

THE *Crown* BISTRO

SIPS | SAVORIES | SWEETS

SAVORIES

CHARCUTERIE BOARD	\$15
SPINACH & ARTICHOKE DIP WITH PITA CHIPS	\$10
HOT SEAFOOD DIP WITH PITA CHIPS	\$12
BAKED BRIE WITH FIGS & PECANS	\$15

SOUPS

TOMATO BASIL	CUP \$5	BOWL \$8
LOADED BAKED POTATO	CUP \$5	BOWL \$8
CHICKEN & SAUSAGE GUMBO	CUP \$5	BOWL \$8

SALADS

CITRUS SHRIMP SALAD WITH HEIRLOOM TOMATOES, FETA CHEESE, & SESAME VINAIGRETTE	\$15
BERRY GOAT CHEESE SALAD WITH GLAZED PECANS AND POPPY SEED DRESSING ADD CHICKEN \$4 / SHRIMP \$6 / SALMON \$8	\$10
MEDITERRANEAN CHICKEN SALAD WITH OLIVES, FETA, TOMATOES, AND BALSAMIC VINAIGRETTE	\$13
SENSATION SALAD ADD CHICKEN \$4 / SHRIMP \$6 / SALMON \$8	\$9
CAESAR SALAD ADD CHICKEN \$4 / SHRIMP \$6 / SALMON \$8	\$9
BOWL OF SOUP & SIDE SALAD	\$12

SANDWICHES

SERVED WITH SIDE SALAD, CHIPS, OR FRUIT
(SUBSTITUTE A SIDE OF SOUP \$2)

NOBLE CHICKEN SALAD CROISSANT FINELY MINCED BLEND OF CHICKEN & SAVORY SPICES ON TOASTED CROISSANT	\$10
TURKEY, FIG, & BRIE CROISSANT FIG JAM, BRIE, & FIELD GREENS ON TOASTED CROISSANT	\$10
POT ROAST TRIPLE CROWN CHEESE GARLIC AIOLI, SIGNATURE TRIPLE CROWN CHEESE, & PICKLED ONIONS ON TOASTED FRENCH BREAD	\$12
BALSAMIC CHICKEN CAPRESE FRESH MOZZARELLA, BASIL, PESTO, TOMATO & BALSAMIC GLAZE ON TOASTED FRENCH BREAD	\$12

FLATBREADS

SERVED WITH SIDE SALAD
(SUBSTITUTE A SIDE OF SOUP \$2)

FIG & PROSCIUTTO FIG, PROSCIUTTO, GOAT CHEESE, BALSAMIC GLAZE, & MICRO ARUGULA	\$12
SHRIMP CAPRESE SHRIMP, MOZZARELLA, BASIL PESTO, SUN DRIED TOMATOES, & BALSAMIC GLAZE	\$13
CHICKEN CLUB CHICKEN, GARLIC AIOLI, MOZZARELLA, BACON, TOMATO, AVOCADO, & LETTUCE	\$12
BLACK & BLUE ROAST BEEF ROAST BEEF, BLUE CHEESE, CARAMELIZED ONIONS, MOZZARELLA, BALSAMIC GLAZE, & MICRO ARUGULA	\$12

SWEETS

HALF BAKED CHOCOLATE CHIP COOKIE WITH VANILLA BEAN ICE CREAM	\$6
WEEKLY DESSERT FEATURES CHECK OUR FRONT DISPLAY FOR SEASONAL OPTIONS!	VARIES

CALL TO ORDER AHEAD

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



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BISTRO

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SIPS ←←←←←

COCKTAILS

FROSÉ	\$8
FEATURED FROZEN SIP	VARIES
MIMOSA	\$8
MOSCOW MULE	\$9
OLD FASHIONED	\$10
STRAWBERRY MINT LEMONADE	\$9
FRENCH 75 W/ EMPRESS GIN	\$10
HOUSE MADE BLOODY MARY	\$8
HOUSE MADE SANGRIA	\$8
RED	
WHITE	
SPARKLING	

WINE

CAPOSALDO PINOT GRIGIO	\$7	\$22
OYSTER BAY SAUVIGNON BLANC	\$9	\$27
ANGELINE CHARDONNAY	\$8	\$25
DECOY ROSÉ	\$9	\$29
ROW 11 PINOT NOIR	\$9	\$29
ANGELINE CABERNET SAUVIGNON	\$8	\$25

BUBBLES

RUFFINO PROSECCO (SINGLE SERVE BOTTLE)	\$8
RUFFINO SPARKLING ROSÉ (SINGLE SERVE BOTTLE)	\$8
LA MARCA PROSECCO	\$29
CHAMPAGNE BAR WITH ASSORTED JUICES	\$27
VIZZY VARIETY HARD SELTZERS (STRAWBERRY KIWI, BLUEBERRY POMEGRANATE, BLACK CHERRY LIME, PINEAPPLE MANGO)	\$4.50

BEER

DOMESTIC	\$3
MICHELOB ULTRA	
BUD LIGHT	
MILLER LITE	
CRAFT	\$4.50
PARISH ENVIE	
PARISH CANEBRAKE	
ABITA AMBER	
DOS EQUIS	
CORONA	

NON-ALCOHOLIC

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

TO-GO CATERING

ASK YOUR SERVER FOR OUR
TO-GO CATERING MENU OR VISIT
WWW.THECROWNBISTRO.COM



PRIVATE EVENTS

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PRIVATE EVENTS PACKAGE OR VISIT
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