



* ALLERGEN
WARNING:
CONTAINS
NUTS



SIPS | SAVORIES | SWEETS

SAVORIES

- * TRIPLE CROWN PIMENTO CHEESE

WITH STRAWBERRY PEPPER JELLY AND CAJUN ALMONDS,
SERVED WITH CROSTINI

\$10
- SPINACH & ARTICHOKE GRATIN

WITH GRUYERE AND CRISPY SHALLOTS, SERVED
WITH CROSTINI

\$12

SOUPS

- CHICKEN & SAUSAGE GUMBO

CHICKEN, SMOKED SAUSAGE,
& POPCORN RICE

CUP \$7 | BOWL \$11
- CRAB, CORN, & BRIE

LUMP CRABMEAT, ROASTED CORN,
& TRIPLE CREAM BRIE

CUP \$9 | BOWL \$13
- FRENCH ONION

CARAMELIZED ONIONS & GRUYERE
CROSTINI

CUP \$7 | BOWL \$11
- LOADED SWEET POTATO

TOPPED WITH CRISPY TASSO, GOAT
CHEESE, & GREEN ONION

CUP \$7 | BOWL \$11

FLATBREADS

SERVED WITH A SIDE SALAD, CHIPS, OR FRUIT
(SUBSTITUTE A CUP OF SOUP FOR \$4)

- SHRIMP CAPRESE

BOILED GULF SHRIMP, MOZZARELLA, ROASTED TOMATOES,
PESTO, & BALSAMIC GLAZE

\$19
- CHICKEN FLORENTINE

BLACKENED CHICKEN, SPINACH & ARTICHOKE GRATIN,
MOZZARELLA, & SUN-DRIED TOMATOES
(SUB SHRIMP FOR \$3)

\$17
- FRENCH DIP

BRAISED SHORT RIB, GARLIC AIOLI, PROVOLONE, & FRENCH
ONION JUS

\$16

SWEETS

- SEASONAL BREAD PUDDING

ASK YOUR SERVER ABOUT OUR CURRENT OFFERING!

\$6
- CHOCOLATE CHIP COOKIE\$3

SANDWICHES

SERVED WITH A SIDE SALAD, CHIPS, OR FRUIT
(SUBSTITUTE A CUP OF SOUP FOR \$4)

- ROASTED CABBAGE MELT

CARAMELIZED GREEN CABBAGE, REMOULADE, CRÈME DE BRIE
& PROVOLONE, ROASTED TOMATOES, PRESSED & TOASTED
ON SOURDOUGH BREAD

\$16
- ROYAL DEBRIS POBOY

BRAISED SHORT RIB & CARAMELIZED ONION DEBRIS
WITH PIMENTO CHEESE, GARLIC AIOLI, ARUGULA,
& HOUSE-MADE PICKLES ON LEIDENHEIMER FRENCH BREAD

\$18
- TURKEY, FIG, & BRIE CROISSANT

HERB-ROASTED TURKEY BREAST, FIG MUSTARD, CRÈME DE
BRIE, GARLIC AIOLI, SHAVED ONION, & ARUGULA ON A
TOASTED CROISSANT

\$18
- NOBLE CHICKEN SALAD CROISSANT

HOUSE-MADE CHICKEN SALAD, MIXED GREENS, TOMATO,
& SHAVED ONION ON A TOASTED CROISSANT

\$18
- PIMENTO CHICKEN CLUB

BLACKENED CHICKEN, PIMENTO CHEESE, BACON, PROVOLONE,
GARLIC AIOLI, LETTUCE, & TOMATO ON TOASTED SOURDOUGH

\$17

SALADS

- † PURPLE & GOLD BEET

ROASTED PURPLE & GOLD BEETS, CRISPY SHALLOTS, SEASONAL
CITRUS, GOAT CHEESE, REMOULADE, ARUGULA, & CANE SYRUP
GASTRIQUE

\$15
- *† SHRIMP ALMANDINE SENSATION

BOILED GULF SHRIMP, CAJUN ALMONDS, CHERRY TOMATOES,
PECORINO ROMANO, CHOPPED ROMAINE, & HOUSE-MADE
SENSATION DRESSING

\$18
- ROASTED CABBAGE WEDGE

CARAMELIZED GREEN CABBAGE WEDGE, GRUYERE,
CHERRY TOMATOES, CHOPPED BACON, CRISPY SHALLOTS,
& BUTTERMILK DRESSING

\$16
- BLACKENED CHICKEN CAESAR

BLACKENED CHICKEN BREAST, PECORINO ROMANO, CROUTONS,
CHOPPED ROMAINE, & HOUSE-MADE CAESAR DRESSING

\$15
- † NOBLE CHICKEN

HOUSE-MADE CHICKEN SALAD, SLICED CUCUMBER, BELL
PEPPER, & CHERRY TOMATOES ATOP A BED OF MIXED GREENS

\$15
- CUP OF SOUP & SIDE SALAD\$15

CATERING &
PRIVATE EVENTS

ASK YOUR SERVER TO VIEW OUR PRIVATE
EVENTS BROCHURE & CATERING MENU

TO·GO

TO PLACE YOUR ORDER TO-GO,
CALL 225·308·4773 OR VISIT
WWW.THECROWNBISTRO.COM

20% GRATUITY APPLIED TO
PARTIES OF 6 OR MORE

PLEASE NOTIFY STAFF IF YOU HAVE ANY FOOD
ALLERGIES OR DIETARY RESTRICTIONS



SIPS | SAVORIES | SWEETS

SIPS

COCKTAILS

SEASONAL FROZEN SIP	\$10
(ADD RED REED VODKA TOPPER FOR \$5)	
MIMOSA	\$11
ORANGE / CRANBERRY / PINEAPPLE	
SANGRIA	\$11
RED / WHITE	
RASPBERRY ROSÉ LEMON SPRITZ	\$11
STRAWBERRY MINT LEMONADE	\$11
BLACKBERRY BASIL GIN & TONIC	\$13
COGNAC LIME SOUR	\$13
BLUEBERRY PALOMA	\$13
ESPRESSO MARTINI	\$13
AGRICOLE DAIQUIRI	\$13
WHISKEY SOUR	\$13
FRENCH 75	\$13

WINE

BAPTISTE CHARDONNAY	\$12	\$40
WILD BUSH WHITE PINOT GRIS	\$13	\$45
LANDRY BLANC DU BOIS DRY	\$11	\$35
BAPTISTE ROSÉ	\$12	\$40
LANDRY REDNECK RED MUSCADINE	\$11	\$35
BAPTISTE CABERNET	\$12	\$40
EBERLE ZINFANDEL	\$13	\$45

BUBBLES

MAISON DE MADELINE BRUT	\$10	\$30
HONEY BUBBLES SPARKLING MOSCATO	\$11	\$35

MOCKTAILS

(REFILLS NOT INCLUDED)	
BLACKBERRY SPRITZER	\$8
STRAWBERRY MINT LEMONADE	\$8
RASPBERRY ROSE LEMONADE	\$8

NON-ALCOHOLIC

BOTTLED WATER	\$2.50
SPARKLING WATER	\$2.50
SOFT DRINKS	\$3
COCA-COLA / DR. PEPPER / SPRITE	
DIET COKE / COKE ZERO	
ICED TEA	\$3
JUICE	\$2.50
CRANBERRY / ORANGE / PINEAPPLE	
LEMONADE	\$2.50
FLAVORED TEA	\$4
RASPBERRY / WHITE PEACH / STRAWBERRY	
COFFEE	\$2.50
COLD BREW	\$5.50
CARAMEL / VANILLA	

BRUNCH

SATURDAY & SUNDAY
11 AM – 3 PM

SHAREABLES

BISCUIT BASKET	\$8
HOUSE-MADE BUTTERMILK BISCUITS, JAMS, & BUTTERS	
WAFFLE BOARD	\$14
BELGIAN WAFFLES WITH WHIPPED BUTTER, FRESH BERRIES, MAPLE SYRUP, & POWDERED SUGAR	

SIDES

TWO EGGS / GRITS / BACON	\$5 EACH
BUTTERMILK BISCUIT / FRUIT	
SIDE SALAD	

MAINS

EGGS SARDOU BENEDICT	\$16
POACHED EGGS, BACON, SPINACH & ARTICHOKE GRATIN, SUN-DRIED TOMATOES, & CRYSTAL HOLLANDAISE ON A HOUSE-MADE BUTTERMILK BISCUIT WITH YOUR CHOICE OF SIDE	
GRITS & GRILLADES	\$15
BRAISED SHORT RIB & CARAMELIZED ONIONS OVER CREAMY BRIE GRITS AND TOPPED WITH A POACHED EGG	
THE CROWN BENEDICT	\$18
POACHED EGGS, HERB-ROASTED TURKEY, FIG MUSTARD, GOAT CHEESE, CRYSTAL HOLLANDAISE, & ARUGULA ON A TOASTED CROISSANT WITH YOUR CHOICE OF SIDE	
THE STANDARD	\$12
TWO EGGS, BACON, & A HOUSE-MADE BUTTERMILK BISCUIT WITH YOUR CHOICE OF SIDE	
BISCUITS & GRAVY	\$15
TWO BUTTERMILK BISCUITS TOPPED WITH TASSO GRAVY WITH YOUR CHOICE OF SIDE	