



HORS D'OEUVRES

Bleu or Three Cheese Chips
home-fried chips, bleu or three cheese drizzle & crumbles \$8.95

Three Cheese Frites
frites, three cheese drizzle, mixed cheese \$8.95

Debris Cheese Chips
pot roast, home-fried chips, bleu or three cheese drizzle & crumbles \$10.95

Hummus Plate
carrot, cucumber, red bell pepper, feta, kalamata olive, pita \$7.95

Spinach & Artichoke Dip
creamy spinach & artichoke dip, home-fried chips \$7.95

Mac & Cheese Croquettes
fried macaroni & cheese bites, Louie dipping sauce \$7.95

SOUPS

Cup \$5.50 / Bowl \$7.50

Gumbo
chicken & sausage
gumbo w/ rice

Corn & Seafood Bisque
cream-based corn bisque
w/ crab meat & shrimp

Corn & Shrimp
tomato-based soup
w/corn & shrimp

SALADS

Chicken Bistro
spinach, grilled chicken, dried cranberry, candied pecan, mandarin orange
w/ Raspberry Poppyseed Dressing \$13.95

Chicken Chop
romaine, grilled chicken, artichoke heart, tomato, cucumber, bleu cheese
w/ House Dressing \$13.95

Chicken Caesar
romaine, grilled chicken, shredded Parmesan, croutons
w/ Caesar Dressing \$11.95

Wasabi Chicken
mixed greens, grilled chicken, cucumber, red bell pepper, avocado, wonton strips
w/ Wasabi Vinaigrette & Asian glaze \$13.95

Blackened Shrimp
mixed greens, blackened shrimp, mandarin orange, avocado, bacon, feta
w/ Orange Rosemary Vinaigrette \$13.95

Shrimp Mediterranean
romaine, boiled shrimp, kalamata olive, artichoke heart, tomato, Parmesan, feta
w/ Balsamic Vinaigrette \$14.95

Seafood
romaine, crab meat, boiled shrimp, tomato, chopped hard boiled egg
w/ House Dressing \$15.95

Sesame Crusted Tuna
mixed greens, seared rare tuna, sesame seeds, carrot, wonton strips
w/Asian glaze & Asian Vinaigrette \$13.95

Steak Frite
romaine, sliced flat iron, tomato, bleu cheese, frites
w/ Cane Dressing \$15.95

Our dressings include: House, Asian Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Caesar, Cane, Honey Mustard, Louie, Ranch, Raspberry Poppyseed, Remoulade, Rosemary Orange Vinaigrette, Wasabi Vinaigrette

BRUNCH

Bread Pudding Bitez
deconstructed bread pudding w/ powdered sugar & dipping sauce \$5.95

Pain Perdu
Byronz Bread French toast, bacon, powdered sugar, dipping sauce, w/ fruit cup \$9.95

Eggs Benedict
Canadian bacon, poached eggs, Hollandaise on toasted Byronz Bun w/ fruit cup \$10.95

Bistro Sardou
creamed spinach, poached eggs, Hollandaise on toasted Byronz Bun w/ fruit cup \$10.95

Shrimp Pomme Paillard
two shrimp & potato pancakes, boiled shrimp, Hollandaise w/ fruit cup \$10.95

Brunch Mix & Match
choose two half portions: Pain Perdu, Eggs Benedict, Bistro Sardou, Shrimp Pomme Paillard w/ fruit cup \$10.95

Avocado Benedict
Canadian bacon, poached eggs, Hollandaise served over sliced avocado w/ fruit cup \$11.95

Morning Salad
mixed greens, bacon, granny smith apple, feta, dried cranberry, French toast croutons, poached egg, Hollandaise w/ Balsamic Vinaigrette \$9.95

Brunch Burger
beef burger, poached egg, lettuce, tomato, combo sauce served on grilled Byronz Bun w/ hash browns \$11.95

Croque Madame Burger
As featured on Food Network's *Burgers, Brew & Que*
turkey burger, bacon mornay sauce, ham, spinach, tomato, poached egg w/ sweet potato frites \$11.95

Steak & Egg
flat iron steak topped w/ a poached egg, w/ hash browns \$17.95

Creole Grits & Grillades
cheese grits, pot roast, creole gravy, tomato, mixed cheese \$11.95

Shrimp & Grits
crispy jumbo shrimp, cheese grits, BBQ shrimp sauce, mixed cheese \$13.95

Poché Etouffée
crab meat, fried poached eggs, crawfish étouffée, hollandaise sauce on toasted Byronz Bun w/ fruit cup \$12.95

Hash Browns — Cheese Grits — Fruit Cup —
\$2.45

LUNCH PLATES

Pot Roast Creole
pot roast, homestyle green beans, garlic mashed potatoes, creole gravy \$12.95

Steak Frite
10 oz. flat iron steak, frites, fresh vegetables \$18.95

Hamburger Steak
caramelized onions, homestyle green beans, garlic mashed potatoes, creole gravy \$10.95

Back of the Stove Chicken
stewed chicken, rice, homestyle gravy, fresh vegetables \$11.95

Chicken Paillard
grilled flattened chicken breast, onion roasted potatoes, fresh vegetables \$12.95

Chicken & Parmesan Dumplings
baked chicken, fried Parmesan dumplings, velouté sauce \$12.95

Crawfish Étouffée
crawfish étouffée, rice, toasted bread \$11.95

Crevette Pot Pie
crispy jumbo shrimp, puff pastry, potatoes, peas, carrots, shrimp, velouté sauce \$13.95

Les Pork Chops
two thin cut chops, rice creole gravy, carrot soufflé \$11.95

Poisson Paillard
thin cut fried fish, frites, cocktail & tartar sauces \$12.95

Poisson Acadiana
Featured on Food Network's *Burgers, Brew & Que*
thin cut fried fish over rice, crawfish étouffée \$13.95

Les Legumes
create your own plate by selecting any three of our sides \$10.95

Cassoulet
white beans, tasso ham, chicken & duck sausage \$11.95

BURGERS

CHOICE OF ORIGINAL OR 7 GRAIN BUN / CHOICE OF FRITES OR SWEET FRITES

Turkey Burger
turkey & Gruyère patty, spinach, red bell pepper, combo sauce \$10.95

Byronz Burger
beef burger, lettuce, tomato, combo sauce \$10.95

Veggie Burger
made w/ beans, mushroom, carrot, zucchini, pecan w/ Asian mayo, spinach, tomato \$10.95

Bonjour BBQ Burger
cheddar, jalapeños, BBQ sauce, mayo, fried onion strings \$12.45

Beaucoup Burger
bleu cheese or three cheese drizzle & crumbles, spinach, tomato \$12.45

SANDWICHES

CHOICE OF ORIGINAL OR 7 GRAIN BUN / WRAPS SERVED ON TORTILLA / CHOICE OF FRITES OR SWEET FRITES

Chicken Paillard
grilled flattened chicken breast, lettuce, tomato, combo sauce \$10.95

Blackened Shrimp Wrap
blackened shrimp, mozzarella, peppers, mixed greens, Remoulade sauce \$10.95

Chicken Avocado BLT
chicken breast, avocado, bacon, Swiss, lettuce, tomato, Louie sauce \$12.45

Beef & Bleu Steak Frite
sliced flat iron, bleu cheese, lettuce, tomato, Worcestershire reduction \$15.95

POBOYS

CHOICE OF FRITES OR SWEET FRITES

Debris Poboy
pot roast, lettuce, tomato, pickles, mayo \$12.45

Back of the Stove Chicken Poboy
stewed chicken, homestyle gravy, caramelized onion, pickles \$11.45

Gumbo Poboy
chicken & sausage gumbo \$11.45

Fried Shrimp Poboy
fried shrimp, lettuce, tomato, Remoulade sauce \$11.45

Jambon Poboy
ham, mixed cheese, lettuce, tomato, Louie sauce \$9.95

SIDES

Asparagus
Haricot Verts
Fresh Vegetable Medley
Homestyle Green Beans
Creamed Spinach
Broccoli

Petite Salad: Caesar or Bistro
Zucchini Squash Noodles
Bleu Mac & Cheese
Zydeco Pasta Salad
Carrot Soufflé
White Beans

Risotto Cake
Garlic Mashed Potatoes
Onion Roasted Potatoes
Smashed Sweet Potatoes
Twice Baked Potato
Rice & Gravy

— \$3.95 —

Home-fried Potato Chips \$3.45 Frites \$3.95 Sweet Potato Frites \$4.95

SWEETS

Key Lime Pie
southern style key lime pie
w/ homemade graham cracker crust \$4.25

Bistro Bread Pudding
seasonal bread pudding
ask server for details \$5.95

Cookie Crumble Parfait
vanilla ice cream, chocolate chip cookie crumbles, chocolate & caramel sauces \$4.95

Heavenly Chocolate Supreme
marshmallow pecan fudge cake
w/ vanilla ice cream, chocolate & caramel sauces \$6.95



• **CELEBRATE WITH US** •

We'd love to host your next event in one of our private spaces. From casual office gatherings to pristine rehearsal dinners, prix fixe menus to buffet-style dining, we are ready to accomodate your custom needs.

• **BRING THE BISTRO OFF-SITE** •

Our new Catering Menu has a wide variety of options to suit any type of event, pick-up or delivery. Ask your server for a Catering Menu!

• **ORDERING FOR THE OFFICE** •

Ordering online is a breeze at bistrobyronz.com/catering

• **LET'S CONNECT** •

Follow us on Facebook and Instagram for events, promotions, and new menu specials!

GOOD. REAL GOOD.
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BRUNCH MENU

5412 Government Street Baton Rouge
8200 Village Plaza Court Baton Rouge
1185 Americana Boulevard Zachary