

# BLVD BISTRO

CRAFTED AMERICAN SOUL

## TO START

SOUP OF THE DAY 7

ask your server for details

BUTTERMILK BISCUITS AND SAUSAGE GRAVY 8

two biscuits topped w/ homemade sausage gravy

FRIED NATCHEZ OKRA 9

served with spicy creole ketchup

BLVD BISTRO WINGS 14

organic chicken wings tossed in Chef Carlos special sauce

WATERMELON AND GOAT CHEESE SALAD 14

mixed field greens, toasted sunflower seeds, homemade vinaigrette <sup>GF</sup>

FRIED CHICKEN SALAD 17

pan-fried chicken breast, mixed field greens, cheddar cheese, tomato, onion, hard-boiled egg, homemade buttermilk ranch dressing

FRIED CHICKEN SLIDERS 14

two buttermilk biscuits served w/ organic fried chicken breast, cheddar cheese, and homemade buttermilk ranch dressing

## SIDES

8

FRESH CREAM CORN

BAKED BEANS

SEASONAL VEGETABLES

MIXED GREEN SALAD

SMOKED TURKEY COLLARDS

RED BEANS AND RICE

SOUTHERN POTATO SALAD

GARLIC MASHED POTATOES

BLACKEYED PEAS W/ ANDOUILLE SAUSAGE

## MAIN COURSE

BARBECUE PULL PORK SANDWICH 16

topped w/homemade Cole slaw on a toasted brioche roll, served with red beans and rice

CATFISH PO'BOY 17

pan-fried catfish on a po'boy roll, topped w/Cole slaw, homemade tartar sauce, served potato salad

TURKEY MEATLOAF 20

wild mushroom and Vidalia onion gravy, garlic mashed potatoes, seasonal vegetables

SEVEN CHEESE MACARONI 20

topped with applewood smoked bacon

JUMBO SHRIMP AND GRITS 24

pan-seared shrimp, cheddar cheese grits, topped w/jalapeno, bacon <sup>GF</sup>

BARBECUE BABY BACK RIBS 34

full rack of pork ribs, baked beans, ear of corn <sup>GF</sup>

BLVD BURGER 18

8oz Certified Angus Beef<sup>®</sup> on a brioche roll, horseradish cheddar, pickled onion, special sauce, served with potato wedges

PAN FRIED CHICKEN DINNER 24

organic free-range chicken, smoked turkey collards, southern potato salad (chicken is made to order allow UP to 20 min)

WOOD SMOKED CHICKEN 22

organic free-range chicken, red beans and rice, seasonal vegetables

MISSISSIPPI CORNMEAL CRUSTED FISH 28

with roasted corn, tomato, and okra. Ask server for details <sup>GF</sup>

DOUBLE CUT PORK CHOP 32

topped w/caramelized apples and onions, served w/ black-eyed peas and andouille sausage <sup>GF</sup>

CANJUN T-BONE STEAK 34

season spiced dry rub, potato croquettes <sup>GF</sup>

EXECUTIVE CHEF AND PROPRIETOR: CARLOS SWEPSON

LIMITED SUBSTITUTION AND MODIFICATIONS. 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 5 OR MORE.

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MAKE SERVER AWARE OF ANY FOOD ALLERGIES | CONSUMING RAW OR UNDERCOOKED FOODS MAY BE HAZARDOUS TO YOUR HEALTH | VEGETARIAN AND GLUTEN-FREE OPTIONS ARE AVAILABLE