



ASK ABOUT OUR WEEKLY FEATURES!

SAVORIES *****

Charcuterie Board	\$20
SPINACH & ARTICHOKE DIP with pita chips	\$10
HOT SEAFOOD DIP with pita chips	\$13
BAKED BRIE with mango chutney & crostini	\$15
Seafood Stuffed Mushrooms	\$14

SOUPS .

† Tomato Basil	CUP \$6	Bowl \$9
Loaded Baked Potato	CUP \$6	Bowl \$9
Chicken & Sausage Gumbo	CUP \$6	Bowl \$9
Creamy French onion	CUP \$6	Bowl \$9

SALADS *****

	MEDITERRANEAN CHICKEN with olives, feta, tomatoes, & balsamic vinaigrette	\$14
†	BERRY GOAT CHEESE with glazed pecans & poppy seed dressing Add Chicken \$5 / Shrimp \$7 / Salmon \$11	\$11
	ROASTED BEET & WHIPPED GOAT CHEESE roasted beets, whipped herb goat cheese, arugula, honey lemon vinaigrette, & sliced almonds add chicken \$5 / shrimp \$7 / salmon \$11	\$14
†	NOBLE CHICKEN Finely minced blend of chicken & savory spices, onions, avocado, & heirloom tomato	\$12
	HARVEST Roasted sweet potato, arugula, mixed greens, dried cranberries, apples, pecans, turkey, blue cheese crumbles, & champagne vinaigrette	\$14
	SENSATION add chicken \$5 / shrimp \$7 / salmon \$11	\$11
	CAESAR add chicken \$5 / Shrimp \$7 / Salmon \$11	\$11
	Cup of Soup & Side Salad	\$11

SANDWICHES SERVED WITH SIDE SALAD (SENSATION OR CAESAR),

CHIPS, OR FRUIT (SUBSTITUTE A SIDE OF SOUP FOR \$2) \$12 NOBLE CHICKEN SALAD FINELY MINCED BLEND OF CHICKEN & SAVORY SPICES, FIELD greens, & Heirloom Tomato on a Toasted Croissant \$13 TURKEY, FIG, & BRIE FIG JAM, BRIE, & FIELD GREENS ON A TOASTED CROISSANT \$13 CHICKEN CLUB CHICKEN, BACON, GARLIC AIOLI, TOMATO, AVOCADO, FRESH MOZZARELLA, & LETTUCE ON A TOASTED CROISSANT \$14 POT ROAST TRIPLE CROWN CHEESE GARLIC AIOLI. SIGNATURE TRIPLE CROWN CHEESE. & PICKLED ONIONS ON TOASTED FRENCH BREAD ★ CHEF RECOMMENDATION: PAIR WITH TOMATO BASIL SOUP!

FLATBREADS ******

CHIPS, OR FRUIT (SUBSTITUTE A SIDE OF SOUP FOR \$2)

FIG & PROSCIUTTO fig spread, prosciutto, goat cheese, mozzarella, fresh blueberries, & house-made rosemary aioli	\$13
SHRIMP CAPRESE shrimp, mozzarella, basil pesto, sun-dried tomatoes, & balsamic glaze	\$14
SPICY COPPA tomato sauce, spicy coppa, fresh basil, heirloom tomato, fresh mozzarella, & balsamic glaze	\$13
FOREST MUSHROOM variety Mushrooms, garlic + herb cheese spread, pot roast, mozzarella, & caramelized onioN	\$14
SWEETS	

HALF BAKED CHOCOLATE CHIP COOKIE	\$7
WITH VANILLA BEAN ICE CREAM	
Crème Brûlée	\$7



SIPS

${\tt COCKTAILS}$

$\mathbb{B}\mathbb{E}$	\mathbb{E}	R
------------------------	--------------	---

Frosé	\$8
Frozen Sip	VARIES
MIMOSA	\$8
Moscow Mule	\$9
Old Fashioned	\$10
Lavender Fields	\$12
Strawberry Mint Lemonade	\$9
French 75 w/ Empress Gin	\$10
House-Made Bloody Mary	\$8
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 Ruffino Prosecco	\$30 \$8
(SINGLE SERVE BOTTLE)	
RUFFINO SPARKLING ROSÉ (single serve bottle)	\$8
CHAMPAGNE BAR with Assorted Juices	\$27
VIZZY VARIETY HARD SELTZERS (Strawberry Kiwi, Blueberry Pomegranate,	\$4.50
BLACK CHERRY LIME, PINEAPPLE MANGO)	

TO.GO / PRIVATE EVENTS

ASK YOUR SERVER FOR OUR Private Events Package & To-Go Menu or visit *www.thecrownbistro.com*

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
RASPBERRY	
White Peach	
STRAWBERRY	
Coffee	\$2.50
Cold Brew	\$5.50
Caramel	
VANILLA	

CALL TO ORDER AHEAD

225 • 308 • 4773 16016 Perkins Road Baton Rouge, LA 70810

446440