



DINNER

STARTERS

Pommes Frites 7.95

Trio of au jus, louie and ketchup dips

Blue Cheese or Three Cheese Chips 10.95

Blue cheese or three cheese with house-fried potato chips

*Add pot roast debris +4.50

Hummus & Crudité 10.95

Carrot, cucumber, red bell pepper, feta, grilled pita

Spinach & Artichoke Dip 11.45

Creamy spinach & artichoke dip, house-fried chips

Tuna App 13.95

Seared tuna, avocado smash, slaw, Asian glaze

Corn & Seafood Bisque 5.95 / 8.95

Chicken & Sausage Gumbo 5.95 / 8.95

Crawfish Étouffée 5.95 / 8.95

Tomato Basil 5.50 / 8.00

French Onion 8.95

SALADS

Bistro 10.95

Spinach, strawberry, feta cheese, candied pecan, pepperjelly vinaigrette

Caesar 10.45

Romaine, parmesan, croutons, caesar dressing

* Add to salads above: chicken \$4, shrimp \$6, tuna \$6, salmon \$12 sliced steak \$10

Seared Tuna 17.45

Mixed greens, seared tuna, cucumber, red bell pepper, avocado, crispy strips, sesame vinaigrette

Creole Shrimp 15.45

Mixed greens, blackened shrimp, mandarin orange, avocado, bacon, feta, orange rosemary vinaigrette

Steak Frites 19.45

Romaine, sliced grilled steak, tomato, bleu cheese, pommes frites, pepperjelly vinaigrette

SANDWICHES

Served with house-fried chips

Chicken Avocado BLT 14.95

Chicken, avocado, bacon, mozzarella, lettuce, tomato, louie sauce on original or 7 grain bun

Comfort Combo 12.45

Cheddar, mozzarella, caramelized onion, grilled poboy bread w/ tomato basil dipping sauce

Melty Club 13.95

Ham, turkey, bacon, tomato, cheddar, mozzarella, honey mustard on grilled poboy bread

Fried French Dip 14.45

Fried roast beef, mozzarella, caramelized onion on grilled poboy bread w/ au jus

SWEETS

Seasonal Bistro Bread Pudding 9.95

Heavenly Chocolate 9.95

John Folse Creole Cream Cheese-Cake 7.95

ENTREES

Steak Frites 28.95

8 oz. coulotte sirloin steak, herb butter, pommes frites

Pork Chop 24.95

French cut chop, pepperjelly glaze, cheese grits

Salmon Grillé 26.95

Salmon filet, herb butter, roasted potatoes

Poisson Maison 22.95

Blackened gulf fish, shrimp stuffing, cream sauce, french green beans

Chicken Paillard 16.95

Flattened chicken breast, roasted potatoes

Eggplant Seafood Napoleon 18.95

Fried eggplant, shrimp stuffing, sauteed spinach, crawfish sauce piquant

DINNER PLATES

Pot Roast 17.95

Fork tender pot roast, french green beans, garlic mashed potatoes, roast jus

Hamburger Steak 15.95

Crispy onion strings, french green beans, garlic mashed potatoes, roast jus

Back of the Stove Chicken 15.45

Stewed chicken, homestyle gravy, jasmine rice, parmesan garlic broccoli

Shrimp & Grits 15.45

Sauteed shrimp, cheese grits, BBQ shrimp sauce

Tomato Basil Chicken Fromage 20.95

Fried chicken paillard, tomato basil sauce, mozzarella, parmesan, fettuccine

BURGERS & POBOYS

Served with pommes frites

Bistro Burger 14.95

8 oz. house brisket & chuck blend chargrilled, lettuce, tomato, combo sauce on brioche bun

*Add sliced cheese, blue cheese drizzle or three cheese drizzle 1.50

Bonjour BBQ Burger 15.45

8 oz. house brisket & chuck blend chargrilled, cheddar, jalapeños, slaw, BBQ sauce, crispy onion strings on brioche bun

Turkey Burger 15.45

Ground turkey gruyere blend, spinach, roasted peppers combo sauce on brioche bun

Eggplant Stack Burger 13.95

Fried eggplant rounds, mozzarella, spinach, tomato basil on brioche bun

NOLA BBQ Shrimp Poboy 13.95

Crispy shrimp, tomato, slaw, BBQ sauce

SIDES

Parmesan Garlic Broccoli

French Green Beans

Creamed Spinach

Carrot Souffle

Garlic Mashed Potatoes

Roasted Rosemary

Potatoes

Mac & Cheese Bake

Petite Caesar Salad

Petite Bistro Salad

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

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



BISTRO BAR

MARTINIS

The Bistro Martini 11.00

Wheatley Vodka or Henry Ramos Gin, house-brined olives or lemon twist

The Dirty Martini 11.00

Dirty Wheatley Vodka Martini, house-brined olive and olive juice

French Martini 11.00

Wheatley Vodka, Chambord, Dry Vermouth, pineapple, lemon

The Gov't Espresso Martini 12.00

Frangelico, Absolut Vanilla, City Roots espresso cold brew, half & half

SMASHES

Basil Berry 11.00

Buffalo Trace, strawberry, basil, lemon

Cucumber Lime 11.00

Wheatley vodka, cucumber, basil, lime juice

SPRITZES

Classic Aperol 11.00**St. Rose Spritz** 11.00

St. Germain, Rosé, Love Potion #9, lemon, soda

FROZEN

Vodka Freeze 12.00

strawberry, orange or classic

Float Chambord, St. Germain or Grand Marnier +2.00

CLASSICS

Nutty Old Fashioned 13.00

Buffalo Trace, El Guapo Creole Orgeat, Chicory Pecan bitters, orange, Luxardo cherry

La Louisiana 11.00

Sazerac, B&B brandy, bitters, sweet vermouth, Luxardo cherry

French 75 12.00

Henry Ramos Gin, Sparkling Wine, lemon, simple syrup

SIGNATURES

Creole Sazerac 11.00

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

French Margarita 12.00

Patron Reposada, Grand Marnier, Chambord, lime, orange juice, sweet & sour

MOCKTAILS

Aperol Spritz Non Alcohol 10.00

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

Unleaded French 75 10.00

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

No-jito 10.00

Lyre's Dry White Cane Spirit, simple syrup, lime, mint, soda

BEERS

DRAFT**Abita Amber Lager** 6.00

Amber Lager, Louisiana

Blue Moon Belgian White 6.00

Wheat Ale, Colorado

Shiner Bock 6.00

Amber Lager, Texas

Yuengling 6.00

German-style Lager, Pennsylvania

Great Raft Reasonable Corrupt 7.00

Dark Lager, Louisiana

Urban South Paradise Park 6.00

Pilsner, Louisiana

Parish Canebrake Wheat 6.50

Wheat Ale, Louisiana

Stella Artois 7.50

Pilsner, Belgium

Gnarly Barley Jucifer 9.00

Hazy IPA, Louisiana

Ghost in the Machine 12.00

Double IPA, Louisiana

BOTTLED**Miller Lite** 5.00**Michelob Ultra** 5.00**Corona** 6.00**Guinness** 6.00**Heineken Zero** 6.00

WINES

WHITE

Hess Chardonnay, California 8.50 / 34.00

Vina Robles Chardonnay, Monterey 13.50 / 54.00

Nola Grace Sauvignon Blanc, California 9.00 / 36.00

Kono Sauvignon Blanc, New Zealand 12.00 / 48.00

Fratelli Pinot Grigio, Italy 9.00 / 36.00

J. Bookwalter Reader's Reisling, Washington 8.50 / 34.00

Cakebread Chardonnay, Napa 90.00

Honig Sauvignon Blanc, Napa 60.00

Louis Jadot Pouilly Fuisse, France 70.00

SPARKLING & ROSE

Maison Champagne 8.00 / 32.00

Maison Prosecco 11.00 / 44.00

Leitz Eins Zwei Zero Sparkling 14.00 / 54.00

Sean Minor Pinot Noir Rose 9.50 / 38.00

Avissi Prosecco, Italy 45.00

Mumm Napa Cuvee, Napa 75.00

Nicholas Feuillate Brut, France 99.00

RED

Bliss Cabernet, California 10.25 / 42.00

Brutocao Cabernet, Mendocina 14.00 / 56.00

JK Pinot Noir, Central Coast 8.00 / 32.00

Sean Minor 4 Bears Pinot Noir, Central Coast 11.00 / 44.00

Havenscort Merlot, California 8.00 / 32.00

Subplot No40 Blend, Washington State 12.50 / 50.00

Jordan Cabernet, Alexander Valley 135.00

Stag's Leap Artemis Cabernet, Napa 145.00

Meiomi Pinot Noir, Santa Barbara 65.00

Duckhorn Merlot, Napa 99.00

Barr Estate Malbec, Paso Robles 50.00

Whitehall Lane Tre Leoni Blend, Napa 60.00

Decoy Blend, Napa 66.00

BONTEMPS HOUR M-F 3-6 PM

\$5 Well Mixed Drink, Petite Vodka Freeze, Select Wine & Draft Beer
Spinach & Artichoke Dip, Three Cheese or Blue Cheese Chips, Hummus Crudite & Frites