



Cordon Rouge **BISTRO**

Catering and private parties available!
334 3rd Street, Baton Rouge
225.302.7459

SALADS

Sallade Nicoise

Traditional oil-packed tuna, haricot vert, red potatoes, hard boiled egg, olives, tomatoes, and anchovies drizzled with our lemon herb vinaigrette \$15.95

BLT Salad

Applewood smoked bacon, farmer's market tomatoes, and brioche croutons drizzled with our tangy, sweet tomato vinaigrette \$11.95

Chicken Salad

Brined, grilled chicken salad tossed with lemon juice, apple, parsley, red pepper, celery, and toasted pecans served on your choice of mixed greens or stuffed into a farmer's market tomato \$10.95

Strawberry Spinach Salad

Fresh spinach, Ponchatoula strawberries, spiced pecans, feta cheese, and sliced shallots served with our strawberry dressing \$13.95

add grilled chicken, steak, or shrimp for \$2.95

Farro Salad Side

Farro is a super healthy whole grain shaped like rice with a nutty flavor. This side is tossed with basil, garlic, olive oil, capers, pine nuts, parmesan, and lemon \$4.95

SOUPS

French Onion

Soup made the proper way starts with whole oxtails browned in the oven to bring out the flavor. They are then simmered with celery, carrots, onions, and herbs for twelve hours. Only then is the stock blended with slow cooked, caramelized onions. Served with croutons, Gruyere cheese, and a soupçon of Sherry
\$4.95/cup, \$7.95/bowl
\$10.95/bowl with bread and side salad

SANDWICHES

Smoked Turkey Tartine

A tartine is a French open-faced sandwich topped with spreadable ingredients: house brined and smoked turkey breast, sliced apples and Brie cheese, grilled and served on house multigrain roll. \$12.95

BLT

Applewood smoked bacon, tomato, romaine, and tomato vinaigrette served on butter toasted brioche \$11.95

Chicken Salad Sandwich

Brined, grilled chicken salad tossed with lemon juice, apple, parsley, red pepper, celery, and toasted pecans served on a warm house made croissant \$10.95

Steak Sandwich

Grilled sirloin topped with sweet caramelized onions, mushrooms, and melted Swiss cheese on toasted French bread \$13.95

Duck Burger

Freshly ground duck breast cooked medium rare, served on brioche, and topped with house made blueberry ketchup comes with a side of pommes frites double fried in duck fat and sprinkled with fleur de sel \$13.95

Ultimate Veggie

Seasonal vegetables, asparagus, red bell pepper, zucchini, red onion, Portobello mushrooms fire-roasted and drizzled with olive oil and fresh herbs all layered on toasted baguette topped with melted Swiss cheese \$11.95

Grilled Cheese

American cheese grilled on brioche or multigrain and served with seasonal fruit, farro salad, or cup of soup \$4.95

BEVERAGES

Iced tea, fresh squeezed lemonade \$1.95

Jamaica Cooler \$2.95

River Road Whole Bean Coffee freshly ground and brewed in your own French press (2-3 cups) \$6

Cappuccino, Frozen Cappuccino, Soon-to-be-famous hot chocolate \$4.50

Espresso \$4

Soda \$1.95

Bottled water: still or sparkling \$1.95

Ask your server for our selection on house wine and cocktails

**All produce from local farms,
bacon from Pederson's Natural Farms**