



* ALLERGEN
WARNING:
CONTAINS
NUTS

THE CROWN BISTRO

SIPS | SAVORIES | SWEETS

SAVORIES

- * TRIPLE CROWN PIMENTO CHEESE \$10
WITH STRAWBERRY PEPPER JELLY AND CAJUN ALMONDS,
SERVED WITH CROSTINI
- SPINACH & ARTICHOKE GRATIN \$12
WITH GRUYERE AND CRISPY SHALLOTS, SERVED
WITH CROSTINI
- HOT CRAB ROUILLE \$15
MARINATED CRABMEAT AND ROASTED RED PEPPER
& GARLIC SPREAD, SERVED WITH TOASTED SOURDOUGH

SOUPS

- | | | |
|---|---------|-----------|
| DUCK & ANDOUILLE GUMBO | CUP \$7 | BOWL \$11 |
| DUCK CONFIT, SMOKED SAUSAGE,
& POPCORN RICE | | |
| CRAB, CORN, & BRIE | CUP \$9 | BOWL \$13 |
| LUMP CRABMEAT, ROASTED CORN,
& TRIPLE CREAM BRIE | | |
| FRENCH ONION | CUP \$7 | BOWL \$11 |
| CARAMELIZED ONIONS & GRUYERE
CROSTINI | | |

SALADS

- † PURPLE & GOLD BEET \$15
ROASTED PURPLE & GOLD BEETS, CRISPY SHALLOTS, SEASONAL
CITRUS, GOAT CHEESE, REMOULADE, ARUGULA, & CANE SYRUP
GASTRIQUE
- * † SHRIMP ALMANDINE SENSATION \$18
BOILED GULF SHRIMP, CAJUN ALMONDS, CHERRY TOMATOES,
PECORINO ROMANO, CHOPPED ROMAINE, & HOUSE-MADE
SENSATION DRESSING
- * DUCK & GOAT CHEESE \$18
DUCK CONFIT, FRESH BERRIES, CANDIED PECANS, GOAT
CHEESE, MIXED GREENS, & CREOLE BALSAMIC VINAIGRETTE
- BLACKENED CHICKEN CAESAR \$15
BLACKENED CHICKEN BREAST, PECORINO ROMANO, CROUTONS,
CHOPPED ROMAINE, & HOUSE-MADE CAESAR DRESSING
- † NOBLE CHICKEN \$15
HOUSE-MADE CHICKEN SALAD, SLICED CUCUMBER, BELL
PEPPER, & CHERRY TOMATOES ATOP A BED OF MIXED GREENS
- CUP OF SOUP & SIDE SALAD \$15

SWEETS

- SEASONAL BREAD PUDDING \$6
ASK YOUR SERVER ABOUT OUR CURRENT OFFERING!
- CHOCOLATE CHIP COOKIE \$3

SANDWICHES

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

- BOILED SHRIMP POBOY \$18
BOILED GULF SHRIMP, REMOULADE, LETTUCE, TOMATO,
& HOUSE-MADE PICKLES ON LEDENHEIMER FRENCH BREAD
- ROYAL DEBRIS POBOY \$18
BRAISED SHORT RIB & CARAMELIZED ONION DEBRIS
WITH PIMENTO CHEESE, GARLIC AIOLI, ARUGULA,
& HOUSE-MADE PICKLES ON LEDENHEIMER FRENCH BREAD
- TURKEY, FIG, & BRIE CROISSANT \$18
HERB-ROASTED TURKEY BREAST, FIG MUSTARD, CRÈME DE
BRIE, GARLIC AIOLI, SHAVED ONION, & ARUGULA ON A
TOASTED CROISSANT
- NOBLE CHICKEN SALAD CROISSANT \$18
HOUSE-MADE CHICKEN SALAD, MIXED GREENS, TOMATO,
& SHAVED ONION ON A TOASTED CROISSANT
- PIMENTO CHICKEN CLUB \$17
BLACKENED CHICKEN, PIMENTO CHEESE, BACON, PROVOLONE,
GARLIC AIOLI, LETTUCE, & TOMATO ON TOASTED SOURDOUGH

TARTINES

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

- GARLIC SHRIMP ROUILLE \$19
BOILED GULF SHRIMP, GARLIC ROUILLE SPREAD,
MOZZARELLA, GOAT CHEESE, & BASIL PISTOU
- BOUDIN & FIG \$16
BEST STOP BOUDIN, FIG MUSTARD, GRUYERE, & GREEN ONION
- CHICKEN FLORENTINE \$17
BLACKENED CHICKEN, SPINACH & ARTICHOKE GRATIN,
MOZZARELLA, & SUN-DRIED TOMATOES

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

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
ANGELINE PINOT NOIR	\$10	\$32
CAPOSALDO PINOT GRIGIO	\$8	\$22
POMELO SAUVIGNON BLANC	\$9	\$26
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
CRANBERRY / ORANGE / PINEAPPLE	
LEMONADE	\$2.50
FLAVORED TEA	\$3
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

BOUDIN / GRITS / BACON	\$5 EACH
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
CREOLE-SPICED BRAISED BEEF, STONE-GROUND GRITS, CARAMELIZED ONIONS, & 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	
BOUDIN BISCUIT SANDWICH	\$15
BEST STOP BOUDIN, CRÈME DE BRIE, & A FRIED EGG ON A HOUSE-MADE BUTTERMILK BISCUIT WITH SPICY STEEN'S CANE SYRUP AND YOUR CHOICE OF SIDE	