

# BISTRO BYRONZ LUNCH

## 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

### Three Cheese Frites

home-fried fries, three cheese drizzle & crumbles \$9.95

### Hummus Plate

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

### Spinach & Artichoke Dip

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

### 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

### Mixed Greens

mixed greens, croutons, tomato w/ choice of dressing \$5.95

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

## SALADS

### 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

romaine, Parmesan, croutons, Caesar Dressing \$7.95

### Chicken Salad

cranberry almond chicken salad, mixed green salad, House Dressing, grilled pita \$9.95

## 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

### Chicken Salad Wrap

cranberry almond chicken salad, lettuce, tomato \$9.95

### Chicken Caesar Wrap

chicken, romaine, tomato, Parmesan, Caesar dressing \$9.95

### 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

### Avocado Supreme Wrap

avocado, mixed cheese, lettuce, tomato, balsamic drizzle \$10.95

### The Cali Wrap

fried chicken strips, mozzarella, tomato, avocado, bacon, mixed greens, Remoulade \$12.95

### 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

## 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

### Les Legumes

create your own plate by selecting any three sides \$10.95

### 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

### French Onion Chops

french onion smothered pork chops, gruyere, rice, carrot soufflee \$14.95

### Camellia Bean Cochon Cassoulet

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

### PROPER GIN & TONIC

Sugarfield Gin, El Guapo  
Tonic Syrup, lime  
\$11.00

### SWEET TEA MINT JULEP

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

### 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

### NUTTY OLD FASHIONED

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

### THE BLOODY MARI

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

## 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, proseccco,  
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 ESPRESSO

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

## BIERE

### DRAFT

Abita Amber Lager  
Blue Moon Belgian White  
Yuengling Traditional Lager  
Parish Canebrake Wheat  
Parish Ghost in the Machine  
Shiner Bock Oktoberfest  
Paradise Park American Lager  
Golden Road Mango Cart

### BOTTLE

Budweiser  
Bud Light  
Corona  
Dos Equis  
Guinness  
Heineken  
Michelob Ultra  
Miller Lite



## 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 Trilogly Blend, Napa		\$85.00

### ROSÉ & BUBBLES

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

## HAPPY ALL DAY

### Monday - Friday

### LUNCHTIME SIPZ 11 AM - 3 PM

Petite Mimosa  
Petite Bloody Mari  
Petite Vodka Freeze Sno-Ball  
\$3.00

### 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