

Poupart's Bakery & Bistro

100 w. Vermillion st. Lafayette, La. 70508 337.534.4423

Store Hours: Mon.-Fri. 8:00am-3:00pm / Breakfast 8:00-10am / Lunch 11am-2pm

SPECIALS:

(Half Sandwich and a cup of soup \$ 10)

~*Corn and Crab Everyday*~

Monday: Croque Monsieur & White bean Soup

Tuesday: French Dip Po'boy & Loaded Baked Potato

Wednesday: Chicken Caesar Wrap & BLT Bisque

Thursday: Quiché (Your choice) & French Onion

Friday: Shrimp Rémoulade Po'boy & Spinach and Artichoke Soup with Shrimp

SANDWICHES A LA' CARTE:

(All whole & half sandwiches served with chips)

Bacon and Cheddar Grilled Cheese

whole \$ 10 / half \$ 7

Panini pressed sandwich loaded with apple wood bacon, shredded Cheddar cheese, Caramelized onions, served hot on toasted sourdough bread.

Grilled Corn and Crab-cake Po'boy

whole \$ 12 / half \$ 9

Two grilled crab-cakes, toasted Po'boy, Ragin Cajun sauce, shredded romaine & baby Swiss.

The Apple-wood Bacon Club

whole \$ 11 / half \$ 8

Roasted Turkey, Ham, provolone cheese, cheddar cheese, apple wood bacon on 3 slices Multi-grain with a roasted garlic sauce.

Tomato & Mozzarella Panini

whole \$ 10 / half \$ 8

Tomato, fresh mozzarella, pesto, red onion, baby kale on a Po-boy

Croque Monsieur

whole \$ 10 / half \$ 7

Thinly Sliced Ham piled high on brioche bread with a creamy béchamel sauce and Swiss cheese on the inside and out.

French Dip

whole \$ 11 / half \$ 8

Thin Sliced Roast beef paired with provolone and a roasted garlic sauce on a toasted po'boy with au jus on the side

Shrimp Rémoulade Po'boy

whole \$ 12 / half \$ 9

Boiled and Chilled baby shrimp with Swiss cheese on a po'boy with Rémoulade with sauce, lettuce, and tomato

Chef's Fresh Quiche

(Served with mixed baby green salad topped with a French Vinaigrette)

Quiche Loraine \$8 Bacon, Caramelized Onion and Swiss	Cajun Crawfish Quiche \$9 Onion, Bell pepper, Mushroom sautéed with Crawfish
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WRAPS:

Chicken Caesar Wrap

whole \$11 / half \$8

Grilled Chicken with Chopped Romaine tossed in our house Caesar dressing topped with a Parmesan Cheese wrapped in a Spinach Flour Tortilla

Ahi Tuna Wrap

whole \$13 / half \$9

Sesame and Peppercorn Grilled Tuna tossed with our House Salad Mix with Red Onion and Red Bell Pepper, Crisp Rice Noodles and Sesame Ginger Vinaigrette and Wasabi Aioli wrapped in a Spinach Flour Tortilla

Salads:

(Some Salads are fully dressed with garlic toast points – ask for dressing on the side. Any ½ salad with cup of soup du jour \$10, excludes tuna salad)

Plantation Salad \$11

House salad mix with toasted almonds, strawberries, red onion, tomatoes, feta cheese and topped with grilled chicken tossed with honey mustard vinaigrette

Grilled Corn and Crab -Cake Salad \$12

Our House Salad Mix topped with two grilled Crab-cakes, sliced cherry tomatoes, shredded cheddar cheese, boiled egg, sliced red onion, topped with a Cajun sauce drizzle. Served with Remoulade Dressing

Award Winning Shrimp Remoulade Salad \$12

Boiled & chilled baby shrimp served over house salad mix with grape tomatoes, purple onion slivers, boiled egg and cheddar cheese & served with Chef Kyel's Spicy Remoulade Dressing.

Gold Medal Winning Thai Tuna Salad \$13

Our house salad mix topped w/ Sesame grilled Sashimi Tuna, red bell peppers, purple onions, crispy rice noodles, wasabi peas, cherry tomatoes and served with our Sesame Ginger dressing.

Naked Caesar Salad \$7

Add Grilled Chicken +4/ Chilled Shrimp+\$5/ Tuna+ \$5

Chopped Romaine tossed in our house Caesar dressing topped with a Parmesan Cheese, boiled egg and sliced purple onions

(***Add cup soup or side salad to any entrée for \$3; bowl \$7)