



SIPS | SAVORIES | SWEETS

SAVORIES

SPINACH & ARTICHOKE DIP WITH CROSTINI	\$11
HOT SEAFOOD DIP WITH CROSTINI	\$14
BAKED BRIE WITH MANGO CHUTNEY & CROSTINI	\$15
BEET HUMMUS	\$13
WITH ZA'ATAR, CUCUMBER, & GRILLED FLATBREAD	
BOUDIN BOARD	\$15
WITH PICKLED OKRA & ONIONS, OLIVES, CREOLE MUSTARD, & CROSTINI	

LA FAVORITES

CHICKEN & SAUSAGE GUMBO	CUP \$7 BOWL \$10
CRAWFISH ÉTOUFFÉE	\$16

SOUPS

ROASTED TOMATO & FENNEL	CUP \$7 BOWL \$10
CARROT, GINGER, & LEMONGRASS	CUP \$7 BOWL \$10
SHRIMP & CORN	CUP \$8 BOWL \$11

SALADS

ADD CHICKEN \$6 / SHRIMP \$8 / SALMON \$12

BERRY GOAT CHEESE	\$13
WITH GLAZED PECANS & HONEY BALSAMIC	
ARUGULA & FIG	\$13
WITH FENNEL, ALMONDS, PARMESAN, & FIG VINAIGRETTE	
NOBLE CHICKEN	\$12
FINELY MINCED BLEND OF CHICKEN & SAVORY SPICES, ONIONS, AVOCADO, & TOMATO	
FARRO & CHICKPEA BOWL	\$13
WITH ARUGULA, GRAPES, PICKLED ONIONS, FETA, PISTACHIOS, & CHAMPAGNE VINAIGRETTE	
SENSATION	\$11
CAESAR	\$11
CUP OF SOUP & SIDE SALAD	\$13
SENSATION, CAESAR, BERRY GOAT CHEESE, OR ARUGULA & FIG	

SWEETS

ASK YOUR SERVER FOR TODAY'S FEATURED SWEETS!

SANDWICHES

SERVED WITH SIDE SALAD (SENSATION OR CAESAR), CHIPS, OR FRUIT (SUBSTITUTE A SIDE OF SOUP FOR \$3 OR SHRIMP & CORN SOUP FOR \$4)

NOBLE CHICKEN SALAD	\$13
FINELY MINCED BLEND OF CHICKEN & SAVORY SPICES, FIELD GREENS, & TOMATO ON A TOASTED CROISSANT	
TURKEY, FIG, & BRIE	\$14
HERB-ROASTED TURKEY, FIG JAM, BRIE, GARLIC AIOLI, & FIELD GREENS ON A TOASTED CROISSANT	
CHICKEN CLUB	\$13
CHICKEN, BACON, GARLIC AIOLI, TOMATO, AVOCADO, MOZZARELLA, & LETTUCE ON A TOASTED CROISSANT	
SMOKED SALMON	\$16
SMOKED SALMON, DILL & CAPER GOAT CHEESE, PICKLED ONION, CUCUMBER, & ARUGULA ON A TOASTED CROISSANT	
POT ROAST TRIPLE CROWN CHEESE	\$14
GARLIC AIOLI, SIGNATURE TRIPLE CROWN CHEESE, & PICKLED ONIONS ON TOASTED SOURDOUGH	
👑 CHEF RECOMMENDATION: PAIR WITH OUR TOMATO SOUP!	
CROWN GRILLED CHEESE	\$12
SMOKED GOUDA, MOZZARELLA, PROVOLONE, & APRICOT MUSTARD ON TOASTED SOURDOUGH	
GRILLED MUFFALETTA ROYALE	\$17
MORTADELLA, CAPICOLA, SALAMI, MOZZARELLA, PROVOLONE, & OLIVE SALAD	
FLATBREADS	
SERVED WITH SIDE SALAD (SENSATION OR CAESAR), CHIPS, OR FRUIT (SUBSTITUTE A SIDE OF SOUP FOR \$3 OR SHRIMP & CORN SOUP FOR \$4)	
FIG & PROSCIUTTO	\$13
FIG SPREAD, PROSCIUTTO, MOZZARELLA, GOAT CHEESE, ARUGULA, & ROSEMARY AIOLI	
SHRIMP CAPRESE	\$14
SHRIMP, MOZZARELLA, BASIL PESTO, SUN-DRIED TOMATOES, & BALSAMIC GLAZE	
FRENCH DIP	\$14
ROAST BEEF, PROVOLONE, MOZZARELLA, CARAMELIZED ONIONS, & AU JUS	
TRUFFLED MUSHROOM	\$14
MOZZARELLA, RICOTTA, PARMESAN, CARAMELIZED ONIONS, & WHITE TRUFFLE OIL	
CHICKEN FLORENTINE	\$13
CHICKEN, SPINACH & ARTICHOKE SPREAD, CREAM SAUCE, SUN-DRIED TOMATOES, & PARMESAN	
SUB SHRIMP \$15	

20% GRATUITY APPLIED TO PARTIES OF 6 OR MORE

SOME ITEMS AT THIS ESTABLISHMENT MAY CONTAIN IMPORTED CRAWFISH OR SHRIMP. ASK FOR MORE INFORMATION.



SIPS | SAVORIES | SWEETS

SIPS

COCKTAILS

FROSÉ	\$9
SEASONAL FROZEN SIP	VARIES
MIMOSA	\$9
MOSCOW MULE	\$9
OLD FASHIONED	\$10
RASPBERRY ROSÉ LEMONADE	\$11
STRAWBERRY MINT LEMONADE	\$9
FRENCH 75 W/ EMPRESS GIN	\$11
HOUSE-MADE BLOODY MARY	\$10
HOUSE-MADE SANGRIA	\$9
RED / WHITE / SPARKLING	

MOCKTAILS

(REFILLS NOT INCLUDED)

BLACKBERRY SPRITZER	\$8
STRAWBERRY MINT LEMONADE	\$8
RASPBERRY ROSÉ LEMONADE	\$8

WINE

DECOY ROSÉ	\$10	\$30
PAS DE PROBLEME	\$10	\$32
CAPOSALDO PINOT GRIGIO	\$8	\$22
MAHU SAUVIGNON BLANC	\$10	\$29
ANGELINE CHARDONNAY	\$9	\$26
ANGELINE CABERNET SAUVIGNON	\$9	\$26

BUBBLES

LA MARCA	\$32
RUFFINO PROSECCO	\$10
(SINGLE SERVE BOTTLE)	
RUFFINO SPARKLING ROSÉ	\$10
(SINGLE SERVE BOTTLE)	
CHAMPAGNE BAR WITH ASSORTED JUICES	\$29
TWO CHICKS VARIETY HARD SELTZERS	\$5
(PALOMA, LEMON STRAWBERRY KISS)	

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
APPLE / CRANBERRY / ORANGE / PINEAPPLE	
LEMONADE	\$2.50
FLAVORED TEA	\$3
RASPBERRY / WHITE PEACH / STRAWBERRY	
COFFEE	\$2.50
COLD BREW	\$5.50
CARAMEL / VANILLA	
OLIPOP	\$3
ASSORTED FLAVORS	

BRUNCH

SATURDAY & SUNDAY | 11 AM – 3 PM

THE STANDARD	\$13	THE CROWN BENEDICT	\$13
TWO EGGS, BACON, GRITS, & A SIDE SALAD		PESTO GOAT CHEESE, CRISPY PROSCIUTTO, POACHED EGG, ARUGULA, HOLLANDAISE, & BALSAMIC GLAZE ON A TOASTED CROISSANT	
WAFFLE “BOARD”	\$10	CRAB CAKE BENEDICT	\$16
BELGIAN WAFFLE, BACON BUTTER, STRAWBERRY BUTTER, SEASONAL FRESH FRUIT COMPOTE, & PURE MAPLE SYRUP		ENGLISH MUFFIN, CRAB CAKE, POACHED EGG, & HOLLANDAISE SAUCE WITH A SIDE SALAD	
BREAKFAST CLUB	\$13	GRITS & GRILLADES	\$14
EGG, BACON, PROSCIUTTO, AVOCADO, GARLIC AIOLI, LETTUCE, TOMATO, & PROVOLONE ON A TOASTED CROISSANT		STONE-GROUND CHEDDAR GRITS, POT ROAST, CARAMELIZED ONIONS, & A POACHED EGG	
AVOCADO BREAKFAST WRAP	\$13	SIDES	
SCRAMBLED EGG, FETA, BEET HUMMUS, ARUGULA, & GARLIC AIOLI		GRITS \$3 / BACON \$4 / FRUIT \$3 / SIDE SALAD \$3	

CATERING | PRIVATE EVENTS | TO·GO

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

CALL 225·308·4773 TO PLACE YOUR ORDER TO-GO

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