



FAMIGLIA MEDURI POOR HOUSE BISTRO

NEW ORLEANS & CREOLE ITALIAN CUISINE

† Poor House Favorites G Gluten Free V Vegetarian

STARTERS

- BLACKENED CHICKEN WINGS – \$18**
Served with celery and carrot sticks with blue cheese dressing
- SAUSAGE BREAD – \$19**
Homemade french bread stuffed with italian sausage and cheese served with creole mustard
- GV FRENCH FRIES – \$7 SM / \$12 LG**
Fresh-cut potatoes lightly seasoned **ADD:** Cajun spices \$1
- CAJUN POPCORN – \$18** Tender shrimp corn meal coated with herbs & spices and fried, served with homemade creole remoulade
- † CATFISH BASKET – \$16** Fried Mississippi Catfish coated with corn meal mixed with herbs & spices and served with homemade tartar sauce
- V CORN BREAD – \$7** Homemade and served with butter
- SIDES:** G Creole Slaw \$6 / G Cajun Potato Salad \$6
G Red Beans and Rice \$7 / Jambalaya Cup \$9
V Zapps Chips \$3 / Fried Oyster \$5 EACH

AWARD WINNING — \$17
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 – \$20**
Ham, roast beef, beef drippin’s and topped with *au jus*, dressed
 - † THE DRIPPIN’S – \$18** Shredded roast beef drenched in *au jus*, dressed without mayo
 - † COCHON DE LAIT – \$18** Slow roasted pork, dressed
 - † BBQ CHICKEN – \$16** 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 – \$20** Sautéed shrimp in a “spicy” and tangy New Orleans BBQ sauce
 - FRIED CATFISH – \$17** served with homemade tartar sauce
 - FRIED SHRIMP – \$20** served with homemade remoulade sauce
 - FRIED OYSTER – \$19** served with homemade tartar sauce

MUFFALETTA SANDWICHES ■ ■

- A NEW ORLEANS SPECIALTY – SERVED COLD – ON ITALIAN 9" ROUND BREAD**
- † CLASSIC MUFFALETTA – HALF \$20/ WHOLE \$38**
■ ■ Salami, ham, mortadella, provolone and olive salad mix
 - V* VEGETARIAN MUFFALETTA – HALF \$18/ WHOLE \$34**
■ ■ Provolone cheese and olive salad * Vegan without cheese

FROM THE CHARBROILER — \$17

- 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 \$2 / Bacon \$2 / Mushrooms \$1 / Cajun Spice \$1

PHB SPECIALTIES

- ■ BLACKENED CHICKEN & TASSO PASTA – \$24**
Blackened diced chicken and tasso (Cured spicy ham) in a creole cream sauce with toasted Po Boy Bread
- NEW ORLEANS COMBO – \$26**
Sample of gumbo, jambalaya and red beans and rice, served with corn bread
- G JAMBALAYA – \$20**
Classic New Orleans rice dish with smoked sausage and chicken simmered in tomato-based creole sauce
- † CRAWFISH PASTA – \$28**
■ ■ Crawfish tail meat sauteed in a creole cream, served over fusilli pasta. Served with toasted bread
- V CREOLE CREAM VEGGIE PASTA – \$22**
Sautéed veggies mixed with a creole cream sauce over fusilli pasta, served with toasted bread
- BBQ SHRIMP PLATTER – \$28**
Ez-peel Shrimp sauteed in a spicy & tangy New Orleans BBQ Sauce, served with dippin’ Bread
- FRIED SEAFOOD PLATTER – \$30**
Shrimp, oysters and catfish. Served with choice of two sides: creole slaw, cajun potato salad, or french fries
- G* RED BEANS & RICE – \$20**
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 – \$11 CUP / \$17 BOWL, SERVED WITH DIPPIN’ BREAD**
Savory “New Orleans soup” made daily and topped with rice
 - V* GARDEN SALAD – \$9 SM / \$15 LG**
Mixed greens, garden vegetables and homemade croutons with your choice of dressing * Vegan with balsamic vinaigrette
 - V* POOR HOUSE SALAD – \$14 SM / \$20 LG**
Mixed greens, chopped apples, candied pecans and crumbled blue cheese with homemade balsamic vinaigrette * Vegan without blue cheese
 - CAJUN POPCORN SALAD – \$20**
Popcorn shrimp served on mixed greens with homemade remoulade sauce
 - CAESAR SALAD – \$11 SM / \$17 LG**
Chopped Romaine lettuce, shaved parmesan, topped with homemade croutons & homemade caesar dressing

SWEETS

- V BREAD PUDDING – \$14**
With New Orleans praline sauce “big enough to share”
- V SWEET POTATO FRENCH FRIES – \$10**
Sprinkled with cinnamon sugar
- V BEIGNETS – \$12**
3 freshly-made donuts, served warm, sprinkled with powdered sugar

KID’S MENU — \$14

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 † FULL BAR † CATERING

317 SHARKS WAY (FORMERLY W. ST. JOHN) | 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. DOORDASH