



SIPS | SAVORIES | SWEETS

SAVORIES

- FRUIT & CHEESE BOARD \$16
SPINACH & ARTICHOKE DIP WITH PITA CHIPS \$11
HOT SEAFOOD DIP WITH PITA CHIPS \$13
BAKED BRIE WITH MANGO CHUTNEY & CROSTINI \$15
PESTO BURRATA WITH TOASTED BREAD \$12
HOUSE-MADE HUMMUS \$13
WITH GARLIC, LEMON OIL, CUCUMBER SLICES & PITA CHIPS

SOUPS

- † TOMATO BASIL CUP \$6 | BOWL \$9
LOADED BAKED POTATO CUP \$6 | BOWL \$9
CHICKEN & SAUSAGE GUMBO CUP \$6 | BOWL \$9

SALADS

- BERRY GOAT CHEESE \$13
WITH GLAZED PECANS & POPPY SEED DRESSING
ADD CHICKEN \$6 / SHRIMP \$8 / SALMON \$12
STRAWBERRY SALMON \$17
PAN-SEARED SALMON, FRESH STRAWBERRIES, FETA CHEESE,
ALMONDS, & JALAPEÑO PEPPER JELLY VINAIGRETTE
† NOBLE CHICKEN \$12
FINELY MINCED BLEND OF CHICKEN & SAVORY
SPICES, ONIONS, AVOCADO, & HEIRLOOM TOMATO
SOUTHWEST CHICKEN \$16
BAKED CHICKEN BREAST, MARINATED TOMATOES, SWEET
ROASTED CORN, PICKLED ONION, & AVOCADO YOGURT
DRESSING
SENSATION \$11
ADD CHICKEN \$6 / SHRIMP \$8 / SALMON \$12
CAESAR \$11
ADD CHICKEN \$6 / SHRIMP \$8 / SALMON \$12
CUP OF SOUP & SIDE SALAD \$12

SANDWICHES

- SERVED WITH SIDE SALAD (SENSATION OR CAESAR),
CHIPS, OR FRUIT (SUBSTITUTE A SIDE OF SOUP FOR \$2)
NOBLE CHICKEN SALAD \$13
FINELY MINCED BLEND OF CHICKEN & SAVORY SPICES, FIELD
GREENS, & HEIRLOOM TOMATO ON A TOASTED CROISSANT
TURKEY, FIG, & BRIE \$13
FIG JAM, BRIE, & FIELD GREENS ON A TOASTED CROISSANT
CHICKEN CLUB \$13
CHICKEN, BACON, GARLIC AIOLI, TOMATO, AVOCADO,
FRESH MOZZARELLA, & LETTUCE ON A TOASTED CROISSANT
THE VEGGIE \$13
MARINATED PORTOBELLO MUSHROOM, CARAMELIZED ONION,
HEIRLOOM TOMATO, SPRING MIX, & HOUSE-MADE RED PEPPER
AIOLI ON TOASTED FRENCH BREAD
POT ROAST TRIPLE CROWN CHEESE \$14
GARLIC AIOLI, SIGNATURE TRIPLE CROWN CHEESE,
& PICKLED ONIONS ON TOASTED FRENCH BREAD
* CHEF RECOMMENDATION: PAIR WITH TOMATO BASIL SOUP!
FLATBREADS
SERVED WITH SIDE SALAD (SENSATION OR CAESAR),
CHIPS, OR FRUIT (SUBSTITUTE A SIDE OF SOUP FOR \$2)
FIG & PROSCIUTTO \$13
FIG SPREAD, PROSCIUTTO, GOAT CHEESE, MOZZARELLA,
FRESH BLUEBERRIES, & HOUSE-MADE ROSEMARY AIOLI
SHRIMP CAPRESE \$14
SHRIMP, MOZZARELLA, BASIL PESTO,
SUN-DRIED TOMATOES, & BALSAMIC GLAZE
BLACK & BLUE \$14
GARLIC AIOLI, POT ROAST, CARAMELIZED ONION, BLUE
CHEESE, MOZZARELLA, MICRO ARUGULA, & BALSAMIC GLAZE
MEDITERRANEAN \$14
RED PEPPER AIOLI, GRILLED CHICKEN, MARINATED TOMATO,
FETA, OLIVES, BALSAMIC GLAZE, MICRO CHEF'S BLEND

BRUNCH

SATURDAY & SUNDAY | 11 AM - 3 PM

- BLUEBERRY BANANA YOGURT BOWL \$11
WITH GRANOLA & SEASONAL FRUIT
WHIPPED RICOTTA HEIRLOOM TOAST \$13
FRESH HERBS, POACHED EGG, AND LEMON
WAFFLE "BOARD" \$10
BELGIAN WAFFLE, BACON BUTTER, STRAWBERRY BUTTER,
SEASONAL FRESH FRUIT COMPOTE, & PURE MAPLE SYRUP
THE CROWN BENEDICT \$13
CROISSANT, PESTO GOAT CHEESE, CRISPY PROSCIUTTO,
POACHED EGG, HOLLANDAISE, BALSAMIC GLAZE, & ARUGULA

- SHRIMP BEIGNETS \$14
WITH CREOLE MUSTARD & FRESH FRUIT
CRABCAKE BENEDICT \$15
ENGLISH MUFFIN, CRAB CAKE, POACHED EGG,
& TASSO CREAM SAUCE WITH A SIDE SALAD
GRITS & GRILLADES \$14
STONE-GROUND CHEDDAR GRITS, POT ROAST,
CARAMELIZED ONIONS, & A POACHED EGG
BAKED EGGS \$13
WITH GARLIC & HERB CHEESE, FRENCH BREAD,
& A SIDE SALAD

SIDES

GRITS / BACON / FRESH FRUIT / SIDE SALAD

ASK ABOUT OUR WEEKLY FEATURES!



THE
Crown
BISTRO

SIPS | SAVORIES | SWEETS

SIPS

COCKTAILS

FROSÉ	\$9
FROZEN SIP	VARIES
MIMOSA	\$8
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	\$8
RED	
WHITE	
SPARKLING	

WINE

DECOY ROSÉ	\$9	\$29
PAS DE PROBLEME	\$9	\$29
CAPOSALDO PINOT GRIGIO	\$7	\$22
MAHU SAUVIGNON BLANC	\$9	\$27
ANGELINE CHARDONNAY	\$8	\$25
ANGELINE CABERNET SAUVIGNON	\$8	\$25

BUBBLES

FLOR PROSECCO	\$30
RUFFINO PROSECCO	\$8
(SINGLE SERVE BOTTLE)	
RUFFINO SPARKLING ROSÉ	\$8
(SINGLE SERVE BOTTLE)	
CHAMPAGNE BAR WITH ASSORTED JUICES	\$27
TWO CHICKS VARIETY HARD SELTZERS	\$5
(PALOMA, LEMON STRAWBERRY KISS)	

SWEETS

HALF BAKED CHOCOLATE CHIP COOKIE	\$7
WITH VANILLA BEAN ICE CREAM	
CRÈME BRÛLÉE	\$7

MOCKTAILS

(REFILLS NOT INCLUDED)

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

APPLE	
CRANBERRY	
ORANGE	
PINEAPPLE	

LEMONADE	\$2.50
----------	--------

FLAVORED TEA	\$3
--------------	-----

RASPBERRY	
WHITE PEACH	
STRAWBERRY	

COFFEE	\$2.50
--------	--------

COLD BREW	\$5.50
-----------	--------

CARAMEL	
VANILLA	

TO·GO / PRIVATE EVENTS

ASK YOUR SERVER FOR OUR
PRIVATE EVENTS PACKAGE &
TO-GO MENU OR VISIT
WWW.THECROWNBISTRO.COM



CALL TO ORDER AHEAD

225·308·4773
16016 PERKINS ROAD
BATON ROUGE, LA 70810

20% GRATUITY APPLIED TO PARTIES OF 6 OR MORE