

ANJOU

RESTAURANT

APPETIZERS

FRENCH RIVIERA SQUASH BEIGNETS
With creamy feta. 8.5

CHEESE & CHARCUTERIE PLATE
Assorted cheeses, house pate and cured meats. 15

ESCARGOTS DE BOURGOGNE
With Pernod-garlic butter. 9.5

FRIED OYSTERS
On a bed of spinach and brie cheese finished with horseradish aioli. 12

MUSSELS

Add French fries. 3

POULETTE
White wine, shallots and cream. 13.5

PROVENCAL
Garlic butter, white wine, tomato and basil. 13.5

SOUPS & SALADS

FRENCH ONION SOUP 5 | 8

SOUP OF THE DAY 5 | 8

ANJOU SALAD
Mixed greens with bacon lardons, tomato and red onion, topped with goat cheese croutons. 4 | 8

CLASSIC CAESAR 8
With chicken. 12 | With salmon. 13

BISTRO SALAD
Avocado, tomato, mixed greens, red onions, bacon lardons, blue cheese and hearts of palm. 10
With chicken. 14 | With salmon. 15

SHRIMP REMOULADE
Mixed greens tossed in a classic "French" remoulade with hard boiled eggs, Roma tomatoes, topped with shrimp. 13.5

SEARED TUNA SALAD
Lettuce, green beans, hard-boiled egg, mixed bell peppers, tomatoes, olives and potatoes. 15

BRUNCH

EGGS BENEDICT

Poached eggs over glazed ham and toasted croissant. Topped with hollandaise. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 13.5
Add lump crab. 4

CRABMEAT OMELET

Creamed spinach, mushrooms, Swiss and Parmesan. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 15

BACON & CHEDDAR CHEESE OMELET

Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 12

HAM, SWISS & SCRAMBLED EGG CROISSANT

Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 9.5

CHICKEN & GRITS

Fried tenderloins over cheese grits, topped with a green onion and bacon white wine sauce. 14

EGGS SARDOU

Croissant, spinach and artichoke hearts topped with hollandaise sauce. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 14

MERGUEZ SAUSAGE & EGGS

House-made lamb sausage served over sourdough with roasted Roma tomatoes, topped with poached eggs and hollandaise. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 16

SANDWICHES

Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad

CROQUE MONSIEUR

Warm French-style ham and cheese on Gil's sourdough bread, topped with Gruyere cheese and béchamel sauce. 10.5
Add an egg. 11.5

FRENCH DIP

Classic roast beef with French onion soup dip, topped with Swiss cheese, served on Gambino bread. 13

CAFÉ DE PARIS BURGER

With herb butter and brie cheese, served on brioche bun. 13

CHICKEN SANDWICH

Roasted, topped with brie, arugula and tomato, served on Gil's country bread with onion marmalade. 13

BISTRO ENTREES

QUICHE LORRAINE

Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad. 11.5

CRAWFISH CREPE

Crepe filled with St. Andre and goat cheeses; topped with crawfish, andouille sausage, tomatoes and mushrooms in a creole cream sauce with fresh vegetable. 15.5

ARTICHOKE, SPINACH & CRABMEAT CREPE

Served with vegetable of the day. 15.5

CORDON BLEU

Ham, chicken, Swiss cheese and béchamel in puff pastry with fresh vegetable. 13

ENTREES

CHICKEN BREAST PAILLARD

Crispy Panko crusted topped with grape tomatoes and caper relish, served with mashed potatoes and vegetable of the day. 13

STEAK FRITES

Grilled 8 oz. Teres Major sliced, served with frites and choice of Maitre D'butter or blue cheese sauce. 18.5

SHRIMP LINGUINI

With andouille sausage, mushrooms, tomatoes and Creole cream sauce. 14.5

SALMON PROVENCALE

Served over ratatouille finished with a mushroom white wine sauce. 16

SAUTÉED TILAPIA

Topped with lemon butter sauce, served with mashed potatoes and fresh vegetable. 12.5

SEARED TUNA

Served over Mediterranean orzo pasta, topped with a black olive and tomato white wine sauce. 16

GRILLED SEASONAL VEGETABLE PLATE

Oven roasted spaghetti squash, Roma tomatoes and asparagus finished with Balsamic vinaigrette. 15
With chicken. 19 | With shrimp. 20

***Message from the Mississippi State Health Department:** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.

For your convenience, a 20% gratuity will be added to parties of eight or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.