

brunch

lunch

dinner

SATURDAY and

SUNDAY only

starters

MUESLI PARFAIT \$4

FRIED CHEESE GRITS \$7

SHRIMP CORN DOGS \$8

MAIN courses

PIPE CREEK PLATE

(2) farm fresh eggs, butter roasted potatoes, hand pressed pork sausage patties & texas toast \$9

BACON & CHEDDAR OMELET

(2) farm fresh eggs with bacon & cheddar cheese, butter roasted potatoes, seasonal fruit & texas toast \$10

(3) EGG PORK TRIO OMELET

bacon, ham & sausage with cheddar cheese, seasonal fruit, butter roasted potatoes & biscuit with strawberry butter \$11

SPINACH AND TOMATO (3) EGG OMELET

fresh spinach & tomatoes with mozzarella cheese, seasonal fruit, butter roasted potatoes & biscuit with strawberry butter \$10

PAN SEARED SALMON

mixed greens tossed with house dressing, fresh tomatoes, olives & avocado \$14

BISCUITS AND GRAVY PLATE

made from scratch biscuits with sausage gravy, 2 eggs, fresh fruit, and butter sauteed potatoes. \$11

BISTRO'S EGGS BENEDICT

farm fresh eggs poached on toasted english muffin, canadian bacon topped with hollandaise sauce, served with seasonal fruit & mixed greens \$11

SMOKED SALMON BENEDICT

with toasted english muffin, topped with hollandaise sauce, served with seasonal fruit & mixed greens \$16

PECAN CRUSTED CHICKEN

with texas wildflower honey, on a bed of pasta, spinach, tomatoes & lemon butter sauce \$14

BUTTERMILK FRIED CHICKEN

chicken breast, with made from scratch mashed potatoes, vegetables, gravy, biscuit with strawberry butter \$14

STEAK & EGGS

8oz flat iron steak with two eggs, butter roasted potatoes, seasonal fruit, & biscuit with strawberry butter \$16

PANCAKE PLATE

two pancakes with your choice of sausage or bacon and fresh fruit. \$9

BISTRO BURGER

\$11 our house burger on bun, lettuce, tomatoes & hand cut fries add sweet potato fries \$2.00 add cheese \$1.00

AARON'S CHICKEN FRIED STEAK

\$12 served with homemade mashed potatoes, veloute & seasonal vegetables

ROASTED CHICKEN SALAD

\$9 spinach crepe, petite house salad with seasonal fresh fruit

SHRIMP PASTA

\$11 four lightly coated & fried shrimp served with tender pasta tossed with garlic, onions & tomatoes with fresh herbs in a lemon butter sauce

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

POMODORA PASTA

\$10.00 a marsala wine & chunky tomato sauce tossed with fresh basil, garlic & onion served on a bed of tender pasta add rosemary chicken \$5.00 add grilled shrimp \$6.00

PECAN CRUSTED CHICKEN BREAST

\$14 with texas wildflower honey, on a bed of tender pasta, fresh spinach, tomatoes & lemon butter sauce

SALMON SALAD

\$14 served with egg, tomato, olives, avocado & house dressing

BLACKENED FISH OF THE DAY

\$14.00 fresh fish of the day with a blackened seasoning served over rice with sautéed vegetables

CHOICE of SANDWICH/SOUP OR SALAD

\$10 your choice of chicken salad or grilled cheese

ENTREES

8oz FLAT IRON STEAK & SHRIMP \$21 with homemade mashed potatoes, sautéed vegetables & red wine demi-glaze

SHRIMP PASTA \$17 lightly coated & fried, served with tender pasta tossed with garlic, onions & tomatoes with fresh herbs in lemon butter sauce

AARON'S CHICKEN FRIED STEAK \$15 served with homemade mashed potatoes, veloute & seasonal vegetables

PAN SEARED SALMON \$17 with rice pilaf, sautéed vegetables & sweet mango thai chili sauce

RED SNAPPER \$18 crusted with almonds served with rice, sautéed vegetables topped with avocado

10oz RIB-EYE \$23 with homemade mashed potatoes, sautéed vegetables & red wine demi-glaze

PECAN CRUSTED CHICKEN \$17 with texas wildflower honey, on a bed of pasta, spinach, tomatoes & lemon butter sauce

8oz BISON NEW YORK STRIP STEAK \$24 North American Bison with Mashed Potatoes & Vegetables

DESSERTS

all desserts are homemade – even the ice cream!

CINNAMON, BASIL & BLACK PEPPER ICE CREAM \$5.50

TEXAS WILDFLOWER HONEY ICE CREAM \$5.50

CHOCOLATE CINNAMON PECAN CAKE \$5.50

COCONUT CAKE \$5.50

CARROT CAKE \$5.50

CRÈME BRULEE \$5

COCONUT PIE \$5

PECAN PIE \$5

BUTTERMILK PIE \$4



starters

SOUP OF THE DAY
cup \$4 bowl \$6

HOUSE SALAD
mixed greens with white
balsamic & tarragon vinaigrette
\$8

FRIED CHEESE GRITS
(4) panko-crusted grits served
with roasted red pepper
remoulade \$7

SHRIMP CORNDOGS
served with sweet mango thai
chili dipping sauce \$8

BRUSCHETTA
house made flatbread topped
with tomatoes & italian olives
\$7

childrens BISTRO

HAMBURGER
(lettuce, tomato, pickle)
served with seasonal fresh fruit
\$6

GRILLED CHEESE
served with seasonal fresh fruit
\$5

CHICKEN FINGERS
served with ranch &
seasonal fresh fruit
\$8

PASTA
tossed with butter & parmesan
\$5

SODAS
Coke, Diet Coke
Sprite, Dr. Pepper

ICED TEA free refills

COFFEE free refills

ORANGE JUICE

MILK

LEMONADE

\$2

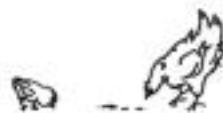
\$2.50

\$2.50

\$2.50

\$2

\$3



Aaron Gonzalez CHEF & OWNER

Aaron's background in fine dining has evolved to a diverse Hill Country Style. Chef Aaron's "Farm to Table Fare" provides you the freshest organic produce and herbs from our own gardens.



THURSDAY & FRIDAY

Lunch: 10:30am to 2:30pm

Dinner: 5:00pm to 9:00pm

SATURDAY

Brunch: 8:00 am to 2:30pm

Dinner: 5:00pm to 9:00pm

SUNDAY

Brunch: 8:00am to 2:30pm

Closed Monday – Wednesday for catering and private events.

Prices subject to change

Website: www.backyardbistrobandera.com

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Please like us on Facebook

Owner/ Chef Aaron Gonzalez

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