



DINNER

STARTERS

Blue Cheese or Three Cheese Chips 10.95
Blue cheese or three cheese with house-fried potato chips *Add pot roast debris + 4.50

Spinach & Artichoke Dip 11.45
Creamy spinach & artichoke dip, house-fried chips

Bistro Croquettes 12.95
Fried boudin, crawfish etouffee, spinach & artichoke bites

Seared Tuna Smash 13.95
Seared tuna, avocado smash, red bell pepper, Asian glaze

Hummus & Crudit  10.95
Carrot, cucumber, red bell pepper, feta, grilled pita

Pommes Frites 7.95
Trio of au jus, louie and ketchup dips

SOUPS & SALADES

Corn & Seafood Bisque 5.95 / 8.95

Chicken & Sausage Gumbo 5.95 / 8.95

Crawfish  touff e 5.95 / 8.95

Tomato Basil 5.00 / 8.00

French Onion 8.95

Bistro 5.95 / 10.95
Spinach, strawberry, feta cheese, candied pecan, pepperjelly vinaigrette

C sar 5.95 / 10.95
Romaine, parmesan, croutons, c sar dressing

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
* Add to salads above: chicken (+4), shrimp (+6), tuna (+6), salmon (+12), sliced steak (+10)

SIDES

4.25
Parmesan Garlic Broccoli
French Green Beans
Creamed Spinach
Carrot Souffle
Garlic Mashed Potatoes
Roasted Rosemary Potatoes
Mac & Cheese Bake

SWEETS

Seasonal Bistro Bread Pudding 10.95
Heavenly Chocolat 10.95
John Folse Creole Cream Cheese-Cake 7.95

SIGNATURE ENTREES

Steak Frites 32.95
12 oz New York Strip, herb butter, pommes frites
*Add chimichurri (+2), shrimp or crawfish (+6)

Salmon Grill  27.95
Salmon filet, herb butter, roasted potatoes

Poisson Maison 23.95
Blackened gulf fish, shrimp stuffing, cream sauce, french green beans

Eggplant Seafood Napoleon 18.95
Crispy eggplant, shrimp stuffing, sauteed spinach, crawfish sauce piquant

Chicken Fromage 20.95
Crispy chicken paillard, tomato basil sauce, mozzarella, parmesan, fettuccine

BISTRO CLASSICS

Pot Roast 17.95
Fork tender pot roast, french green beans, garlic mashed potatoes, roast jus

Hamburger Steak 16.45
Crispy onion strings, french green beans, garlic mashed potatoes, roast jus

Chicken Paillard 17.45
Flattened chicken breast, roasted potatoes

Back of the Stove Chicken 15.95
Stewed chicken, homestyle gravy, jasmine rice, parmesan garlic broccoli

Shrimp & Grits 15.95
Sauteed shrimp, cheese grits, BBQ shrimp sauce

BURGERS

Served with home-fried chips, pommes frites or sweet potato frites

Bistro Burger 16.45
8 oz. house brisket & chuck blend chargrilled, cheddar, lettuce, tomato, combo sauce on brioche bun

Bonjour BBQ Burger 16.45
8 oz. house brisket & chuck blend chargrilled, cheddar, jalape os, BBQ sauce, crispy onion strings on brioche bun

Turkey Burger 15.95
Ground turkey gruyere blend, spinach, roasted peppers combo sauce on brioche bun

Eggplant Burger 13.95
Crispy eggplant rounds, mozzarella, spinach, tomato basil on brioche bun

SANDWICHES

Served with home-fried chips, pommes frites or sweet potato frites

Classic NOLA Shrimp Poboy 13.95
Crispy shrimp, tomato, lettuce, pickle, remoulade sauce

Chicken Avocado BLT 15.45
Chicken, avocado, bacon, mozzarella, lettuce, tomato, louie sauce on original or 7 grain bun

Comfort Combo 13.45
Cheddar, mozzarella, caramelized onion, grilled poboy bread w/ tomato basil dipping sauce

Melty Club 14.45
Ham, turkey, bacon, tomato, cheddar, mozzarella, honey mustard on grilled poboy bread

Fried French Dip 14.95
Fried roast beef, mozzarella, caramelized onion on grilled poboy bread w/ au jus

CATERING & PRIVATE EVENTS

Ask about our catering menu and event services for corporate lunches, private catering or onsite events.



BISTRO BAR

MARTINIS

The Bistro Martini 14
Wheatley Vodka or Henry Ramos Gin, house-brined olives or lemon twist

The Dirty Martini 14
Dirty Wheatley Vodka Martini, house-brined olive and olive juice

French Martini 14
Wheatley Vodka, Chambord, Dry Vermouth, pineapple, lemon

The Gov't Espresso Martini 12
Frangelico, Absolut Vanilla, City Roots espresso cold brew, half & half

SIGNATURES & CLASSICS

Creole Sazerac 12
Sazerac Rye, Herbsaint, El Guapo Creole Orgeat & Chicory Pecan bitters

French Margarita 13
Patron Reposada, Grand Marnier, Chambord, lime, orange juice, sweet & sour

Nutty Old Fashioned 13
Buffalo Trace, Creole Orgeat, Chicory Pecan bitters, orange, Luxardo cherry

La Louisiana 12
Sazerac, B&B brandy, bitters, sweet vermouth, Luxardo cherry

French 75 12
Henry Ramos Gin, Sparkling Wine, lemon, simple syrup

Vodka Freeze 12
Classic, strawberry or orange

* Chambord, St. Germain or Grand Marnier Floater +2

SPRITZES & SMASHES

Classic Aperol Spritz 12

St. Rose Spritz 12
St. Germain, Rosé, Love Potion #9, lemon, soda

Basil Berry Smash 12
Buffalo Trace, strawberry, basil, lemon

Cucumber Lime Smash 12
Wheatley vodka, cucumber, basil, lime juice

MOCKTAILS

NA Aperol Spritz 10
Lyre's Orange Aperitif, NA Sparkling Wine, orange

Unleaded French 75 10
Grenadine, Lyre's Dry London Gin, NA Sparkling Wine, lemon

No-jito 10
Lyre's Dry White Cane Spirit, simple syrup, lime, mint, soda

WINES

WHITE

Chardonnay - Hess
California 9 / 36

Chardonnay - Vina Robles
Monterey 13 / 54

Sauvignon Blanc - Nola Grace
California 9 / 36

Sauvignon Blanc - Kono
New Zealand 12 / 48

Pinot Grigio - Fratelli
Italy 9 / 36

Reisling - J. Bookwalter Reader's
Washington 9 / 36

Chardonnay - Cakebread
Napa 90

Sauvignon Blanc - Honig
Napa 60

Pouilly Fuisse - Louie Jadot
France 70

SPARKLING & ROSÉ

Sparkling - Maison
France 8 / 32

Prosecco - Luca Bosio
Italy 11 / 44

Pinot Noir Rose - Sean Minor
California 10 / 42

Prosecco - Avissi
Italy 145

Brut - Mumm
Napa 75

RED

Cabernet - Bliss
California 10 / 42

Cabernet - Brutocao
Mendocina 14 / 56

Pinot Noir - JK
Central Coast 9 / 32

Pinot Noir - Sean Minor 4 Bears
Central Coast 11 / 44

Merlot - Havenscorft
California 9 / 32

Red Blend - Vina Robles Arborist
Paso Robles 13 / 54

Cabernet - Jordan
Alexander Valley 135

Cabernet - Stag's Leap Artemis
Napa 145

Pinot Noir - Meiomi
Santa Barbara 65

Merlot - Duckhorn
Napa 99

Malbec - Barr Estate
Paso Robles 50

Red Blend - Whitehall Lane Tre Leoni
Napa 60

Red Blend - Decoy
Napa 66

BEERS

DRAFT

Abita Amber 6
Amber Lager, Louisiana

Blue Moon Belgian White 6
Wheat Ale, Colorado

Shiner Bock 6
Amber Lager, Texas

Yuengling 6
German-style Lager, Pennsylvania

Great Raft Reasonable Corrupt 7
Dark Lager, Louisiana

Urban South Paradise Park 6
Pilsner, Louisiana

Parish Canebrake Wheat 6
Wheat Ale, Louisiana

Stella Artois 7
Pilsner, Belgium

Gnarly Barley Jucifer 9
Hazy IPA, Louisiana

Ghost in the Machine 12
Double IPA, Louisiana

BOTTLED

Miller Lite 5

Michelob Ultra 5

Corona 6

Guinness 6

Heineken Zero 6

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