



SAN JOSE'S NEW ORLEANS JOINT

† PO-BOYS, SALADS, BEER & WINE, PRIVATE PARTIES & CATERING †

STARTERS

- † **BLACKENED CHICKEN WINGS – \$9**
Served with celery sticks and blue cheese dressing
- † **FRENCH FRIES – \$3 SM / \$5 LG**
Fresh-cut potatoes lightly seasoned
- † **CAJUN FRIES – \$3.50 SM / \$5.50 LG**
Fresh-cut potatoes dusted with savory Cajun spices
- † **CAJUN POPCORN – \$9** Tender shrimp corn meal coated with herbs and spices and fried. served with homemade creole remoulade
- † **SAUSAGE BREAD – \$9** Crusty french bread stuffed with cheese and italian sausage, served with creole mustard
- † **CORN BREAD – \$2.50** Homemade and served with butter

SIDES: Creole slaw \$3 / Cajun potato salad \$3
Red beans and rice \$4 / Jambalaya cup \$6
Zapps chips \$2 / Fried Oyster \$2.50 EACH

LUNCH SPECIAL — \$8.50

Available Monday – Friday 11 am to 4 pm

HALF PO BOY AND GARDEN SALAD OR CUP O' GUMBO

“AUTHENTIC” NEW ORLEANS HOT PO BOYS

DRESSED: Shredded cabbage, tomato, pickles, mayo, creole mustard on a new orleans style french roll

- † **THE POOR HOUSE – \$9.50**
Ham, roast beef, beef drippin's and topped with *au jus*, dressed

PHB Po Boys — \$8.50

- † **THE DRIPPIN'S** – Shredded roast beef drenched in *au jus*, dressed without mayo
- † **COCHON DE LAIT** – Slow roasted pork, dressed
- † **ROAST BEEF** – Sliced roast beef, dressed
- † **BAKED HAM** – Sliced baked ham, dressed
- † **FRENCH FRY** – Fresh-cut french fries and beef drippin's, dressed without mayo and creole mustard
- † **TURKEY** – Sliced, white turkey breast, dressed
- † **BBQ CHICKEN** – Shredded chicken in a “spicy” and tangy New Orleans sauce, dressed without mayo and creole mustard

SEAFOOD Po Boys — \$9.50

DRESSED: Shredded cabbage and pickles, served on a New Orleans style french roll

- † **BBQ SHRIMP** – New Orleans sauteed shrimp in a “spicy” and tangy sauce
- † **FRIED CATFISH** – “Mississippi River” catfish, all-white boneless, corn meal coated and fried, served with homemade tartar sauce
- † **FRIED SHRIMP** – Corn meal coated and fried, served with homemade remoulade sauce
- † **FRIED OYSTER** – Fresh shucked oysters, corn meal coated and fried, served with homemade tartar sauce

MUFFALETTA SANDWICHES

SERVED COLD OR HOT
A NEW ORLEANS SPECIALTY SERVED ON
ITALIAN 9" ROUND BREAD

- † **CLASSIC MUFFALETTA – HALF \$11 / WHOLE \$19**
Salami, ham, mortadella, provolone and olive salad mix
- † **VEGETARIAN MUFFALETTA – HALF \$9 / WHOLE \$15**
Provolone cheese and olive salad

FROM THE CHARBROILER — \$8

SERVED WITH CAJUN POTATO SALAD, CREOLE SLAW OR FRENCH FRIES – Burgers dressed with lettuce, onion, tomato, mayo and yellow mustard. Chicken dressed with mayo, lettuce and tomato

- † **BURGER** – 1/4 lb. angus chuck burger
- † **TURKEY BURGER**
- † **BOCA BURGER**
- † **GRILLED CHICKEN**
- † **ITALIAN SAUSAGE OR ANDOUILLE SAUSAGE**
Dressed with creole slaw

ADD: Cheese \$1 (jack, swiss, cheddar, provolone)
Crumbled blue cheese \$1.50 / Bacon \$1.50 / Mushrooms \$1
Cajun spice \$1 / Add meat \$3

PHB SPECIALTIES

- † **NEW ORLEANS COMBO – \$14**
Sample of gumbo, jambalaya and red beans and rice, served with corn bread
- † **JAMBALAYA – \$14**
Classic New Orleans rice dish with smoked sausage and chicken simmered in tomato-based creole sauce
- † **CRAWFISH PASTA – \$9 HALF / \$14 LG**
Crawfish tail meat sauteed in a creole cream, served over fussilli pasta. Served with toasted bread
- † **BLACKENED CHICKEN & TASSO PASTA – \$9 HALF / \$14 LG**
Blackened chicken and tasso (cured spicy ham) in a cream sauce over fussilli pasta. Served with toasted bread
- † **BBQ SHRIMP PLATTER – \$14**
New Orleans, easy-peel sauteed shrimp in a “spicy” and tangy sauce, served with dippin’ bread
- † **FRIED SEAFOOD PLATTER – \$14**
Shrimp, oysters and catfish. Served with choice of two sides: creole slaw, cajun potato salad, or french fries
- † **RED BEANS & RICE – \$12**
Simmered with ham hock, served with corn bread with andouille sausage

SOUPS & SALADS

SALAD DRESSINGS: Balsamic Vinaigrette, Blue Cheese, Ranch, Caesar and Thousand Island

- † **SEAFOOD GUMBO OR CHICKEN & SAUSAGE GUMBO – \$5 CUP / \$8 BOWL, SERVED WITH DIPPIN' BREAD**
Savory “New Orleans soup” made daily and topped with rice
 - † **GARDEN SALAD – \$5 SM / \$8 LG**
Mixed greens, garden vegetables and homemade croutons with your choice of dressing
 - † **POOR HOUSE SALAD – \$8 HALF / \$12 LG**
Mixed greens, chopped apples, candied pecans and crumbled blue cheese with homemade balsamic vinaigrette
 - † **CAJUN POPCORN SALAD – \$12**
Popcorn shrimp served on mixed greens with homemade remoulade sauce
 - † **CAESAR SALAD – \$6 SM / \$9 LG**
Chopped romaine lettuce, shaved parmesan, homemade croutons with caesar dressing
- ADD CHICKEN – \$3.00 ADD SHRIMP – \$3.00**

SWEETS

- † **BREAD PUDDING – \$6**
With New Orleans praline sauce “big enough to share”
- † **SWEET POTATO FRENCH FRIES – \$5**
Sprinkled with cinnamon sugar
- † **BEIGNETS – \$5**
3 freshly-made donuts, served warm, sprinkled with powdered sugar

KID'S MENU — \$6

- † **CHOICE: GRILLED CHEESE, CHICKEN TENDERS OR CORN DOG** – Served with french fries and a drink

BEVERAGES — \$2

- † **SODA, BOTTLED WATER, ICED TEA OR CHICORY COFFEE** REGULAR OR DECAFFEINATED – \$2

- † **WINE** – White or red, by the glass or bottle (*ask for selection*)
- † **BEER ON DRAFT** – Abita Turbodog, IPA, Hefeweizen, Pale Ale, PHB Ale, Pabst Blue Ribbon
- † **BOTTLED BEER** – *ask for selection*

Let the Good Times Roll!

SERVING MONDAY – THURSDAY 11 AM TO 9 PM
FRIDAY – SATURDAY 11 AM TO 10 PM

SUNDAY BRUNCH SERVED
10 AM TO 2 PM / OPEN 'TIL 8 PM

91 S. AUTUMN STREET, DOWNTOWN SAN JOSE
408-292-BLUES (5837)

WWW.POORHOUSEBISTRO.COM



HISTORY OF THE POOR HOUSE BISTRO

ESTABLISHED 2005



THIS NEO-CLASSICAL HOUSE WAS BUILT IN THE EARLY 1900s and was originally located on 11th street near San Jose State University. It served as the Gamma XI Chapter House of the Kappa Alpha Theta sorority. When the house was purchased by Giuseppe and Giuseppa Meduri in 1951, it was then moved to its current location at 91 S. Autumn Street.

Consulato Anthony Meduri (Tony Meduri), Giuseppe and Giuseppa's only son, and his wife Sally, lived in the house briefly in the late 50s, before buying a home in Campbell where they raised their seven children. After inheriting the house, Tony rented it out through most of the 60s and 70s. When Tony passed away in 1983, Sally Meduri became the sole owner.

In 1993, Jay Meduri, the families' youngest child, moved into the home. He lived there for seven years; his son Jackson was born in 1998 and lived there for the first two years of his life.

It was while working for an airlines, that Jay traveled many times to New Orleans. As a musician and player of Blues music, who had been in several bands during the late 80s to early 90s, Jay grew passionate about the New Orleans culture and its traditions of great music, food, and celebration.

By attending the New Orleans Jazz & Heritage Festival, Jay discovered the variety of New Orleans cuisine and began his education in food and cooking. Here he learned and developed recipes that he would eventually serve at the Poor House Bistro. After spending five years working as a food server, cook, and manager in various restaurants, Jay eventually returned to school, graduating from San Jose State University in Hospitality Management, to begin the journey of opening his own restaurant; his mother Sally gave her approval to open it in the family home.

Remodeling construction began in May 2000 and was completed in May 2005. Jay decided to call his restaurant "The Poor House Bistro," named after the famous Poor Boy Sandwiches served in New Orleans. Today, PHB is a place where people can come together, enjoying great food and music, in a fun and funky environment, giving everyone a little taste of New Orleans in San Jose!

Let the Good Times Roll!