



M E N U

STARTERS

Bayou Wings *GF* \$14

6 Wings + Choice of Buffalo, Cajun Dry Rub, or Honey Garlic + Celery + Choice of Bleu Cheese or Ranch

Fried Brussel Sprouts *GF/V* \$15

Fried Brussel Sprouts + Remoulade

Bishop's Poutine \$15

Frites + Melted Cheese Curds + Andouille Gravy + Jumbo Fried Shrimp

Buffalo Chicken Dip *GF* \$14

Buffalo Chicken Dip + Blue Cheese Crumbles + Tortilla Chips

Bacon Wrapped BBQ *GF* \$14

Shrimp

(6) Grilled Shrimp + Bacon + Chipotle BBQ Sauce

Fried Cheese Curds *V* \$12

Deep Fried Cheese Curds + Old Bay + Marinara

Pretzels & Beer Cheese *V* \$13

5 Fried Pretzels + Beer Cheese + Roasted Jalapeños

Stuffed Tater Kegs \$13

6 Giant Tater Tots + Bacon + Cheddar + Chives + Chipotle Ranch

Creole Hushpuppies *V*

\$12

House Made Hushpuppies + Remoulade

RAW BAR

Charbroiled Oysters

6 Chesapeake Bay Oysters + Bayou Butter + Parmesan Breadcrumbs // \$16

Raw Oysters *GF*

6 Chesapeake Bay Oysters + Horseradish + Ginger Mignonette + Cocktail Sauce // \$16

Shrimp Cocktail *GF*

1/2 lb Shrimp + Cocktail Sauce + Lemon // \$15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS

Add Blackened Shrimp or Grilled Chicken for \$6

Antipasto Salad *V/GF* \$13

Mixed Greens + Salami + Shaved Parmigiana + Red Onion + Castelvetrano Olives + Banana Pepper + Red Wine Vinaigrette

Harvest Salad *GF* \$13

Mixed Greens + Bacon + Boursin Cheese + Dried Cherries + Sunflower Seeds + Shallot Vinaigrette

WRAPS

All Wraps Served on Grilled Flour Tortillas

Blackened Grouper Wrap \$18

Blackened Grouper + Remoulade + Lettuce + Tomato + Side of Fries

Fried Chicken Wrap \$16

Fried Chicken + Lettuce + Tomato + Shredded Cheddar + Honey Mustard + Side of Fries

Chicken Caesar Wrap \$16

Grilled Chicken + Romaine + Diced Tomatoes + Caesar Dressing + Parmesan

SOUPS

Gumbo Cup \$7 Bowl \$12

Andouille Sausage + Chicken + Okra + Bell Pepper + Celery + Onion + Rice + Gumbo File

Substitute a Gumbo Cup for your side for \$3

French Onion Bowl \$12

Beef Stock + Onion + Baguette + Provolone

Substitute a French Onion Bowl for your side for \$7

B I S H O P ' S Q U A R T E R

SANDWICHES

All Sandwiches served with a Side of Fries
Substitute Udi's Gluten Free Bun or a Pretzel Bun for \$1 on any sandwich

Bacon Cheeseburger Deluxe	\$16	Buttermilk Carolina	\$17
Bacon + (2) 4oz Angus Burger Patties + American Cheese + Lettuce + Tomato + Onion <i>Substitute Impossible Burger for \$3</i>		Buttermilk Fried Chicken + Chipotle BBQ + Cole Slaw	
Buffalo Chicken	\$17	Grilled Chicken	\$17
Buttermilk Fried Chicken + Buffalo Sauce + Lettuce + Tomato + Onion + Side of Ranch		Provolone Cheese + Grilled Chicken Breast + Honey Mustard + Sautéed Onions + Bacon + Lettuce + Tomato	
Chicken Parmesan	\$17	Prime Time	\$17
Fried Chicken Breast + Marinara + Mozzarella + Parmesan + Ciabatta		Sliced Prime Rib + Mozzarella-Provolone + Green Peppers + Onions + Pretzel Bun + Side of Demi Glace	

MAINS

Blackened Chicken	GF	\$23	New Orleans Crab Cakes	\$24
2 Boneless Chicken Breasts, Seared and Blackened + Cajun Rice + Skillet Green Beans + Red Eye Gravy			Lump Crab Meat + Corn Sauté + Mashed Potatoes + Remoulade	
Braised Pork Shank		\$35	Jambalaya	GF \$22
Bone in Pork Shank + Garlic Mashed Potatoes + Demi Glace			Traditional New Orleans Style Jambalaya + 5 Blackened Shrimp	
Creole Pasta		\$30	New Orleans Blackened Grouper	\$24
Blackened Shrimp + Blackened Chicken + Andouille Sausage + Fettuccine + Cajun Cream Sauce + Red and Green Peppers + Baguette			Blackened Grouper + Parmesan Grits + Fried Brussel Sprouts + Crawfish Cream Sauce	
Filet Medallions	GF	\$32	Cajun Salmon	GF \$24
(2) 4 oz Filet Medallions + Mushroom Demi Glace + Mashed Potatoes + Roasted Carrots			Seasoned Salmon + Cajun Rice + Skillet Green Beans	
Fish & Chips		\$20	Shrimp & Grits	GF \$22
Beer Battered Fried Cod + Fries + Cole Slaw + Tartar Sauce			5 Blackened Shrimp + Parmesan Grits + Red Eye Gravy	

Tour of New Orleans

\$26

Blackened Grouper + Crawfish Cream Sauce
+ Crab Cake + Gumbo + Corn Sauté +
Skillet Green Beans

DESSERT

Hazelnut Beignets	V	\$12
6 Fried Hazelnut Beignets + Chocolate + Vanilla Bourbon Sauce + Powdered Sugar		

SIDES

All listed sides are substitutable with no extra charge

Seasoned Fries \$4	Roasted Carrots \$5
Fried Brussel Sprouts \$5	Parmesan Grits \$4
Tater Tots \$4	Cajun Rice \$5
Corn Sauté \$4	Skillet Green Beans \$5
Garlic Mashed Potatoes \$5	

GF - Gluten Free V - Vegetarian

BOOK YOUR PRIVATE EVENT WITH US // CONTACT BISHOPSQUARTERBAR1@GMAIL.COM