

REAL. GOOD. EVERYDAY.

STARTERS

Blue Cheese or Three Cheese Chips 10.95

Home-fried chips, bleu cheese or three cheese drizzle & crumbles

Three Cheese Frites 10.95

Home-fried fries, three cheese drizzle & crumbles

Hummus & Crudit  9.95

Carrot, cucumber, red bell pepper, feta, grilled pita

Spinach & Artichoke Dip 10.95

Creamy spinach & artichoke dip, home-fried chips

Corn & Seafood Bisque 5.95 / 8.45

Chicken & Sausage Gumbo 5.95 / 8.45

Crawfish  touff e 5.95 / 8.45

Tomato Basil Soup 5.50 / 7.50

SALADS

Add Chicken or Shrimp to any salad \$4.00 / \$6.00

Bistro Salad 2.0 10.45

Spinach, strawberry, feta, candied pecan, Pepperjelly Vinaigrette

Seared Tuna 16.95

Mixed greens, seared tuna, cucumber, red bell pepper, avocado, crispy strips, Sesame Vinaigrette

Creole Shrimp 14.95

Mixed greens, creole shrimp, mandarin orange, avocado, bacon, feta, Orange Rosemary Vinaigrette

Caesar 9.45

Romaine, Parmesan, croutons, Caesar Dressing

Chicken Salad 11.95

Cranberry almond chicken salad, mixed greens, House Dressing, grilled pita

Dressings: House, Sesame Vinaigrette, Balsamic Vinaigrette, Pepperjelly Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, Louie, Ranch, Remoulade, Rosemary Orange Vinaigrette

SANDWICHES & BURGERS

Served with homefried chips, frites or sweet potato frites

Byronz 12.45

Ham, salami, Canadian Bacon, mixed cheese, black olive, lettuce, tomato, combo sauce

Byronz Lite 12.45

Ham, turkey, mixed cheese, black olive, lettuce, tomato, combo sauce

Bistro Bomber 12.95

Roast beef, mozzarella cheese, caramelized onion, horseradish sauce

Chicken Avocado BLT 14.45

Chicken, avocado, bacon, mozzarella, lettuce, tomato, Louie sauce

Le Classic 10.95

4 oz. beef burger patty, cheddar, lettuce, tomato, pickles, Louie sauce on brioche bun

Le Classic Double 13.95

Two beef burger patties stacked, cheddar, lettuce, tomato, pickles, Louie sauce, on brioche bun

Turkey Burger 13.95

Turkey burger, mozzarella, spinach, red bell pepper, combo sauce on brioche bun

Red Beans & Rice Veggie Burger 12.95

Camellia red beans and rice patty, spinach, tomato, Louie Sauce on brioche bun

ENTREES

Pot Roast Creole 16.95

Petite tender pot roast, fresh green beans, garlic mashed potatoes, creole gravy

Hamburger Steak 14.95

Onion strings, fresh green beans, garlic mashed potatoes, creole gravy

Chicken & Biscuit Dumplings 14.95

Chicken, savory biscuit dumplings, creamy white wine velout  sauce

Back of the Stove Chicken 14.95

Stewed chicken, homestyle gravy, rice, saute vegetables

REAL. GOOD. SUNDAY BRUNCH.

SHAREABLES

Bread Pudding Bites 5.95

Sweet bread pudding bites w/ vanilla cream sauce

Homemade Biscuits 10.95

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

BRUNCH PLATES & SANDWICHES

Shrimp & Grits 14.95

Creole shrimp, cheese grits, NOLA BBQ shrimp sauce

Steak & Egg 23.95

Grilled steak, grits, poached egg, asparagus, cajun cream

The Classic Plate 9.75

Pick any three sides from items below to build your own brunch plate

Cheese Grits • Naked Omelette • Roasted Potatoes

Fresh Fruit • Bacon • Pancakes • French Toast • Biscuits

OMELETTES

Served with roasted potatoes and fruit

The Boudin 15.95

Boudin, caramelized onion, bacon, mozzarella

The Cochon 15.95

Pulled pork, bacon, mozzarella

The Jardin 14.95

Spinach, tomato, caramelized onion, goat cheese, red bell pepper, basil

The Eggtouff e 16.95

Creole shrimp, fried crawfish tails, etouff e, mozzarella

The Nearly Naked 11.95

Byronz cheese blend

PANCAKES

The OG Classic 10.95

Steen's cane syrup, butter, bacon

Bananas Foster 13.95

Bananas, foster sauce, pecans, bacon

Honey Poulette 15.95

Crispy chicken paillard, honey ginger glaze, fruit

Monte Cristo 13.95

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

Brunch Burger 15.95

Fried poached egg, two beef patties stacked, cheddar, lettuce, tomato, bacon onion jam, roasted potatoes

Pain Perdu 10.95

French toast, Steen's cane syrup, powdered sugar, fruit

BENEDICTS

Served with fruit

Byronz Benedict 15.95

Poached eggs, canadian bacon, ham, salami, hollandaise on a toasted bun

Boudin Benedict 14.95

Poached eggs, boudin, bacon, hollandaise on a toasted bun

Crispy Eggplant Benedict 14.95

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

Poche Etouff e 15.95

Fried poached eggs, crawfish etouff e, hollandaise on a crispy shrimp cake

BRUNCH JR.

Real good brunch options for the little ones

Jr. French Toast 6.50

French toast, maple syrup, powdered sugar, fruit

Pancake PB&J 6.50

Peanut butter and strawberry jam pancake sandwich, fruit

Jr. Classic Plate 6.50

Pick any two sides from items below to build your own brunch plate

Cheese Grits • Naked Omelette • Brunch Potatoes
Fresh Fruit • Bacon • Pancakes • French Toast • Biscuits

SUCRÉ

Seasonal Bistro Bread Pudding 5.95

Heavenly Chocolat 6.95

chocolate pecan brownie, homemade marshmallow fluff, chocolate ganache, ice cream

John Folse Creole Cream Cheese-Cake 7.95

with seasonal toppings

Angél-ique Chocolate Pecan Derby Pie 7.95

BRUNCH COCKTAILS

Mimosa 8.00

Half Off Champagne Bottles 15.00

Juice sold separately

Bloody Mari 10.00

Milk Punch 8.00

Brandy, Sugarfield Coffee & Cream

Chocolate Praline Coffee 9.00

Chocolate Liqueur, Praline liqueur, Community Coffee, whipped cream

Café Mauvais 10.00

Cold brew, Wheatley Vodka, Chambord, Chocolate Liqueur

Irish Coffee 9.00

Powers, Sugarfield Coffee & Cream, Community coffee, whipped cream, creme de menthe

Crème de Cannelle 9.00

Cinnamon, Myers Dark Rum, pineapple, cream



GOOD. REAL GOOD. BRUNCH

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bistrobyronz.com