



LUNCH

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 with house-fried potato chips

*Add pot roast debris 4.50

Hummus & Crudité 10.95

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

Spinach & Artichoke Dip 11.45

Creamy spinach & artichoke dip, house-fried chips

Tuna App 13.95

Seared tuna, avocado smash, slaw, Asian glaze

Corn & Seafood Bisque 5.95 / 8.95**Chicken & Sausage Gumbo 5.95 / 8.95****Crawfish Étouffée 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

Chicken Salad 11.95

Cranberry almond chicken salad, lettuce, tomato, pita

Seared Tuna 17.45

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

Creole Shrimp 15.45

Mixed greens, blackened shrimp, mandarin orange, avocado, bacon, feta, orange rosemary vinaigrette

Steak Frites 19.45

Romaine, grilled sliced steak, tomato, bleu cheese, pommes frites, pepperjelly vinaigrette

SANDWICHES & WRAPS

Served with house-fried chips

Byronz 13.45

Ham, salami, Canadian bacon, mixed cheese, black olive, lettuce, tomato, combo sauce on original or 7 grain bun

Byronz Lite 13.45

Ham, turkey, mixed cheese, black olive, lettuce, tomato, combo sauce on original or 7 grain bun

Bistro Bomber 13.95

Roast beef, mozzarella, caramelized onion, hoersradish sauce on original or 7 grain bun

Chicken Caesar Wrap 12.45

Chicken, romaine, tomato, parmesan, caesar dressing

Chicken Salad Wrap 12.45

Cranberry almond chicken salad, lettuce, tomato

Cali Wrap 12.95 / 14.95

Fried chicken or shrimp, mozzarella, tomato, avocado, bacon, mixed greens, remoulade

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

Chicken Paillard 16.95

Grilled flattened chicken breast, roasted potatoes

Shrimp & Grits 15.45

Sauteed shrimp, cheese grits, BBQ shrimp sauce

BURGERS, POBOYS & MELTS

Served with pommes frites

Bistro Burger 14.95

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

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

Bonjour BBQ Burger 15.45

8 oz. house brisket & chuck blend chargrilled, cheddar, jalapeños, slaw, BBQ sauce, crispy onion strings on brioche bun

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

NOLA BBQ Shrimp Poboy 13.95

Crispy shrimp, tomato, slaw, BBQ sauce

Fried French Dip 14.45

Fried roast beef, mozzarella, caramelized onion on grilled poboy bread w/ au jus

Melty Club 13.95

Ham, turkey, bacon, tomato, cheddar, mozzarella, honey mustard on grilled poboy bread

Comfort Combo Melt 12.45

Cheddar, mozzarella, caramelized onion, grilled poboy bread w/ tomato basil dipping sauce

SIDES

Parmesan Garlic Broccoli**French Green Beans****Creamed Spinach****Carrot Souffle****Garlic Mashed Potatoes****Roasted Rosemary Potatoes****Mac & Cheese Bake****Petite Caesar Salad****Petite Bistro Salad**

SWEETS

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

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 olives and olive juice

French Martini 11.00

Wheatley Vodka, Chambord, Dry Vermouth, pineapple, lemon

The Gov't Espresso Martini 12.00

Frangelico, Absolut Vanilla, 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

SPRITZES

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

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

FROZEN

Vodka Freeze 12.00

strawberry, orange or classic

Float Chambord, St. Germain or Grand Marnier +2.00

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

SIGNATURES

Creole Sazerac 11.00

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

French Margarita 12.00

1800 Reposada, Grand Marnier, Chambord, lime, orange juice, sweet & sour

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

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

Urban South Paradise Park 6.00

Pilsner, Louisiana

Parish Canebrake Wheat 6.50

Wheat Ale, Louisiana

Stella Artois 7.50

Pilsner, Belgium

Gnarly Barley Jucifer 9.00

Hazy IPA, Louisiana

Ghost in the Machine 12.00

Double IPA, Louisiana

BOTTLED

Miller Lite 5.00**Michelob Ultra** 5.00**Corona** 6.00**Guinness** 6.00**Heineken Zero** 6.00

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

RED

Bliss Cabernet, California 10.25 / 42.00

Brutocao Cabernet, Mendocina 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