

BRASSERIE

byronz

Dinner

TO START

Fromage Chips \$10.95

blue cheese or three-cheese with house-fried potato chips

Goat Cheese Croquettes \$12.95

pickled cranberries & honey

Hot Green Tomatoes \$10.95

crispy-fried, buttermilk ranch dip

Crawfish & Spinach Gratin \$15.95

Louisiana crawfish tails, spinach, artichoke, parmesan mornay, house-fried potato chips & grilled bread

Les Dips \$10.95

white cheddar pimento cheese, garlic chickpea or french onion with vegetable crudite, fried saltines & house-fried potato chips

Tuna Avocat \$14.95

seared tuna, avocado, roasted red bell pepper

Pommes Frites \$7.95

trio of au poivre, louie & ketchup dips

French Onion Soup \$8.95

Gumbo \$5.95 cup/ \$8.95 bowl

chicken & andouille sausage, jasmine rice

Soup du Jour \$5 cup/ \$8 bowl

tomato basil

LES SALADES

The Brass \$10.95

mixed greens, strawberry, candied pecan, feta cheese, pepper jelly vinaigrette

César \$10.95

romaine, aged parmesan, fried saltines

Amèlie \$12.95

chopped romaine hearts, cucumber, avocado, roasted chickpeas, herbs, avocado vinaigrette

*Add to any above salade: pulled chicken (+\$5), poached shrimp (+\$7), tuna (+\$9), salmon (+\$9), sliced tenderloin (+\$11)

Seared Tuna Nicoise \$19.95

mixed greens, haricots vert, tomato, boiled egg, new potato, nicoise olives, lemon vinaigrette

Steak Frites \$21.95

sliced tenderloin, romaine, tomato, blue cheese, frites, pepper jelly vinaigrette

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

LES BURGERS

Le Brasserie Burger \$17.95

House brisket & chuck blend chargrilled with cheddar, house-made pickle, confit onions on buttery brioche with with pommes frites & au poivre

The Royale with Cheese \$15.95

House brisket & chuck blend chargrilled with lettuce, tomato, pickle, american cheese, mustard aioli on buttery brioche with pommes frites

Turkey Burger à Gruyere \$15.95

ground turkey + gruyere blend, arugula, roasted peppers, mustard aioli on buttery brioche with pommes frites

LES SANDWICHES

Croque Byronz \$15.95

jambon ham, salami, Canadian bacon, gruyere, black olive, bechamel on sourdough with pommes frites

Blackened Red Fish Reuben \$23.95

fresh redfish, melty swiss, sauerkraut, thousand island on sourdough with house-fried potato chips

Fried Chicken Cèsar \$14.95

crispy lemon pepper chicken thigh, greens, parmesan, cèsar dressing on buttery brioche with house-fried potato chips

Frenchie Dip \$17.95

shaved ribeye, crispy onions, horseradish sauce on french bread au jus, with pommes frites

ENTREES

Chicken Paillard \$18.95

crispy panko crusted chicken breast, arugula, shaved parmesan, lemon vinaigrette

Roast Half Chicken \$21.95

brown butter, herbs, pommes frites

Crab Mac & Fromage \$28.95

lump crabmeat, parmesan, gruyere, roasted herbs

Crawfish & Grits \$21.95

Louisiana crawfish tails, New Orleans bbq sauce, stone-ground grits

Pan-Roasted Redfish \$34.95

haricots verts, sauce amandine, herbs

Classic Grilled Salmon \$25.95

braised lentils, lemon-tarragon butter

Pot Roast Bourguignon \$22.95

roasted carrots, pomme purée, mushroom gravy

Steak Haché \$19.95

House brisket + chuck blend chopped steak, fried leeks, pomme purée, sauce au poivre

Grilled Pork Chop \$28.95

stone-ground grits, confit shallots, creole mustard jus

Steak Frites \$38.95

8 oz. grilled tenderloin, maitre d' butter, herbs with pommes frites, au poivre

SIDES TO SHARE \$5.95

Pommes purée

Mac & fromage

Sautéed spinach

Haricots verts

Braised lentils

Stone-ground grits

Petite César or Brass salade

Carrot soufflé

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

DESSERTS

Crème brûlée \$10.95

Seasonal Bread Pudding \$10.95

Heavenly Brasserie Sundae \$10.95

Assorted ice creams & sorbets \$6.95

BAR

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MARTINIS

The Brass \$14

Wheatley Vodka or Henry Ramos Gin, House-Brined Olives or Lemon Twist

The Big Dirty \$14

A Big, Dirty Wheatley Vodka Martini with House-Brined Olives + Olive Juice

The Frenchie \$13

Wheatley Vodka, Chambord, Dolin Dry Vermouth, Pineapple, Lemon

The Vesper \$13

Wheatley Vodka, Henry Ramos Gin, Cocchi Americano, Orange Bitters

Les Deux \$13

Henry Ramos Gin, Dolin Dry Vermouth, Orange Bitters

The Julia \$12

Cocchi Extra Dry Vermouth, Henry Ramos Gin, Orange Bitters; 5:1!

SMASHES

The Pêche \$14

Buffalo Trace Bourbon, Peach, Lemon, Mint

Le Dame \$13

Wheatley Vodka, Strawberry, Cucumber, Lemon, Basil

Cucumber Framboise \$12

Henry Ramos Gin, Cucumber, Raspberry, Lemon

* SIGNATURES

The Monaco \$12

Lemonade, Grenadine, Lager, Orange Bitters

The Fallen Saint \$14

Laird's Straight Applejack Brandy, Ginger, Honey, Lemon, Herbsaint Float

Le Tigre \$13

NOËL Blanco Tequila, Chambord, Lemon, Ginger Beer

FROZEN

Vodka Freeze \$12

Strawberry, Mango or Classic

Float Chambord, Saint Germain or Grand Marnier +\$2

Frozen Pimm's Cup \$12

Pimm's No. 1 Cup, Cucumber, Fresh Ginger, Strawberry, Lemon

Float Chambord, Saint Germain or Grand Marnier +\$2

LES CLASSIQUES

La Louisiane \$14

Sazerac Rye Whiskey, Cocchi Vermouth, Benedictine, Peychaud's Bitters

Old Fashioned \$13

Buffalo Trace Bourbon, Demerara Simple Syrup, Angostura, Peychaud's & Orange Bitters

Frenchie 75 \$12

Henry Ramos Gin, Sparkling Wine, Lemon, Simple Syrup

SPRITZES

Classic Aperol Spritz \$12

Zou Bisou \$14

Prosecco, Strawberry-Infused Dolin Blanc Vermouth, Soda, Basil

La Lillet \$13

Prosecco, Giffard Pamplemousse Liqueur, Lillet Blanc, Soda, Grapefruit Twist

The Dandy Germain \$12

Prosecco, St. Germain, Soda, Mint

MOCKTAILS

Aperol Spritz Non-Alcohol \$10

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

Gentle Frenchie Spritz \$10

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

Frere Monaco \$10

Lemonade, Grenadine, Athletic Upside Dawn Golden Ale, Orange Bitters

BEER

DRAFT BEER

Agile Narrow Path \$7

Pilsner, Louisiana

Abita Amber \$6

Amber Lager, Louisiana

Great Raft Reasonably

Corrupt \$7

Dark Lager, Louisiana

Parish Canebrake \$6

Wheat Ale, Louisiana

St. Bernardus Wit \$9

Witbier with Orange Peel & Spices, Belgium

Saison Dupont \$9

Saison, Belgium

Gnarly Barley Jucifer \$7

Hazy IPA, Louisiana

SpindleTap Too Green \$8

Hazy Double IPA,

BOTTLED

Kronenbourg 1664 \$6

Stella Artois \$6

Guinness \$6

Heineken \$6

Blue Moon \$6

Michelob Ultra \$5

Miller Lite \$5

Aval Blanc Dry Cider \$7

Athletic Upside Dawn \$6

Non-Alcohol

WINES

SPARKLING

Prosecco - Luca Bosio, Italy, \$11/\$44

Sparkling Moscato - Fratelli, Italy, '23 \$13/\$52

Sparkling Rosé - Cuvée Françoise, France \$14/\$56

WHITE

Pinot Grigio - Paladin, Italy, '22 \$9/\$36

Riesling - J. Bookwalter, Washington, '23 \$10/\$40

Sauvignon Blanc - Alain de la Treille,

France, '22 \$11/\$44

Sauvignon Blanc - Kono, New Zealand, '23 \$12/\$48

White Bordeaux Blend - Château Goudichaud,

France, '21 \$14/\$56

Chardonnay - Bliss Family, California, '22 \$10/\$40

Chardonnay - Domaine Talmard, France, '22

\$16/\$64

ROSÉ

Rosé - Andre Brunel, France, '23 \$11/\$44

RED

Pinot Noir - Sean Minor, California, '21 \$11/\$44

Pinot Noir - Comtesse Marion, France, '22 \$12/\$48

Cabernet Franc - Domaine de Clayou,

France, '20 \$13/\$52

Malbec - OMBU, Argentina, '22 \$9/\$36

Cabernet Sauvignon - Bayede, South Africa,

'21 \$10/\$40

Cabernet Sauvignon - Fitch Mountain,

California, '19 \$16/\$64

Red Bordeaux - Château Recougne Bordeaux

Superieure, France, '20 \$12/\$68

HAPPY HEURE M-F 4-6PM

\$8 BAR BYRONZ cocktail menu. \$5 well cocktails, select wines & draft. \$5 Pommes Frites.