

BLVD BISTRO

CRAFTED AMERICAN SOUL

Dinner Menu - Tuesday-Thursday 5pm-10pm / Friday 5pm-11 pm / Saturday 6pm-11 pm

STARTERS

Soup of the Day

ask your server for details 9

Biscuits and Sausage Gravy

two homemade buttermilk biscuits topped with homemade sausage gravy 9

Natchez Fried Okra

served with spicy Creole ketchup 9

GF Blvd Bistro Wings

chicken wings tossed in Chef's special sauce 14

GF Apple and Goat Cheese Salad

mixed greens, candied pecans tossed in homemade lemon vinaigrette 14

Fried Chicken Sliders

pan-fried chicken breast on two buttermilk biscuits, cheddar cheese, served with homemade buttermilk ranch dressing 14

ENTRÉES

GF Double Cut Pork Chop

topped with caramelized apples, onions, on bed of black-eyed peas with andouille sausage 38

Seafood Po'Boy

choice of pan-fried catfish or shrimp on a po'boy roll, topped with homemade Cole slaw and tartar sauce, served with potato salad 18

Turkey Meatloaf

topped with wild mushroom and vidalia onion gravy, served with garlic mashed potatoes, seasonal vegetables 22

GF Jumbo Shrimp and Grits

pan-seared shrimps on cheddar cheese grits, topped with jalapeno and apple wood smoked bacon 28

GF Barbecue Baby Back Ribs

served with homemade Cole slaw and baked beans 36

GF Wood Smoked Chicken

served with red beans and rice, seasonal vegetables 24

GF - gluten-free

We use organic free range chicken @ cage free brown eggs. Hollandaise sauce is made with raw eggs.

20% Gratuity Will Be Added To All Parties Of 5 Or More.

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.

GF Mississippi Cornmeal Crusted Fish Of The Day

topped with roasted corn, tomato, and okra succotash. Ask server for details. m/p

GF Cajun Ribeye Steak

served with loaded mashed potato 38

Blvd's Southern Dinner

choice of pan-fried chicken or catfish, served with smoked turkey collards and southern potato salad. (made to order allow 20 minutes) 28

Barbecue Pull Pork Sandwich

topped with homemade Cole slaw on toasted brioche roll, served with baked beans 18

Seven Cheese Macaroni

topped with apple-wood smoked bacon or turkey bacon 20

Blvd Cheeseburger

choice of ground beef or ground turkey on brioche bun, topped with horseradish cheddar cheese, pickled onions, Chef's special sauce, served with hand cut potato wedges 18

SIDES \$9

Baked Beans

Seasonal Vegetables

Mixed Field Green Salad

Smoked Turkey Collards

Red Beans and Rice

Southern Potato Salad

Garlic Mashed Potatoes

Black-Eyed Peas w\Andouille Sausage

Hand Cut Potato Wedges



Executive Chef and Proprietor: Carlos Swepson

BLVD BISTRO

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COCKTAILS

Blvd's Spiked Tea

sweet tea syrup, prosecco
12 | 36

Red Sangria

blend of red wines, juices, seasonal hard cider
12 | 42

Fruity Spiked Lemonade

seasonal fruit puree, lemonade, prosecco
10 | 36

Blvd Mary

homemade spicy bloody mary mix, topped with
Corona
11

Mimosa

fresh orange juice, prosecco
10 | 36

Bellini

peach puree, prosecco
12 | 36

COOLERS

Sparkling Sweet Tea

sweet tea syrup, lemon juice, club soda 6

Unsweetened Ice Tea

blend of fresh tea, garnish with lemon 4

Lemonade

fresh lemon, simple syrup 5

Blvd's Arnold Palmer

sweet tea syrup, lemonade juice, club soda 6

Fruity Lemonade

seasonal fruit puree, lemonade, club soda 6

BEVERAGES

Coffee 4

Herbal Teas 4

Juice

apple, orange, cranberry 4

Sparkling Water

San Pellegrino 4

Soda

Coke, Diet Coke, Sprite 4

Boylan Soda

Creme, Birch Beer, Ginger Ale, Black Cherry 6

WINES

SPARKLING

Prosecco

Ca'Furlan Cuvee Beatrice, Italy 12 | 36

Castellroig Cava Brut Rosat

Catalonia, Spain'07 12 | 42

RED

Malbec

Vina Cobos, Felino Malbec, Argentina'14 14 | 48

Tempranillo

Bodegas Martinez Corta, Cepas Antiguas, Spain'15
10 | 38

Pinot Noir

Underwood Cellars, Oregon'15 11 | 40

Merlot

Barnard Griffin, WA'14 12 | 42

Cabernet Sauvignon

Christopher Michael, WA'12 13 | 46

WHITE

Pinot Grigio

Ca' Di Ponti, Italy'10 10 | 37

Sauvignon Blanc

Arona Marlborough, New Zealand'16 13 | 48

Riesling

Red Newt Cellars, NY'14 13 | 48

Chardonnay

Fram, South Africa'14 13 | 48

BOTTLED BEER

Blue Moon 7

Corona 7

Heinekin 7

Coney Island Overpass IPA 8

Keegan Ale Mother's Milk 7

Harlem Sugar Hill Golden Ale 8

Coney Island Mermaid Pilsner 8

Flower Power IPA 8

Harlem Renaissance Wit 8

Kopparberg Strawberry Lime Cider 7

BYOB - \$25 Corkage Fee

