# FAMILIA MEDURI POOR HOUSE BISTRO

NEW ORLEANS & CREOLE ITALIAN CUISINE



🕇 Poor House Favorites 🏻 🗲 Gluten Free 🔻 Vegetarian

## STARTERS

#### **BLACKENED CHICKEN WINGS - \$16**

Served with celery and carrot sticks with blue cheese dressing

## SAUSAGE BREAD - \$16

Homemade french bread stuffed with italian sausage and cheese served with creole mustard

#### GV FRENCH FRIES - \$5 sm / \$8 LG

Fresh-cut potatoes lightly seasoned ADD: Cajun spices \$1

CAJUN POPCORN - \$14 Tender shrimp corn meal coated with herbs & spices and fried, served with homemade creole remoulade

† CATFISH BASKET - \$12 Fried Mississippi Catfish coated with corn meal mixed with herbs & spices and served with homemade tartar sauce

CORN BREAD - \$5 Homemade and served with butter

SIDES: G Creole Slaw \$5 / G Cajun Potato Salad \$5

G Red Beans and Rice \$6 / Jambalaya Cup \$8

V Zapps Chips \$3 / Fried Oyster \$4 EACH

## AWARD WINNING — \$14 FRIED CAJUN CHICKEN SANDWICH

Dressed with Mayo, Pickles, and Creole Slaw

#### "AUTHENTIC" NEW ORLEANS HOT PO BOYS

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

G All Po Boys can be served over white rice or salad

† THE POOR HOUSE - \$15

Ham, roast beef, beef drippin's and topped with au jus, dressed

THE DRIPPIN'S - \$14 Shredded roast beef drenched in au jus, dressed without mayo

**†** COCHON DE LAIT – \$14 Slow roasted pork, dressed

† BBQ CHICKEN - \$14 Shredded chicken in a "spicy" and tangy New Orleans sauce, dressed without mayo and creole mustard

## SEAFOOD PO BOYS

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

† BBQ SHRIMP - \$16 Sauteed shrimp in a "spicy" and tangy New Orleans BBQ sauce

FRIED CATFISH - \$15 served with homemade tartar sauce

FRIED SHRIMP - \$16 served with homemade remoulade sauce

FRIED OYSTER - \$15 served with homemade tartar sauce

## MUFFALETTA SANDWICHES

A New Orleans Specialty - Served Cold -ON ITALIAN 9" ROUND BREAD

† CLASSIC MUFFALETTA - HALF \$16 / WHOLE \$32 ■ Salami, ham, mortadella, provolone and olive salad mix

V\* VEGETARIAN MUFFALETTA- HALF \$14 / WHOLE \$28

Provolone cheese and olive salad \* Vegan without cheese

## From the Charbroiler — \$14

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** 

V<sup>\*</sup> BOCA BURGER - Tofu patty 

★ Vegan without mayo

GRILLED CHICKEN - served without mustard

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

## PHB SPECIALTIES

#### ■ BLACKENED CHICKEN & TASSO PASTA – \$18

Blackened diced chicken and tasso (Cured spicy ham) in a creole cream sauce with toasted Po Boy Bread

#### NEW ORLEANS COMBO - \$18

Sample of gumbo, jambalaya and red beans and rice, served with corn bread

#### G JAMBALAYA - \$16

Classic New Orleans rice dish with smoked sausage and chicken simmered in tomato-based creole sauce

## † CRAWFISH PASTA - \$20

Crawfish tail meat sauteed in a creole cream, served over fusilli pasta. Served with toasted bread

## CREOLE CREAM VEGGIE PASTA - \$16

Sauteed veggies mixed with a creole cream sauce over fusilli pasta, served with toasted bread

## **BBQ SHRIMP PLATTER - \$22**

Ez-peel Shrimp sauteed in a spicy & tangy New Orleans BBQ Sauce, served with dippin' Bread

## FRIED SEAFOOD PLATTER - \$20

Shrimp, oysters and catfish. Served with choice of two sides: creole slaw, cajun potato salad, or french fries

#### G\*RED BEANS & RICE - \$16

Simmered with ham hock, served with corn bread with andouille sausage \* without corn bread

#### SOUPS & SALADS

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

G All Salads without croutons

SHRIMP GUMBO OR CHICKEN & SAUSAGE GUMBO -\$10 CUP / \$16 BOWL, SERVED WITH DIPPIN' BREAD

Savory "New Orleans soup" made daily and topped with rice

## V\*GARDEN SALAD - \$8 sm / \$14 LG

Mixed greens, garden vegetables and homemade croutons with your choice of dressing 🗱 Vegan with balsamic vinaigrette

## V\* Poor House Salad - \$16

Mixed greens, chopped apples, candied pecans and crumbled blue cheese with homemade balsamic vinaigrette 🗱 Vegan without blue cheese

## CAJUN POPCORN SALAD - \$18

Popcorn shrimp served on mixed greens with homemade remoulade sauce

## CAESAR SALAD - \$14

Chopped Romaine lettuce, shaved parmesan, topped with homemade croutons & homemade caesar dressing

## **SWEETS**

## **BREAD PUDDING - \$9**

With New Orleans praline sauce "big enough to share"

#### V SWEET POTATO FRENCH FRIES - \$8

Sprinkled with cinnamon sugar

BEIGNETS - \$8

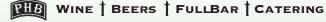
3 freshly-made donuts, served warm, sprinkled with powdered sugar

# KID'S MENU — \$10

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

## BEVERAGES

SODA, BOTTLED WATER, OR CHICORY COFFEE REGULAR OR DECAFFEINATED



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