

# FAMILIA MEDURI POOR HOUSE BISTRO

## NEW ORLEANS & CREOLE ITALIAN CUISINE



† Poor House Favorites   G Gluten Free   V 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
- V 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** Sautéed 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\* 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
- V CREOLE CREAM VEGGIE PASTA – \$16**  
Sautéed 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

- V BREAD PUDDING – \$9**  
With New Orleans praline sauce “big enough to share”
- V SWEET POTATO FRENCH FRIES – \$8**  
Sprinkled with cinnamon sugar
- V 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**

**PHB WINE † BEERS † FULLBAR † CATERING**

317 W. ST. JOHN ST. | LITTLE ITALY SAN JOSE (NEXT TO SAP CENTER)   408-292-BLUES (5837)   WWW.POORHOUSEBISTRO.COM

ALL PRICES EXCLUDE TAX AND ARE SUBJECT TO CHANGE. † WE ACCEPT CASH, AMEX, VISA, MASTERCARD, & DISCOVER.

