### BRUNCH JR.

---

**Jr. Pancakes 6.50**

Pancakes, maple syrup, fruit

**Jr. Classic Plate 6.50**

Scrambled egg, bacon, grits or breakfast potatoes

**Jr. Breakfast Sandwich 6.50**

Scrambled egg, bacon, cheese on brioche bun, fruit

### SIDES

---

**Cheese Grits****Scrambled Eggs****Poached Eggs****Fresh Fruit****Pancakes****Breakfast Potatoes****Homemade Biscuits****Bacon**

### SWEETS

---

**Seasonal Bistro Bread Pudding 9.95****Heavenly Chocolat 9.95****John Folse Creole Cream Cheese-Cake 7.95**

### BRUNCH SIPS

---

**Mimosa 9.00****Bloody Mari 10.00****Gov't Espresso Martini 12.00****Brandy Milk Punch 9.00****Irish Coffee 9.00****Chocolate Praline Coffee 9.00**

20% gratuity will be added to parties of 8 or more.

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



## BISTRO BAR

### MARTINIS

**The Bistro Martini** 11.00

Wheatley Vodka or Henry Ramos Gin, house-brined olives or lemon twist

**The Dirty Martini** 11.00

Dirty Wheatley Vodka Martini, house-brined olive and olive juice

**French Martini** 11.00

Wheatley Vodka, Chambord, dry vermouth, pineapple, lemon

**The Gov't Espresso Martini** 12.00

Frangelico, Absolut Vanilia, City Roots espresso cold brew, half & half

### SMASHES

**Basil Berry** 11.00

Buffalo Trace, strawberry, basil, lemon

**Cucumber Lime** 11.00

Wheatley vodka, cucumber, basil, lime juice

### CLASSICS

**Nutty Old Fashioned** 13.00

Buffalo Trace, El Guapo Creole Orgeat, Chicory Pecan bitters, orange, Luxardo cherry

**La Louisiana** 11.00

Sazerac, B&B brandy, bitters, sweet vermouth, Luxardo cherry

**French 75** 12.00

Henry Ramos Gin, Sparkling Wine, lemon, simple syrup

### BEERS

**DRAFT****Abita Amber Lager** 6.00

Amber Lager, Louisiana

**Blue Moon Belgian White** 6.00

Wheat Ale, Colorado

**Shiner Bock** 6.00

Amber Lager, Texas

**Yuengling** 6.00

German-style Lager, Pennsylvania

**Great Raft Reasonable Corrupt** 7.00

Dark Lager, Louisiana

### WINES

**WHITE**

**Hess Chardonnay**, California 8.50 / 34.00

**Vina Robles Chardonnay**, Monterey 13.50 / 54.00

**Nola Grace Sauvignon Blanc**, California 9.00 / 36.00

**Kono Sauvignon Blanc**, New Zealand 12.00 / 48.00

**Fratelli Pinot Grigio**, Italy 9.00 / 36.00

**J. Bookwalter Reader's Reisling**, Washington 8.50 / 34.00

**Cakebread Chardonnay**, Napa 90.00

**Honig Sauvignon Blanc**, Napa 60.00

**Louis Jadot Pouilly Fuisse**, France 70.00

**SPARKLING & ROSE**

**Maison Champagne** 8.00 / 32.00

**Maison Prosecco** 11.00 / 44.00

**Leitz Eins Zwei Zero Sparkling** 14.00 / 54.00

**Sean Minor Pinot Noir Rose** 9.50 / 38.00

**Avissi Prosecco**, Italy 45.00

**Mumm Napa Cuvee**, Napa 75.00

**Nicholas Feuillate Brut**, France 99.00

### SPRITZES

**Classic Aperol** 11.00**St. Rose Spritz** 11.00

St. Germain, Rosé, Love Potion #9, lemon, soda

### SIGNATURES

**Creole Sazerac** 11.00

Sazerac Rye, Herbsaint, El Guapo Creole Orgeat & Chicory Pecan bitters

**French Margarita** 12.00

Patron Reposado, Grand Marnier, Chambord, lime, orange juice, sweet & sour

### FROZEN

**Vodka Freeze** 12.00

strawberry, orange or classic

Float Chambord, St. Germain or Grand Marnier +2.00

### MOCKTAILS

**Aperol Spritz Non Alcohol** 10.00

Lyre's Orange Aperitif, Leitz Eins Zwei Zero Sparkling Wine, orange

**Unleaded French 75** 10.00

Grenadine, Lyre's Dry London Gin, Leitz Eins Zwei Zero Sparkling Wine, lemon

**No-jito** 10.00

Lyre's Dry White Cane Spirit, simple syrup, lime, mint, soda

**BOTTLED**

**Miller Lite** 5.00

**Michelob Ultra** 5.00

**Corona** 6.00

**Guinness** 6.00

**Heineken Zero** 6.00

**RED**

**Bliss Cabernet**, California 10.25 / 42.00

**Brutocao Cabernet**, Mendocino 14.00 / 56.00

**JK Pinot Noir**, Central Coast 8.00 / 32.00

**Sean Minor 4 Bears Pinot Noir**, Central Coast 11.00 / 44.00

**Havenscort Merlot**, California 8.00 / 32.00

**Subplot No40 Blend**, Washington State 12.50 / 50.00

**Jordan Cabernet**, Alexander Valley 135.00

**Stag's Leap Artemis Cabernet**, Napa 145.00

**Meiomi Pinot Noir**, Santa Barbara 65.00

**Duckhorn Merlot**, Napa 99.00

**Barr Estate Malbec**, Paso Robles 50.00

**Whitehall Lane Tre Leoni Blend**, Napa 60.00

**Decoy Blend**, Napa 66.00

### BONTEMPS HOUR M-F 3-6 PM

\$5 Well Mixed Drink, Petite Vodka Freeze, Select Wine & Draft Beer  
Spinach & Artichoke Dip, Three Cheese or Blue Cheese Chips, Hummus Crudite & Frites