



BRUNCH LIBATIONS

Mimosa

A classic breakfast drink; a bubbly combination of Champagne and orange juice.

Bistro Bellini

Our signature drink, Champagne with fresh white peach puree.

Bistro 110 Bloody Mary

Smirnoff vodka and our own made-in-house Bloody Mary mix. Served in a celery salt-rimmed glass garnished with celery and lime.

French Margarita

Jose Cuervo, Tequilla, Cointreau, sour mix, a splash of orange juice and finished with a float of Grand Marnier.

SOUPS & SALADS

French Onion Soup

Bistro 110's signature soup baked in a crock with a gratin of Gruyère and provolone cheese.

Shrimp Gumbo

Traditional Louisiana gumbo with gulf shrimp, andouille sausage, tasso ham, okra and rice.

Bistro Salad

Organic mesclun greens with red onion tossed with a sherry vinaigrette.

Endive and Goat Cheese Salad

Belgian endive salad with a warm breaded goat cheese medallion, red onion, roasted almonds and sherry vinaigrette.

APPETIZERS

Artichoke Baked with Brie

Our signature appetizer since 1987! An artichoke stuffed with Brie. Served with a Pommery mustard butter sauce.

Pizza de la Maison

With Alouette and provolone cheeses, sun dried tomatoes and a petite salad.

GOOD TIMES, NEW ORLEANS STYLE

French Quarter Frittata

Baked in a cast iron dish in our wood-burning oven with roasted red and green peppers, onions, tomatoes, garlic, thyme and rosemary.

Grand Mother's Frittata

Baked in a cast iron dish in our wood-burning oven with bacon, sautéed mushrooms, onions, parsley and garlic.

Eggs Louisiana

A New Orleans tradition, sautéed crab cakes topped with poached eggs, hollandaise and Creole sauce.

Bistro French Toast

Egg-dipped croissant with seasonal fruit compote.

Quiche Lorraine

With bacon and Gruyère cheese, served with a petite salad.

Voodoo Eggs Benedict

Our version of the classic dish; two poached eggs on smoked pork loin and English muffin served with hollandaise sauce.

BISTRO FAVORITES

Salmon

A traditional favorite, wood roasted and served with your choice of fresh oven-roasted vegetables or crème fraiche mashed potatoes.

Crepes Farcies a la Fricassee de Volaille

Braised chicken, bacon and mushroom filled crepes baked in a supreme sauce and finished with gruyere cheese.

Chicken Petit Pain

On herbed bread with vegetables and mozzarella; with petite salad.

Oven-Roasted Half Chicken

From our wood-burning oven, roasted with rosemary and thyme; served with your choice of fresh oven-roasted vegetables or crème fraîche mashed potatoes.

BRUNCH SIDES

Bacon or Pork Sausage Link

Choose either our double-smoked bacon or our oven-roasted pork sausage.

Pommes Frites and Angel Hair Onions

Plenty of frites and onions; enough to share.

Pommes Roties

Roasted potatoes with red pepper, onion, and thyme.

Pommes Frites 110

Our special thin twice-cooked French fries.

Angel-Hair Onions

Crisp and delicate fried julienne onions.

PRIX FIXE MENU

1st Course

French Onion Soup
Louisiana Shrimp Gumbo
Bistro 110 Salad
Endive and Goat Cheese Salad
Smoked Salmon Carpaccio

Entrée

Quiche Lorraine
French Quarter Frittata
Voodoo Eggs Benedict
Grand Mother's Frittata
Eggs Louisiana

Dessert

Bistro 110's Famous Crème Brulée
Chocolate Cake
Sorbet or Ice Cream