

Kitchen Menus



BAYOU BEER GARDEN

BBG Buffalo Chicken Wings

Juicy and crispy fried chicken wings, tossed in our signature spicy buffalo sauce, served with your choice of ranch or blue cheese dressing.

12 Pieces.....\$18.50

8 Pieces.....\$14.50

French Fries

Regular.....\$4.50

Large.....\$6.50

Cheese Fries.....\$8.50

Crispy steak-cut French fries topped with a heap of ooey-goopy melted cheddar cheese.

Gravy Fries.....\$8.50

Crispy steak-cut French fries topped with savory roast beef debris gravy.

FAMOUS BBG Disco Fries.....\$11.50

French fries, gooey melted cheddar cheese, savory roast beef debris gravy.

Chicken Tenders.....\$10.50

Served with your choice of ranch, blue cheese, buffalo, bbq, honey mustard or remoulade.

Crabby Bites.....\$11.50

Like mini crab cakes on steroids, crab meat, jalapenos, and cheese come together at last.

Served with remoulade sauce.

Jalapeno Poppers.....\$9.50

Served with ranch dressing.

Mozzarella Sticks.....\$9.50

Served with marinara sauce.

Catfish & Fries.....\$11.50

Crispy fried catfish served with French fries, tartar sauce and a lemon wedge

SANDWICHES

The BBGB.....\$8.50

Double 5oz. burger patties grilled to order and served on a toasted sesame seed bun.

Minis cannot be cooked less than medium.

The Mini BBGB.....\$5.50

A 5 oz. burger grilled to order and served on a slightly smaller toasted sesame seed bun.

Minis cannot be cooked less than medium.

Upgrades:

Dressed.....\$1.00 Cheese.....\$1.00

cheddar, provolone, pepper jack or swiss

Bacon.....\$2.50

Jalapenos....\$1.00 Mushrooms.....\$1.00

WRAPS

Chicken Bacon Ranch Wrap....\$12.50

Marinated and grilled chicken breast, smoky bacon, lettuce, tomato, cheddar cheese and ranch dressing, wrapped in a 12" flour tortilla.

Buffalo Chicken Wrap.....\$12.50

Marinated and grilled chicken breast tossed in our delicious wing sauce, lettuce, tomato, and cheddar cheese wrapped in a 12" flour tortilla.

Your choice of ranch or blue cheese dressing

BAYOU WINE GARDEN

SMALL

Garlic Parm Fries roasted garlic,
parmesan cheese, parsley 8.50
Goat Cheese Peppers sweet
peppadews, balsamic reduction, cilantro 4.50
Fried Green Beans hoisin vinaigrette,
fried garlic, sesame, green onions, cilantro 8.50
Roasted Sweet Potato Salad
honey & creole mustard toasted pecans,
fried onions, lemon, parsley 8.50
Zucchini Bruschetta burrata, fresh zucchini,
tomatoes, chopped herbs, balsamic 10.50
Chicken Meatballs with feta, artichoke,
kalamata and mint served over saffron brown
butter hummus, crispy pita strips, parsley 8.50
Crab Rangoon Dip louisiana crab meat,
cream cheese, mozzarella, green onions,
sriracha-sweet chili sauce, wonton chips 13.50

TACOS

5.50 each

Grilled Banh Mi Shrimp Taco
hoisin aioli, daikon-carrot slaw, cilantro
Fried Oyster Taco chipotle ranch, arugula,
jalapeno and onion relish, cilantro
Bulgogi Beef Taco Korean marinated flank
steak, romaine, sriracha aioli, green onions

SALADS

Caesar romaine lettuce, parmesan cheese,
croutons, caesar dressing 5.50 / 8.50
Goat Cheese mixed greens, toasted
pecans, shiitake mushrooms, dried cherries,
goat cheese, balsamic vinaigrette 12.50
Roasted Beet Salad arugula, satsumas,
spiced pecans, feta crumbles, pickled red
onion, satsuma vinaigrette 10.50

Add protein: Baked or Fried Chicken 5

Bacon 3 Grilled Shrimp 6 Fried Oysters 7

SANDWICHES

Bacon & Brie on Sourdough cane syrup
bacon, basil-blueberry compote, brie 11.50

Kale & Mushroom Grilled Cheese miso
mushrooms, braised kale, fontina cheese 11.50
Spicy Chicken Sliders buttermilk & crystal
hot sauce marinated fried chicken, pimento
cheese, house pickles (2 per order) 10.50

BIG PLATES

Steak & Oyster Rockefeller Flat Iron steak,
fried oysters, herbsaint creamed spinach, crispy
sweet potato hay 24.50
Flat Iron Steak compound butter, crispy crab
boil potatoes & sauteed green beans 22.50
Add Grilled Shrimp 6 Fried Oysters 7
Mussels & Fries red coconut curry sauce,
sake, lemongrass, Thai basil 14.50

CHEESE & CHARCUTERIE BOARDS

Served with baguette, chutney, spiced pecans, mustards
and house pickles

1 cheese \ 7	1 meat \ 9
2 cheeses \ 12	2 meats \ 17
3 cheeses \ 17	3 meats \ 25

THE BIG BOARD *Chef's Choice* \$25

Two cheeses and two meats

CHEESE:

Fourme D'Ambert soft, blue, creamy, cow
+\$2 Maytag Blue soft, creamy, tangy, cow
+\$2 Humboldt Fog soft, tangy, goat
Taleggio semi-soft, earthy, wash-rind, cow
Port Salut semi-soft, mild, pasteurized cow
Mobay semi-firm, grape ash, goat & sheep
Paradiso Gouda hard, crystalized, cow
Tickler Cheddar hard, sharp, nutty, cow

CHARCUTERIE:

Bresaola wagyu beef, chicory cured
Capicollo dry cured, fennel, Corsican pork
Chorizo spicy, Spanish pork
Coppa salt and spiced cured pork
Duck Ham smoked duck breast
Finocchiona Salami garlic, white wine, pork

DESSERT

Spiced Satsuma Bread Pudding satsuma
caramel, lavender whipped cream 9.00