

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
- 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
- Amélie** \$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

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

*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
- Gulf Shrimp Remoulade** \$17.95
citrus poached shrimp, creole remoulade, fried green tomato, mixed
greens on French bread with house-fried potato chips
- Chicken Salad Club** \$15.95
avocado, bacon, mixed greens, tomato on toasted sourdough with
house-fried potato chips
- The Parisien** \$14.95
jambon ham, butter, gruyere, house-made pickle, mustard aioli on
toasted baguette served with house-fried potato chips
- L' Americain** \$14.95
jambon ham, turkey or baked chicken, gruyere, lettuce, tomato,
avocado goddess dressing on toasted baguette served with house-
fried potato chips
- Blackened Red Fish Reuben** \$23.95
fresh redfish, melty swiss, sauerkraut, thousand island on
sourdough with house-fried potato chips

- Fried Chicken César** \$14.95
crispy lemon pepper chicken thigh, greens, parmesan, césar dressing
on buttery brioche with house-fried potato chips
- French Onion Grilled Cheese** \$12.95
gruyere, caramelized onions, grilled sourdough, french onion broth
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
- Chicken Fricassee** \$16.95
slow-braised chicken, fresh herb, jasmine rice
- Crawfish & Grits** \$21.95
Louisiana crawfish tails, New Orleans bbq sauce, stone-ground grits
- 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

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

DESSERTS

- Crème brûlée** \$10.95
Seasonal Bread Pudding
\$10.95
Heavenly Brasserie Sundae
\$10.95
**Assorted ice creams
& sorbets** \$6.95

BAR

byronz

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 Francoise, 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.