

# DELTA *Bistro*

---

## Starters

- MARINATED OLIVES \$6
- MINI VEGGIE QUESADILLA \$6
- ROASTED ASPARAGUS WITH PARMESAN \$6
- CROSTINI WITH COMEBACK SAUCE \$2
- WARM ARTICHOKE DIP \$7  
Artichokes and Parmesan Cheese spiced with Rosemary and Basil
- BLACK-EYED PEA CAKES \$8  
Our famous Black-Eyed Pea Cakes on Baby Lettuces with Remoulade Sauce
- CRAB CAKE \$9  
Served on a bed of Baby Lettuces and Fried Green Tomatoes with Comeback Sauce
- FRIED ALLIGATOR \$9  
With Comeback Sauce and House-Pickled Jalapenos
- FRIED GREEN TOMATO PLATE \$7  
Served with Comeback Sauce
- CRAB BISQUE \$4 cup \$7 bowl  
A rich and creamy Soup finished with a touch of Sherry
- HOUSE-MADE POTATO CHIPS \$7  
Served with Garlic Vinegar, Chive Sour Cream, and Parmesan Cheese on the side

## Salads

- HOUSE SALAD \$8  
Mixed Seasonal Greens with Toasted Pecans, Green Onions, Tomatoes, Shaved Carrots, and Crostini served with your choice of Dressing  
ADD: CHICKEN \$4 SHRIMP \$6
- GRILLED SALMON SALAD \$13  
Served on a bed of Seasonal Greens tossed with our creamy Caper Dressing, Feta, Kalamata Olives, Artichoke Hearts, and Cherry Tomatoes
- CAESAR SALAD \$9  
Our own Parmesan Black Pepper Vinaigrette tossed with Romaine Lettuce, Kalamata Olives, and Egg with Crostini and fresh Parmesan Cheese  
ADD: CHICKEN \$4 SHRIMP \$6
- CHICKEN SALAD \$9  
Homemade Chicken Salad on a bed of Baby Greens with Mandarin Oranges, Tomato, Scallions, and House Herb Vinaigrette
- CRAWFISH REMOULADE PASTA SALAD \$13  
Fried Crawfish and Fried Asparagus over Romaine tossed in Remoulade With Penne Pasta, Onion, Tomato, and Feta
-

---

---

## Sandwiches

*Served with your choice of Side Salad, French Fries, Sweet Potato Fries, or Potato Salad*

BOURBON & COKE FRIED CHICKEN SLIDERS (3) \$12

TURKEY CROISSANT \$9

Monterey Jack Cheese, Pepper Bacon, Mayonnaise, Dijon Honey Mustard, Baby Greens,  
And Sliced Tomato on a Toasted Butter Croissant

SMOKED CHICKEN BREAST PANINI \$9

Fresh Mozzarella, Basil Pesto, Sliced Tomato, and Baby Greens on Ciabatta

FRIED GREEN TOMATO BLT \$8

Pepper Bacon, Baby Greens, and Fried Green Tomatoes with Mayonnaise on Sourdough

COMEBACK REUBEN \$8

Sliced Corn Beef, Swiss, Sauerkraut, and Comeback Sauce on Rye

PIMENTO CHEESE SANDWICH \$7 ADD BACON \$2

Creamy blend of White Cheddar, Roasted Red Bell Peppers, Mayonnaise,  
And our secret spices served on Toasted Sourdough

CHICKEN SALAD CROISSANT \$9

Chicken Salad with Pecans, a little Ginger, not too much Mayonnaise, Celery, and Green Onions

BISTRO BURGER \$9

Grilled to order with our Special Spices, Mayonnaise, Mustard, Baby Greens,  
and Sliced Tomato on an Onion Roll

NEW ORLEANS BBQ SHRIMP Po' Boy \$9

Worcestershire Sauce, Butter, Garlic, and Spices sauteed with Shrimp  
and served on a Po' Boy Roll with Mayonnaise, Tomato, and Lettuce

## Pizzas

TOMATO BASIL PIZZA \$10

CHICKEN AND ARTICHOKE PIZZA \$10

PIZZA OF THE DAY \$12 - SEE SPECIAL INSERT

---

---

---

---

## Entrees

### DAILY SPECIALS

A WIDE SELECTION OF EVER-CHANGING, DAILY ENTREE SPECIALS IS A SIGNATURE FEATURE OF DELTA BISTRO. EACH DAY CHEF TAYLOR CREATES A NEW AND UNIQUE VARIETY OF ENTREE SPECIALS UTILIZING SEASONALLY AVAILABLE, LOCALLY PRODUCED, FRESH INGREDIENTS. SEE THE DAILY SPECIALS MENU SUPPLEMENT FOR TODAY'S SPECIAL ENTREE OFFERINGS.

#### BBQ ELK BRISKET \$17

With Smoked Paprika Smashed Potatoes, Onion Rings, and Bourbon Molasses BBQ Sauce

#### SHRIMP PESTO PASTA \$13

Shrimp sauteed with Pepper Bacon and Portabella Mushrooms  
In a Basil Pesto Cream Sauce

#### ALLIGATOR "RAVIOLI" \$18

Fried Alligator with a Pasta Blanket over The Best White Beans Ever  
And a Mirliton Beurre Blanc

#### BASEBALL-CUT PRIME NY STRIP \$24

Brined with Merlot & Juniper, Cast-Iron Seared and  
Served with Butter-Fried Smashed Cheese Potato and Warm Bacon Brussels Slaw

#### COOK'S RIB-EYE \$23

WITH GARLIC ROASTED POTATOES AND HERB COMPOUND BUTTER

#### DELTA-RAISED FRIED OR BLACKENED CATFISH FILET \$14

Served with Fries and Fried Okra Spears

#### CRAB CAKES \$15

Two Crab Cakes served on a bed of Mixed Greens and Fried Green Tomato  
Topped with Comeback Sauce

Executive Chef/Proprietor - Taylor Bowen Ricketts  
James Beard Society Nominee for Best Chef - South

- Our Kitchen Team -

Robert Gillespie, Mon Gray, Lucas Cannon, Webster Hunt,  
Johnny Jyles, Christopher Sutton, Reid Kelly, Reggie Starks

---

---

---

---

## Drinks & Mixers

ICED TEA \$2	IMPORTED BEER \$4
HOT TEA \$2	DOMESTIC BEER \$3
FAIR TRADE COFFEE \$2	TONIC & SODA \$2
SOFT DRINKS \$2	BLOODY MARY MIX \$3
FRESH-SQUEEZED LEMONADE \$3	CRANBERRY JUICE \$3
MEXICAN COKE \$2.50	ORANGE JUICE \$3
ABITA ROOT BEER \$2.50	GINGER ALE \$2

Delta Bistro is a B.Y.O.B. establishment - \$2/bottle corkage fee for wine and liquor.

## Dessert Menu

- Please See Dessert Menu Card -

## Chef's Table

Available for In-Kitchen Dining for Two  
(Reservations Recommended)

All menu items available for take-out from our drive-thru window.  
Call 455-9575 for take-out orders.

We proudly use "Mockingbird Bakery" Artisan Baked Breads -  
Baked daily and available at Viking Cooking School Retail Store.

We support local farmers and fresh food purveyors.  
Delta Bistro recycles whenever possible and saves compost for local farmers.

Consuming raw or undercooked shellfish and meats may increase your risk  
of food-borne illness, especially if you have certain medical conditions.

Gratuity may be added to parties of 6 or more.  
No split checks on parties of 8 or more.

We are not responsible for personal items left more than 48 hours.

[www.deltabistro.com](http://www.deltabistro.com)

Become a fan on Facebook and subscribe to our posts for our daily special updates.