BISTRO BYRONZ

BRUNCH

SHAREABLES

Homemade Biscuits 10.95
Savory biscuits w/ butter & jam, white gravy or honey ginger glaze

Toast Avocat 10.95
Avocado toast, tomato, poached egg, rosemary oil

Bread Pudding Bites 6.95
Sweet bread pudding bites, vanilla cream sauce

Blue Cheese or Three Cheese Chips 10.95
Blue cheese or three cheese w/ house-fried potato chips
*Add bacon, onion, bell pepper + 4.50

Spinach & Artichoke Dip 11.45
Creamy spinach & artichoke dip, house-fried chips

Pommes Frites 7.95
Trio of au jus, louie and ketchup dips

SOUPS & SALADES

Chicken & Sausage Gumbo 5.95 / 8.95

Crawfish Étouffée 5.95 / 8.95

Tomato Basil 5.00 / 8.00

French Onion 8.95

Bistro 5.95 / 10.95
Spinach, strawberry, feta cheese, candied pecan, pepperjelly vinaigrette

César 5.95 / 10.95
Romaine, parmesan, croutons, césar dressing

Seared Tuna 17.45
Mixed greens, seared tuna, cucumber, red bell pepper, avocado, crispy strips, sesame vinaigrette

* Add to salads above:
poached egg (+2), chicken (+4), shrimp (+6), tuna (+6), salmon (+12), sliced steak (+10)

BISTRO CLASSICS

Pot Roast 18.95
Fork tender pot roast, french green beans, garlic mashed potatoes, roast jus

Hamburger Steak 16.95
Crispy onion strings, french green beans, garlic mashed potatoes, roast jus

Back of the Stove Chicken 16.95
Stewed chicken, homestyle gravy, jasmine rice, parmesan garlic broccoli

SIDES 4.25

Cheese Grits
Scrambled or Poached Eggs
Fresh Fruit
Pancake
Breakfast Potatoes
Homemade Biscuits
Bacon

BRUNCH ENTREES

Steak & Egg 25.95
6 oz. flat iron, grits, poached egg, hollandaise sauce

Shrimp & Grits 16.95
Sauteed shrimp, cheese grits, BBQ shrimp sauce

Byronz 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, spinach, tomato basil on panko crusted eggplant round, breakfast potatoes

Bistro Butcher Scramble 13.95
Scrambled eggs, ham, bacon, three-cheese blend, breakfast potatoes

Bistro Eggtouffe Scramble 13.95
Scrambled eggs, crawfish tails, three-cheese blend, étouffée sauce, breakfast potatoes

Bistro Jardin Scramble 13.95
Scrambled eggs, spinach, tomato, caramelized onion, goat cheese, red bell pepper, breakfast potatoes

Byronz Brunch Plate 13.95
Scrambled eggs, biscuit, bacon, choice of cheese grits or breakfast potatoes

Classic Pancakes 10.95
Steen's cane syrup, butter with bacon

Honey Poulette Pancakes 15.95
Crispy chicken, honey ginger glaze with fruit

BURGERS

Served with breakfast potatoes

Brunch Burger 19.95
8 oz. house brisket & chuck blend chargrilled, cheddar, fried poached egg, lettuce, tomato, bacon, onion jam

Bistro Burger 18.95
8 oz. house brisket & chuck blend chargrilled, cheddar, lettuce, tomato, combo sauce on brioche bun

The Royale with Cheese 16.95
house brisket & chuck blend chargrilled, lettuce, tomato, American cheese, mustard aioli on brioche bun

Turkey Burger 16.95
Ground turkey gruyere blend, spinach, roasted peppers, combo sauce on brioche bun

SANDWICHES

Served with breakfast potatoes

Monte Cristo 15.95
Ham, mozzarella, French toast bread, strawberry jam, powdered sugar

Breakfast Sandwich 13.95
Scrambled egg, bacon, cheddar, avocado, lettuce, tomato, mayo on brioche bun

Chicken Avocado BLT 16.95
Chicken, avocado, bacon, mozzarella, lettuce, tomato, Louie sauce on original or 7 grain bun

SWEETS

Seasonal Bistro Bread Pudding 10.95

Heavenly Chocolat 10.95

John Folse Creole Cream Cheese-Cake 7.95

CATERING & PRIVATE EVENTS

Ask about our catering menu and event services for corporate lunches, private catering or onsite events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 8 or more.

BISTRO BYRONZ

BISTRO BAR

MARTINIS

The Bistro Martini
Choice of vodka or gin, house-brined olives or lemon twist, vermouth rim

The Dirty Martini 14
Dirty Wheatley Vodka Martini, house-brined olive and olive juice

French Martini 14
Wheatley Vodka, Chambord, Dry Vermouth, pineapple, lemon

The Gov't Espress Martini 12
Frangelico, Absolut Vanilla, local espresso cold brew, half & half

SIGNATURES & CLASSICS

Creole Sazerac 12
Sazerac Rye, Herbsaint, El Guapo Creole Orgeat & Chicory Pecan bitters

French Margarita 13
Patron Reposada, Grand Marnier, Chambord, lime, orange juice, sweet & sour

Nutty Old Fashioned 13
Buffalo Trace, Creole Orgeat, Chicory Pecan bitters, orange, Luxardo cherry

La Louisiana 12
Sazerac, B&B brandy, bitters, sweet vermouth, Luxardo cherry

French 75 12
Henry Ramos Gin, Sparkling Wine, lemon, simple syrup

Vodka Freeze 12
Classic, strawberry or orange

* Chambord, St. Germain or Grand Marnier Floater +2

SPRITZES & SMASHES

Classic Aperol Spritz 12

The Dandy Germain 12
St. Germain, Prosecco, mint, lime, soda

Basil Berry Smash 12
Buffalo Trace, strawberry, basil, lemon

Cucumber Lime Smash 12
Wheatley vodka, cucumber, basil, lime juice

MOCKTAILS

NA Aperol Spritz 10
Lyre's Orange Aperitif, NA Sparkling Wine, orange

Unleaded French 75 10
Grenadine, Lyre's Dry London Gin, NA Sparkling Wine, lemon

No-jito 10
Lyre's Dry White Cane Spirit, simple syrup, lime, mint, soda

WINES

WHITE

Chardonnay - Hess
California 9 / 16 / 36

Chardonnay - Lucas & Lewellen
Santa Barbara County 13 / 23 / 54

Sauvignon Blanc - Nola Grace
California 9 / 16 / 36

Sauvignon Blanc - Kono
New Zealand 12 / 22 /48

Pinot Grigio - Fratelli
Italy 9 / 16 / 36

Reisling - J. Bookwalter Reader's
Washington 9 / 16 / 36

Chardonnay - Cakebread
Napa 90

Sauvignon Blanc - Honig
Napa 60

Pouilly Fuisse - Louie Jadot
France 70

SPARKLING & ROSÉ

Sparkling - Maison
France 8 / 32

Prosecco - Luca Bosio
Italy 11 / 44

Pinot Noir Rose - Sean Minor
California 10 / 42

Prosecco - Avissi
Italy 145

Brut - Mumm
Napa 75

RED

Cabernet - Bliss
California 10 / 18 / 42

Cabernet - Brutocao
Mendocina 14 / 25 / 56

Pinot Noir - JK
Central Coast 9 / 16 / 32

Pinot Noir - Sean Minor 4 Bears
Central Coast 11 / 20 / 44

Merlot - Havenscorft
California 9 / 16 / 32

Red Blend - Vina Robles Arborist
Paso Robles 13 / 23 / 54

Cabernet - Jordan
Alexander Valley 135

Cabernet - Stag's Leap Artemis
Napa 145

Pinot Noir - Meiomi
Santa Barbara 65

Merlot - Duckhorn
Napa 99

Malbec - Barr Estate
Paso Robles 50

Red Blend - Whitehall Lane Tre Leoni
Napa 60

Red Blend - Decoy
Napa 66

BEERS

DRAFT

Abita Amber 6
Amber Lager, Louisiana

Blue Moon Belgian White 6
Wheat Ale, Colorado

Shiner Bock 6
Amber Lager, Texas

Yuengling 6
German-style Lager, Pennsylvania

Great Raft Reasonable Corrupt 7
Dark Lager, Louisiana

Urban South Paradise Park 6
Pilsner, Louisiana

Parish Canebrake Wheat 6
Wheat Ale, Louisiana

Stella Artois 7
Pilsner, Belgium

Gnarly Barley Jucifer 9
Hazy IPA, Louisiana

Ghost in the Machine 12
Double IPA, Louisiana

BOTTLED

Miller Lite 5

Michelob Ultra 5

Corona 6

Guinness 6

Heineken Zero 6

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