

BISTRO BYRONZ DINNER

STARTERS

Bleu Cheese or Three Cheese Chips

home-fried chips, bleu cheese or three cheese drizzle & crumbles \$9.95

Debris Cheese Chips

home-fried chips, petite tender pot roast, bleu or three cheese drizzle & crumbles \$12.95

Hummus Plate

carrot, cucumber, red bell pepper, feta, grilled pita \$8.95

Spinach & Artichoke Dip

creamy spinach & artichoke dip, home-fried chips \$9.95

Eggplant App

panko crusted eggplant bites, marinara, parm cheese \$8.95

Tuna Bites

tempura battered fried tuna, pepperjelly glaze \$11.95

Beef and Blue App

steak & veggie skewers, blue cheese drizzle, grilled pita \$14.95

SALADS

Bistro Salad 2.0

spinach, strawberry, feta, candied pecan, Pepperjelly Vinaigrette \$9.95

Seared Tuna

mixed greens, seared tuna, cucumber, red bell pepper, avocado, crispy strips, Sesame Vinaigrette \$16.95

Steak Frite

romaine, steak, tomato, bleu cheese, frites, Pepperjelly Vinaigrette \$15.95

Add to any salad: Cold Sliced Chicken / Hot Grilled Chicken \$4.00 | Shrimp / Tuna / Steak \$6.00

Our dressings include: House, Sesame Vinaigrette, Balsamic Vinaigrette, Pepperjelly Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, Louie, Ranch, Remoulade, Rosemary Orange Vinaigrette

ENTREES

Pot Roast Creole

petite tender pot roast, homestyle green beans, garlic mashed potatoes, creole gravy \$16.95

Hamburger Steak

onion strings, button mushroom, homestyle green beans, garlic mashed potatoes, creole gravy \$13.95

Shrimp & Grits

crispy creole shrimp, cheese grits, BBQ shrimp sauce, \$14.95

Seared Tuna

seared tuna steak, asparagus, rice, Asian glaze \$18.95

Eggplant Seafood Napoleon

fried eggplant, shrimp stuffing, sauteed spinach topped w/ crawfish etouffee \$14.95

Poisson Crevette

fried drum, rice, topped w/ shrimp & cajun cream sauce \$21.95

Tomato Basil Mac & Fromage

baked mac & cheese topped w/ chicken, tomato basil sauce \$12.95

Seafood Remi Pasta

shrimp, crawfish tails, mozzarella, cavatappi, Remoulade Dressing \$13.95

Creole Shrimp

mixed greens, creole shrimp, mandarin orange, avocado, bacon, feta, Orange Rosemary Vinaigrette \$14.95

Caesar With Chicken or Shrimp

romaine, Parmesan, croutons, Caesar Dressing \$11.95 / \$13.95

Chicken & Biscuit Dumplings

chicken, savory biscuit dumplings, creamy white wine velouté sauce \$13.95

Chicken Paillard

flattened chicken breast, mixed greens, tomato, parmesan, house dressing, grilled pita \$13.95

Back of the Stove Chicken

stewed chicken, homestyle gravy, rice, ratatouille vegetables \$13.95

Salmon Grille

salmon, herb butter, roasted potatoes, ratatouille \$22.95

Steak Frite

flat iron steak, demi cream sauce, frites, haricot verts \$22.95

Pepperjelly Chop

French cut chop, pepperjelly glaze, cheese grits, asparagus \$21.95

Camellia Bean Cochon Cassoulet

Camellia red beans, pulled pork, smoked sausage cassoulet, rice \$11.95

SANDWICHES

CHOICE OF ORIGINAL OR 7 GRAIN BUN UNLESS OTHERWISE NOTED / ALL SANDWICHES SERVED W / CHOICE OF HOMEFRIED CHIPS, FRITES OR SWEET POTATO FRITES

Byronz

ham, salami, Canadian Bacon, cheddar, mozzarella, black olive, lettuce, tomato, combo sauce \$10.95

Bistro Bomber

roast beef, mozzarella cheese, caramelized onion, horseradish sauce \$10.95

Comfort Combo Melt

cheddar, mozzarella, caramelized onion on grilled poboy bread w/ tomato basil dipping sauce \$11.45

Fried French Dip Melt

fried roast beef, mozzarella cheese, caramelized onion, on grilled poboy bread w/ au jus \$12.45

Byronz Lite

ham, turkey, cheddar, mozzarella, black olive, lettuce, tomato, combo sauce \$10.95

Chicken Avocado BLT

chicken, avocado, bacon, mozzarella, lettuce, tomato, Louie sauce \$13.95

The Club Melt

ham, turkey, bacon, tomato, cheddar, mozzarella, honey mustard on grilled poboy bread \$12.45

BURGERS & POBOYS

CHOICE OF ORIGINAL OR 7 GRAIN BUN UNLESS OTHERWISE NOTED / ALL SERVED W / CHOICE OF HOMEFRIED CHIPS, FRITES OR SWEET POTATO FRITES

Byronz Burger

beef burger, lettuce, tomato, combo sauce \$12.95

Turkey Burger

turkey burger, Gruyère, spinach, red bell pepper, combo sauce \$12.95

Red Beans & Rice Veggie Burger

Camellia red beans and rice patty, spinach, tomato, Louie Sauce \$12.95

NOLA BBQ Shrimp Poboy

fried shrimp, tomato, slaw, BBQ shrimp sauce \$11.95

Debris Poboy

petite tender pot roast, lettuce, tomato, pickles, mayo \$15.95

Beaucoup Burger

bleu cheese or three cheese drizzle & crumbles, spinach, tomato, frites \$13.95

Bonjour BBQ Burger

cheddar, jalapeños, slaw, BBQ sauce, fried onion strings \$13.95

Cochon de Lait Poboy

pulled pork, bacon, slaw, Remoulade \$11.95

SIDES

Asparagus
Ratatouille
Homestyle Green Beans
Haricot Verts

Garlic Mashed Potatoes
Roasted Potatoes
Rice & Gravy
Mac & Cheese Bake
\$3.95

Petite Caesar
Petite Bistro
Carrot Soufflé
Creamed Spinach

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

SOUPS

Corn & Seafood Bisque \$5.50 / \$7.50

Chicken & Sausage Gumbo \$5.50 / \$7.50

Crawfish Etouffee \$5.95 / \$7.95

Tomato Basil \$5.50 / \$7.50

French Onion \$5.50

SWEETS

Seasonal Bistro Bread Pudding \$5.95

Angél-ique Chocolate Pecan Derby Pie \$8.95

Ice Cream Cookie Sandwich Bites \$5.95



LES CLASSIQUES

THE CREOLE SAZERAC

Sazerac Rye, Herbsaint
El Guapo Creole Orgeat &
Chicory Pecan bitters
\$11.00

SWEET TEA MINT JULEP

Buffalo Trace, Community
Coffee sweet tea, lemon, mint
\$9.00

NUTTY OLD FASHIONED

Buffalo Trace, El Guapo Creole
Orgeat & Chicory Pecan
bitters, orange, Luxardo cherry
\$12.00

THE VODKA FREEZE

\$5.00/\$7.50

w/ Strawberry or Orange
\$6.00/\$8.50

w/ Chambord or Grand Marnier
\$7.00/\$9.50

w/ St. Germain
\$7.50/\$10.00

THE BLOODY MARI

The spiciest Mari thanks to
Mr. Cayenne, Chachere,
McIlhenny & Absolut Peppar
\$8.95/\$35.00



LES VINS

WHITE

	GLASS	BOTTLE
99 Vines Chardonnay, California	\$7.00	\$23.00
Hess Chardonnay, Napa	\$8.50	\$29.00
Selby Chardonnay, Napa	\$13.50	\$43.00
Cakebread Chardonnay, Napa		\$76.00
Terrapura Sauvignon Blanc, Chile	\$8.50	\$29.00
Kono Sauvignon Blanc, New Zealand	\$11.50	\$37.00
Honig Sauvignon Blanc, Napa.		\$41.00
Milbrandt Pinot Grigio, Columbia Valley Washington	\$9.00	\$31.00
Milbrandt Riesling, California	\$7.00	\$23.00
Louie Jadot Pouilly Fuisse, France		\$56.00

RED

Grace Bridge Cabernet, California	\$7.00	\$23.00
Sean Minor North Coast Cabernet, Lodi	\$12.50	\$40.00
Brutocao Cabernet, California	\$14.00	\$44.00
Jordan Cabernet, Alexander Valley		\$96.00
Stag's Leap Artemis Cabernet, Napa		\$99.00
JK Pinot Noir, California	\$7.00	\$23.00
Sean Minor 4 Bears Pinot Noir, Central Coast	\$10.50	\$34.00
Roco Willamette Valley Pinot Noir, Oregon		\$42.00
Meiomi Pinot Noir, Santa Barbara		\$40.00
Havenscott Merlot, California	\$7.00	\$23.00
Duckhorn Merlot, Napa		\$65.00
Barr Estate Malbec, Paso Robles		\$45.00
Regio Old Vine Zinfandel, Lodi		\$26.00
Vina Robles The Arborist, Paso Robles.	\$12.50	\$40.00
Whitehall Lane Tre Leoni Blend, Napa.		\$55.00
Decoy Blend, Napa		\$66.00
Flora Springs Trilogy Blend, Napa.		\$85.00

SIGNATURE SIPS

ST. ROSÉ

St. Germain, Rosé,
Love Potion #9, lemon,
soda \$9.00

CUCUMBER BASIL GIMLET

Wheatley vodka, cucumber,
basil, lime juice
\$9.00

PIMMTINI

Pimms Liqueur, ginger beer,
gin, strawberry, cucumber,
lemon, mint
\$11.00

JE M'APPELLE JILL

Cognac, prosecco,
strawberry, lemon
\$11.00

BERRY BASIL SMASH

Buffalo Trace, strawberry, lemon,
basil
\$10.00

LA LOUISIANE

Sazerac, B&B brandy,
bitters sweet vermouth,
Luxardo cherry
\$10.00

THE GOV'T ESPRESS

Nocello, Absolut Vanilia,
espresso cold brew, half & half
\$12.00

BISTRO MULEZ

Moscow - *Wheatley Vodka*
London - *Henry Ramos Gin*
Caribbean - *Cane Run Rum*
Mexican - *Corazon Blanco*
Kentucky - *Buffalo Trace*
\$10.00

BYRONZ 75'Z

French 75 - *Henry Ramos Gin*
French 76 - *Wheatley Vodka*
French 95 - *Buffalo Trace Bourbon*
French 125 - *Martell Cognac*
Mexican 75 - *Corazon Reposado*
\$10.00

ROSÉ & BUBBLES

Milbrandt Rosé.	\$9.00	\$30.00
Maison Champagne	\$7.50	\$25.00
Enrico Prosecco, Italy.	\$11.00	\$35.00
Avisi Prosecco, Italy		\$32.00
Mumm Napa Cuvée, Napa		\$56.00
Nicolas Feuillate Brut, France		\$66.00

BIERE

DRAFT

Abita Amber Lager
Blue Moon Belgian White
Yuengling Traditional Lager
Parish Canebrake Wheat
Parish Ghost in the Machine
Gnarly Barley Jucifer
Shiner Bock Oktoberfest
Paradise Park American Lager

BOTTLE

Budweiser
Bud Light
Coors Light
Corona

Michelob Ultra
Dos Equis
Guinness
Heineken
Miller Lite

HAPPY ALL DAY

LUNCHTIME SIPZ 11 AM - 3 PM Petite Mimosa Petite Bloody Mari Petite Vodka Freeze Sno-Ball \$3.00	Monday - Friday BISTRO BONT3MPS 3 PM - 6 PM Domestic Bottled Beer \$3.00 Small Vodka Freeze House Wine By The Glass Well Cocktails (Wheatley, Buffalo Trace, Cane Run, Henry Ramos, Glen Quentin, Margaritaville)	SIPZ @ 6 6 PM - CLOSE Ask about our featured wine by the glass, draft beer & specialty cocktails
	Bleu or Three Cheese Chips Spinach & Artichoke Dip Hummus Appetizer \$4.00	