



ASK ABOUT OUR WEEKLY FEATURES!

SIPS | SAVORIES | SWEETS

SAVORIES	9		SANDWICHES ***********************************	
FRUIT & CHEESE BOARD		\$16	SERVED WITH SIDE SALAD (SENSATION OR CAESAR), CHIPS, OR FRUIT (SUBSTITUTE A SIDE OF SOUP FOR \$2)	
SPINACH & ARTICHOKE DIP with pita chips \$11 HOT SEAFOOD DIP with pita chips \$13			Noble Chicken Salad	\$13
BAKED BRIE WITH MANGO CHUTNEY & C.	ROSTINI	\$15 \$15	finely minced blend of chicken & savory spices, field greens, & Heirloom Tomato on a Toasted Croissant	
PESTO BURRATA WITH TOASTED BREAD		\$12	Turkey, Fig, & Brie	\$13
HOUSE-MADE HUMMUS WITH GARLIC, LEMON OIL. CUCUMBER SLICES &	& PITA CHIPS	\$13	FIG JAM, BRIE, & FIELD GREENS ON A TOASTED CROISSANT	ΨΙΟ
			CHICKEN CLUB	\$13
SOUPS ******			Chicken, Bacon, Garlic aioli, Tomato, Avocado, fresh mozzarella, & lettuce on a toasted croissant	
Tomato Basil	CUP \$6	Bowl \$9	The Veggie	\$13
Loaded Baked Potato		Bowl \$9	MARINATED PORTOBELLO MUSHROOM, CARAMELIZED ONION, HEIRLOOM TOMATO, SPRING MIX, & HOUSE-MADE RED PEPPER	
CHICKEN & SAUSAGE GUMBO	CUP \$6	Bowl \$9	AIOLI ON TOASTED FRENCH BREAD	
			Pot Roast Triple Crown Cheese	\$14
SALADS			GARLIC AIOLI, SIGNATURE TRIPLE CROWN CHEESE, & PICKLED ONIONS ON TOASTED FRENCH BREAD	
BERRY GOAT CHEESE		\$13	* CHEF RECOMMENDATION: PAIR WITH TOMATO BASIL SOUP!	
WITH GLAZED PECANS & POPPY SEED DRESSING	Ĵ	φ13		
Add Chicken \$6 / Shrimp \$8 / Salmon \$12			FLATBREADS ******	
Strawberry Salmon		\$17	SERVED WITH SIDE SALAD (SENSATION OR CAESAR),	
PAN-SEARED SALMON, FRESH STRAWBERRIES, FET ALMONDS, & JALAPEÑO PEPPER JELLY VINAIGRE			CHIPS, OR FRUIT (SUBSTITUTE A SIDE OF SOUP FOR \$2)	
	IIL		Fig & Prosciutto	\$13
NOBLE CHICKEN FINELY MINCED BLEND OF CHICKEN & SAVORY		\$12	FIG SPREAD, PROSCIUTTO, GOAT CHEESE, MOZZARELLA, Fresh blueberries, & House-Made Rosemary Aioli	
SPICES, ONIONS, AVOCADO, & HEIRLOOM TOM				4
Southwest Chicken		\$16	SHRIMP CAPRESE SHRIMP, MOZZARELLA, BASIL PESTO.	\$14
BAKED CHICKEN BREAST, MARINATED TOMATOES, SWEET		Ψ10	SUN-DRIED TOMATOES, & BALSAMIC GLAZE	
ROASTED CORN, PICKLED ONION, & AVOCADO DRESSING	YOGURT		Black & Blue	\$14
		¢11	GARLIC AIOLI, POT ROAST, CARAMELIZED ONION, BLUE	Ψ1-Τ
SENSATION ADD CHICKEN \$6 / SHRIMP \$8 / SALMON \$12		\$11	CHEESE, MOZARELLA, MICRO ARUGULA, & BALSAMIC GLAZE	
		#11	Mediterranean	\$14
CAESAR add chicken \$6 / shrimp \$8 / salmon \$12		\$11	RED PEPPER AIOLI, GRILLED CHICKEN, MARINATED TOMATO,	
ADD CHICKEN 90 / SHRIMI' 90 / SALMON \$12			FETA, OLIVES, BALSAMIC GLAZE, MICRO CHEF'S BLEND	
CUP OF SOUP & SIDE SALAD		\$12		

20% gratuity applied to parties of 6 or more



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COCKTAILS BLACKBERRY SPRITZER \$8 STRAWBERRY MINT LEMONADE \$8 FROZEN SIP VARIES MIMOSA \$8 NON-ALCOHOLIC
FROSÉ \$9 FROZEN SIP VARIES MIMOSA STRAWBERRY MINT LEMONADE \$8 RASPBERRY ROSÉ LEMONADE \$8
FROSÉ \$9 RASPBERRY ROSÉ LEMONADE \$8 FROZEN SIP VARIES MIMOSA \$8
FROZEN SIP VARIES MIMOSA \$8
MOSCOW MULE \$9
OLD FASHIONED \$10
RASPBERRY ROSÉ LEMONADE \$11 BOTTLED WATER \$2.50
STRAWBERRY MINT LEMONADE \$9 SPARKLING WATER \$2.50
FRENCH 75 W/ EMPRESS GIN \$11 SOFT DRINKS \$3
HOUSE-MADE BLOODY MARY \$10 COCA-COLA DR. PEPPER
HOUSE-MADE SANGRIA \$8 SPRITE
RED DIET COKE
White Coke Zero
SPARKLING ICED TEA \$3
JUICE \$2.50
WINE
CRANBERRY
DECOY ROSÉ \$9 \$29 ORANGE
PAS DE PROBLEME \$9 \$29 PINEAPPLE
CAPOSALDO PINOT GRIGIO \$7 \$22 LEMONADE \$2.50 MAHU SAUVIGNON BLANC \$9 \$27 FLAVORED TEA \$3
WHITE SHOVIGINON BEHING
ANGELINE CHARDONNAI 90 \$25
ANGELINE CABERNET SAUVIGNON \$8 \$25 WHITE PEACH STRAWBERRY
COFFEE \$2.50
BUBBLES COLD BREW \$5.50
CARAMFI
FLOR PROSECCO \$30 VANILLA
RUFFINO PROSECCO \$8 (SINGLE SERVE BOTTLE)
RUFFINO SPARKLING ROSÉ \$8
(SINGLE SERVE BOTTLE) CALL TO ORDER AHEAD
CHAMPAGNE BAR WITH ASSORTED HIJCES \$27
7140 CHICKS VADISTY HADD STITZEDS \$5
(PALOMA, LEMON STRAWBERRY KISS) 16016 PERKINS ROAD BATON ROUGE, LA 70810
SWEETS TO-GO/PRIVATE EVENTS
ASK YOUR SERVER FOR OUR
HALF BAKED CHOCOLATE CHIP COOKIE \$7 PRIVATE EVENTS PACKAGE &
WITH VANILLA BEAN ICE CREAM TO-GO MENU OR VISIT WWW.THECROWNRISTRO.COM

\$7

Crème Brûlée