

LUNCH MENU

S o u p s & S a l a d s

B's Soup du Jour - \$9

Southern Caesar Salad - \$9

homemade Caesar dressing/ tomatoes
add chicken - \$7, shrimp or salmon - \$8

Spinach Salad** - \$9

fresh spinach/ red onions/ red beans/ goat cheese/
orange vinaigrette
add chicken - \$7, shrimp or salmon - \$8

Savory Black Eyed Pea Soup** - \$9

garden vegetables/ chicken stock/ kale/ onion

Garden District House Salad** - \$9

house dressing/ tomatoes/ onion
add chicken - \$7, shrimp or salmon - \$8

A p p e t i z e r s

Crispy Calamari - \$10

buttermilk battered/garlic hot sweet peppers/ cocktail sauce

Gumbo - \$10

stewed tomato/ scallop/ shrimp/ chicken/ smoked turkey sausage

Fried Chicken Livers - \$11

pineapple chutney/ house made gravy/ sautéed onions

Catfish Fingers - \$9

lemon-pepper/ Guinness® tartar sauce

Fried Green Tomatoes - \$9

ricotta cheese/ red pepper aioli
-can be prepared grilled**

B.'s Bayou Jambalaya - \$10

pork tasso ham/ chicken/ jumbo shrimp/ Louisiana rice

Crab Cake - \$13

crabmeat/ leek potato cake/ jalapeno mustard cream sauce

Sweet Spiced Wings - \$9

sweet chili sauce

Cajun Red Beans & Rice - \$9

pork tasso ham/ stewed red beans/ crispy pancetta/ saffron rice

S a n d w i c h e s

***B.'s Bistro Burger** - \$14

provolone/ frizzled onions/ sweet potato fries

Blackened Chicken Sandwich - \$14

provolone/ tomatoes/ peppers/ onions/ sweet potato fries

Salmon BLT - \$15

bacon/ basil aioli/ sweet potato fries

Crab Burger - \$17

jumbo lump crabmeat/ chipotle mayo/ Bibb lettuce/ sweet potato fries

Cajun Turkey Burger - \$14

onion/ bell pepper/ celery/ provolone cheese/ sweet potato fries

B.'s Veggie Burger** - \$12

bibb lettuce/ tomato/ red onion/ whole wheat bun/ sweet potato fries

E n t r é e s

B.'s Catch of the Day - market price

hoppin John/ Swiss Chard/ citrus Beurre blanc

Shrimp and Grits - \$29

pork andouille sausage/ shallot/ garlic/ clam au jus/ creamy grit cake

***Grilled Filet 8oz** - \$31

rosemary garlic mashed potato/ kale/ herb demi glace/ port wine
caramelized onions

Swamp Thang - \$27

sautéed shrimp/ scallop/crawfish/ Dijon cream sauce/ collard greens

Baby Back Ribs - \$20

sweet potato fries/ Savannah slaw

Chicken and Gravy - \$19

cornbread dressing/ sautéed fresh seasonal vegetables/ onion gravy

Lemon Pepper Catfish - \$19

macaroni and cheese/ collard greens/ tangy honey mustard

B. Smith's Meatloaf - \$19

rosemary garlic mashed potato/ sautéed fresh seasonal vegetables/
mushroom gravy

Shrimp & Crawfish Étouffée - \$20

a spicy and delicious Cajun stew/served over saffron rice

Stuffed Bell Pepper** - \$15

brown rice/ spinach/ mushroom/ melted parmesan cheese/ Cajun blush sauce

S i d e s \$ 6

Mac and Cheese

Whipped Sweet Potatoes

Rosemary Garlic Mashed Potatoes

Brown or Saffron Rice**

Sautéed Spinach

Collard Greens

Sweet Potato Fries

French Fries



19% Gratuity Added To Parties of 5 or More. One Check Presented Per Table (NO MORE THAN FOUR CREDIT CARDS)

Menu items are Trans Fat Free-with the exception of the cornbread served with the ribs,
collard greens & red beans & rice

* CONSUMING RAW OR UNDERCOOKED FOOD ITEMS CAN CAUSE FOOD BORNE ILLNESS

**Healthy choices