
Desserts

HOT FUDGE PIE \$6.00
LEMON PIE \$5.00
BLUEBERRY CRISP \$6.00

BREAD AND BUTTER PUDDING \$6.00
WHITE CHOCOLATE MACADAMIA COOKIE \$1.50
HOMEMADE CHOCOLATE CHIP COOKIE \$1.50

Drinks & Mixers

HOT OR ICED TEA \$2
FAIR TRADE COFFEE \$2
SOFT DRINKS \$2
GINGER ALE \$2
FRESH SQUEEZED LEMONADE \$3
MEXICAN COKE \$2.50

IMPORTED BEER \$4
DOMESTIC BEER \$3
TONIC & SODA \$2
SWEET & SOUR MIX \$3
BLOODY MARY MIX \$3
CRANBERRY & ORANGE JUICE \$3

Chef's Table

Available for 2-3 People for In-Kitchen Dining

Gratuity may be added to parties of 6 or more.

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

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 - available at Viking Retail Store

We support local farmers and fresh food purveyors.

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

www.deltabistro.com

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DELTA *Bistro*

Sandwiches

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

TURKEY CROISSANT \$8

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

SMOKED CHICKEN BREAST PANINI \$8

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

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, Grilled Onions, 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

Starters

- WARM ARTICHOKE DIP \$6
Artichokes and Parmesan Cheese spiced with Rosemary and Basil in a Cream Sauce
- BLACK-EYED PEA CAKES \$8
Our famous Black-Eyed Pea Cakes on Baby Lettuces with Remoulade
- SAUSAGE AND CHEESE PLATE \$8
Elk and Bison Sausages with White Cheddar and Crostini
- CRAB CAKE \$9
Served on a bed of Mixed Greens and Fried Green Tomatoes with Comeback Sauce
- FRIED GREEN TOMATO PLATE \$6
Served with Comeback Sauce
- CRAB BISQUE \$4 cup \$6 bowl
A rich and creamy Soup finished with a touch of Sherry
- HOUSE-MADE POTATO CHIPS \$6
Served with Garlic Vinegar, Chive Sour Cream, and Parmesan Cheese on the side
- CROSTINI WITH COMEBACK SAUCE \$2

Salads

- HOUSE SALAD \$7
Mixed Baby Greens with Toasted Pecans, Green Onions, Tomatoes, Shaved Carrots and Crostini served with your choice of Dressing
- GRILLED SALMON SALAD \$12
Served on a bed of Baby Greens tossed with our Creamy Caper Dressing, Feta, Kalamata Olives, Artichoke Hearts, and Cherry Tomatoes
- CAESAR SALAD \$8
Our own fresh Caesar Vinaigrette tossed with Romaine Lettuce, Kalamata Olives, and Egg with Crostinis and fresh Parmesan Cheese
- CHICKEN SALAD \$9
Homemade Chicken Salad on a bed of Baby Greens
- CRAWFISH REMOULADE PASTA SALAD \$12
Fried Crawfish and Fried Asparagus over Remoulade Pasta with Red Onion, Tomato and Feta on a bed of Romaine
- ADD TO ANY SALAD: CHICKEN \$4 SHRIMP \$6
- House-Made Dressings: Vinaigrette, Creamy Herbed Ranch, Broiled Tomato Vinaigrette, Caesar or Comeback

Small Plates and Pizzas

- BACON-WRAPPED SHRIMP \$6
- MARINATED OLIVES \$6
- MINI VEGGIE QUESADILLA \$4
- ROASTED ASPARAGUS WITH PARM \$5
- TOMATO BASIL PIZZA \$10
- CHICKEN AND ARTICHOKE PIZZA \$10

Entrees

- DAILY SPECIALS - PLEASE See Insert
- SHRIMP PESTO PASTA \$12
Shrimp Sauteed with Bacon and Portabella Mushrooms in a Basil Pesto Cream Sauce
- CHICKEN SPAGHETTI \$17
Savory brined roasted Free Range Chicken served over Shiitake Mushroom, Green Pea, and Manchego Cream tossed with Linguine
- ALLIGATOR "RAVIOLI" \$16
Braised Alligator Ravioli over The Best White Beans Ever and a Mirliton Beurre Blanc
- DELTA-RAISED FRIED OR BLACKENED CATFISH FILET \$12
Served with Fries and Fried Okra Spears
- CRAB CAKES \$13
Two Crab Cakes served on a bed of Mixed Greens and Fried Green Tomato topped with Comeback Sauce
- 8 OZ. FILET \$25
Served with Fries and Sauteed Asparagus with our Homemade Steak Sauce
- COOK'S RIB-EYE \$21
Thin pounded Rib-Eye over Herb-Roasted Potatoes topped with Herb Compound Butter
- ADD TOPPING FOR ANY STEAK: SHRIMP \$6 CRABMEAT \$7

Executive Chef/Proprietor - Taylor Bowen Ricketts
