BISTRO 317

Fall 2026

CLASSIC FRENCH CUISINE • A DISTINCTIVELY SOUTHERN SOUL

HANDHELDS

Available after 10 am *COMES WITH CHOICE OF ONE SIDE*

***BONE MARROW BISON BURGER** $26
All-natural bison infused with bone marrow, duck fat, garlic, shallot and truffle jus, topped with warm cornichons, house remoulade and your choice of cheese.
Wine pairing: Cote Mas Syrah- Grenache

FRENCH DIP $18
Thin-sliced roast beef served with warm toasted baguette, topped with warm house au jus.
Wine Pairing: Cabernet Franc - Merlot

***PAN BAGNAT** $17
Niçoise-style sandwich with seared Ahi tuna, olives, tomato, egg & crisp vegetables, dressed with olive oil and garlic-aioli on a French Baguette.
Wine pairing: Gassier Rose

CROQUE MONSIEUR $16
Sliced ham and Gruyère on baguette, topped with Dijon-nutmeg béchamel and additional Gruyère, baked to golden and bubbling.
Wine pairing: Zenato Pinot Grigio -Louis Jadot Chablis
Make it a Madame — add an egg for $3

BAYOU BEAST PO' BOY $17
Blackened Gulf shrimp, seared andouille, Cajun slaw, fried green tomato and house remoulade on a toasted hoagie.
Wine pairing: Sauvignon Blanc

MONTE CRISTO $17
Ham, turkey and Gruyère on brioche, dipped in savory egg custard and grilled golden, finished with a light dusting of powdered sugar and house raspberry dijon preserves.
Wine Pairing: Sauvignon Blanc

CHICKEN SALAD CROISSANT $16
House-made chicken salad with celery, dried cranberries and fresh herbs, served with crisp lettuce on a buttery croissant.
Wine pairing: Chardonnay- Chablis

JAMBON-BEURRE (HAM-BUTTER) $16
A Parisian staple of sliced ham, creamy butter, tomato and lettuce tucked into a crusty baguette- Simple, elegant and authenically Frenc
Wine pairing: Chardonnay- Chablis

QUICHE $11
Loriane- Classic French quiche fill with smoky bacon and Gruyere cheese and caramelized onions.
Vegetable- Classic quiche with an assortment of Market fresh vegetables

SIDES (A LA CARTE PRICES)

HAND CUT FRITES	$6
SWEET POTATO FRITES	$6
PASTA SALAD	$4
SIDE SALAD	$6
SEASONAL VEGGIE	$8
TOMATO TARTE TATIN	$8

ENTRÉES

Available after 4pm

WILD MUSHROOM PASTA $28
Fresh pasta with wild mushrooms, roasted butternut squash, caramelized shallot and spinach in a rich briny-mushroom cream,
***Add Salmon, Tuna, Shrimp, Chicken ($6), Steak ($8)**
Wine pairing: Pinot Noir

***BLACKENED SALMON** $34
Pan-seared blackened salmon topped with shrimp & Creole cream, served with house Cajun dirty rice with andouille, charred broccoli and grilled lemon.
Wine pairing: Forever Summer Rose - Bordeaux Blanc

LAMB SHANK BOURGIGNON $38
Red wine-braised lamb shank, pommes purée, charred heirloom carrots, pearl onions, wild mushrooms, crispy lardons and Bourgignon jus.
Wine pairing: Bordeaux Rouge - Cabernet Sauvignon - Cabernet Franc

BRAISED SHORT RIB $42
Slow-braised beef short rib crowned with golden Pommes Duchesse, Madeira jus, glazed heirloom carrots, crispy shallot and pickled mustard seed.
Wine pairing: Bordeaux Rouge - Merlot - Cabernet Sauvignon - Petit Verdot

CONFIT DUCK À L'ORANGE $38
Crisp duck leg confit, classic orange-Cognac gastrique, pommes fondant, braised with a fresh orange zest.
Wine pairing: Pinot Noir - Cotes du Rhone

CHICKEN OSCAR $30
Panko-crusted chicken topped with crab and béarnaise, served with Gruyère potato pavé and charred asparagus with browned butter and lemon.
Wine pairing: Chardonnay - Chablis, - Pinot Grigio

SALMON EN CROÛTE $36
Fresh and smoked salmon topped with duxelles, served with Champagne-Dijon cream blanc and lemon-shallot haricots verts.
Wine pairing: Chardonnay - Chablis

BISTRO 317 CREOLE BOUILLABAISSE $42
Market white fish, shrimp, mussels, clams, andouille and blackened alligator in our saffron-tinted seafood broth, served with a glazed baguette and house Creole-saffron rouille.
Wine pairing: Forever Summer Rose - Bordeaux Blanc

FRENCH COUNTRY RABBIT PIE $34
White-wine braised rabbit, wild mushrooms, pearl onions, leeks and root vegetables in a Dijon-tinted fraiche jus, baked in a flaky buttery crust and served with rabbit-braised jus and petite herb salad.
Wine Pairing: Cotes du Rhone - Dry White

***STEAK FRITES** $37
10 oz of New York strip, house-cut frites, charred corn & shallot, Bourbon-peppercorn jus and Dijon crout.
Wine Pairing: Malbac Rose - Pinot Grigio - Chardonnay

WE THANK YOU FOR BEING OUR GUESTS!

*CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, THESE ITEMS ARE COOKED TO CONSUMER SPECIFICATIONS.

-WE USE A SHARED FRYER- GLUTEN FREE DOES NOT DENOTE CELIAC SAFE
-SPLIT CHECKS ARE AVAILABLE UPON REQUEST
-18% GRATUITY ADDED TO ALL PARTIES 6+