BATTER UP bistro

menu

OPENING HOURS

Wednesday - Saturday
9am - 9pm

Sunday
9am - 3pm

621 E Michigan Ave • Lansing MI 48912 • (517) 575-6717 • www.batterupbistro.com

breakfast

WEDNESDAY - FRIDAY
9am - 11:30am

SANDWICH

BREAKFAST NOOK SANDWICH 15

two fried eggs, pepper jack, white cheddar and cilantro grilled between house bread served with bistro potatoes

BED HEAD BLT 19

two fried eggs, bourbon caramelized bacon, mixed greens, roma tomato and white cheddar grilled between house bread served with bistro potatoes

OMELET

CLASSIC EGG OMELET 18

three silky eggs, sautéd Maitake mushrooms, onion and white cheddar with toasted house bread served with bistro potatoes

GREEK CLUB OMELET 16

three silky eggs, spinach, roma tomato and feta with toasted house bread served with bistro potatoes

VEG OMELET 20

three silky eggs, red & yellow peppers, zucchini, squash, Maitake mushrooms, sautéd onion and muenster w/ toasted house bread served with bistro potatoes

FEATURED

EGGS BENNY 20

two poached eggs, crispy prosciutto and arugula on house bread covered in our own hollandaise sauce served with bistro potatoes

UP SIDE

DOUBLE SMOKED BACON 8

TWO FREE RANGE EGGS SERVED ANY STYLE 6

ROASTED VEGGIES 7

BISTRO POTATOES 5

TOAST 5

plain, butter, sea salt, cinnamon sugar or agave on house bread
(cream cheese, organic peanut butter or preserves +1)

ORGANIC YOGURT W/ BERRIES & NUTS 9

ORGANIC OATMEAL 6

multigrain with flax and a dollop of yogurt (add berries and nuts +3)

Ask our staff about gluten-free options and menu items served raw. Consuming raw or under cooked seafood or eggs may increase your risk of food borne illness. An ingredient substitution may occur depending on availability.

SATURDAY - SUNDAY
9am - 3pm

brunch

SANDWICH

BREAKFAST NOOK SANDWICH 15
two fried eggs, pepper jack, white cheddar and cilantro grilled between house bread served with bistro potatoes

BED HEAD BLT 19
two fried eggs, bourbon caramelized bacon, mixed greens, roma tomato and white cheddar grilled between house bread served with bistro potatoes

CHICKEN SALAD SANDWICH 18
roasted herb chicken, cranberries, candied pecans, red onion, mixed greens and blue cheese served with potato chips

OMELET

CLASSIC EGG OMELET 18
three silky eggs, sautéd Maitake mushrooms, onion and white cheddar with toasted house bread served with bistro potatoes

VEG OMELET 20
three silky eggs, red & yellow peppers, zucchini, squash, Maitake mushrooms, sautéd onion and muenster w/ toasted house bread served with bistro potatoes

SPECIAL

EGGS BENNY 20
two poached eggs, crispy prosciutto and arugula on house bread covered in our own hollandaise sauce served with bistro potatoes

QUINOA & TOFU SCRAMBLE 16
quinoa, tofu, roasted veggies and avocado served with toast

SALAD

CHICKEN PAILLARD SALAD 15
herb roasted chicken, charred cherry tomatoes and fresh parmesan over greens w/ housemade croutons and balsamic grainy mustard vinaigrette

SOUP

SIGNATURE FRENCH ONION 9
CHEF'S SOUP DU JOUR 8

UP SIDE

TWO FREE RANGE EGGS 6
DOUBLE SMOKED BACON 8
ROASTED VEGGIES 7
BISTRO POTATOES 5
TOAST 5
plain, butter, sea salt, cinnamon sugar or agave on house bread
(cream cheese, organic peanut butter or preserves +1)
ORGANIC YOGURT W/ BERRIES & NUTS 9
ORGANIC OATMEAL 6
multigrain with flax and a dollop of yogurt (add berries and nuts +3)

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lunch

WEDNESDAY - FRIDAY
11:30 - 3pm

SANDWICH

SPICY LIFE-CHANGING BLT **18**

sweet & spicy glazed bacon, arugula, avocado & roma tomatoes
with housemade sriracha cream served with potato chips

WHO YOU CALLIN' CHICKEN SANDWICH **16**

oven roasted herb chicken, avocado, tomato, mixed greens and
housemade lemon herb mayo served with potato chips

CHICKEN SALAD SANDWICH **18**

roasted herb chicken, cranberries, candied pecans, red onion, mixed greens and
blue cheese served with potato chips

THE VEG **18**

sandwich featuring sautéd Maitake mushrooms, red & yellow peppers, zucchini, squash,
sautéd onions, arugula and goat cheese with balsamic dressing served with potato chips

GRILLED CHEESE PLEASE **16**

pepper jack, white cheddar, muenster and dill served with potato chips

BISTRO BURGER **20**

house ground beef tenderloin & hickory bacon patty, muenster crisp, peppery arugula,
thick sliced roma tomatoes & bistro sauce on brioche roll w/ side of pickled red onions & chips

SALAD

CHICKEN PAILLARD SALAD **16**

herb roasted chicken, charred cherry tomatoes and fresh parmesan over greens
w/ housemade croutons and balsamic grainy mustard vinaigrette

MAPLE WALNUT SALAD **18**

toasted walnuts, feta, parsnips, carrots, radishes, fennel, red onion and triple smoked
bacon over mixed greens w/ housemade croutons and maple walnut vinaigrette
(add herb chicken **+3** / add tofu **+3**)

SOUP

SIGNATURE FRENCH ONION **9**

CHEF'S SOUP DU JOUR **8**

seasonal

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social hour

WEDNESDAY - SATURDAY
3 - 5pm

BISTRO BURGER **20**

house ground beef tenderloin & hickory bacon patty,
muenster crisp, peppery arugula,thick sliced roma tomatoes &
bistro sauce on brioche roll w/ side of pickled red onions & chips

FLATBREAD PIZZA **16**

ask your server for today's special

CHARCUTERIE BOARD ..... **12 | 24**

two sizes: small (serves 1) | large (serves 2-4)
your choice of meat & cheese or fruit & cheese

dinner

WEDNESDAY - SATURDAY
5 - 9pm

STARTER

BEET CARPACCIO **8**

whipped chèvre, candied walnuts, granny smith apple vinaigrette

KALE POTATO CROQUETTE **8**

roasted red pepper romesco, almonds, bread crumbs

BRUSCHETTA **11**

featuring our house bread baked fresh daily

ENTREE

PAN SEARED BEEF TENDERLOIN **36**

mushroom bacon demi-glace, pommes puree, asparagus and
blackberry rosemary compote served with side salad
Suggested wine pairing - Secret Cellars Cabernet

COQ AU VIN **28**

pickled heirloom baby carrots, crimini mushrooms, lardon, wild rice pilaf served w/ side salad
Suggested wine pairing - Parducci Pinot Noir

PAN ROASTED SALMON **32**

pearl couscous, brussel sprouts, cranberry gastrique, served with side salad
Suggested wine pairing - Serbal Malbec

SWEET POTATO GNOCCHI **28**

braised chard, chèvre mornay, served with side salad
Suggested wine pairing - Te Henga Sauvignon Blanc

BISTRO BURGER **20**

house ground beef tenderloin & hickory bacon patty, muenster crisp, peppery arugula,
thick sliced roma tomatoes & bistro sauce on brioche roll w/ side of pickled red onions & chips

SALAD

PAILLARD SALAD **12**

charred cherry tomatoes and fresh parmesan over greens w/ housemade croutons and
balsamic grainy mustard vinaigrette (add steak +13, salmon +7, tofu +5)

DESSERT

ASK SERVER FOR TODAY'S SPECIALS

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or under cooked seafood or eggs may increase your risk of food borne illness.
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wine

WHITE

glass | bottle

LA LUCA PROSECCO ..... 10 | 32
Veneto, Italy • 2022 • 11% abv

SAN ANGELO PINOT GRIGIO ..... 10 | 33
Tuscany, Italy • 2021 • 13% abv

TE HENGA SAUVIGNON BLANC ..... 9 | 30
Marlborough, NZ • 2021 • 13% abv

PARDUCCI CHARDONNAY ..... 10 | 34
Mendocino, CA • 2021 • 14.1% abv

ST. JULIAN LATE HARVEST RIESLING ..... 7 | 24
Paw Paw, MI • 2021 • 12% abv

RED

glass | bottle

QUILT CABERNET ..... | 70
Napa Valley, CA • 2020 • 15% abv

DECOY CABERNET ..... | 51
Hopland, CA • 2020 • 13.9% abv

JUGGERNAUT CABERNET ..... | 51
Clarksburg, CA • 2020 • 14.5% abv

SECRET CELLARS CABERNET ..... 11 | 36
Paso Robles, CA • 2020 • 14% abv

LOUIS BERNARD CÔTES DU RHÔNE ... 10 | 34
Vaucluse, France • 2017 • 13.5% abv

MAGGIOLO CHIANTI CLASSICO ..... | 55
Tuscany, Italy • 2019 • 14% abv

TRITANO MONTEPULCIANO D'ABRUZZO ..... 13 | 40
Abruzzo, Italy • 2018 • 13.5% abv

CATALPA MALBEC ..... | 51
Mendoza, Argentina • 2020 • 14.5% abv

JUGGERNAUT PINOT NOIR ..... | 51
Russian River Valley, CA • 2020 • 14.5% abv

PARDUCCI PINOT NOIR ..... 10 | 34
Mendocino, CA • 2021 • 14.5% abv

SERBAL MALBEC ..... 10 | 34
Mendoza, Argentina • 2021 • 14% abv

LOUIS JADOT BEAUJOLAIS-VILLAGES 11 | 36
Beaune, France • 2021 • 13% abv