

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](http://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, sautéed 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, sautéed 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, sautéed 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, sautéed 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

- CHEF'S SOUP DU JOUR** ..... 9

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 - 4pm

## 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 sautéed Maitake mushrooms, red & yellow peppers, zucchini, squash,  
sautéed 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 beef and double smoked bacon patty, tomato, arugula, thick sliced roma tomatoes &  
bistro sauce on brioche roll w/ side of pickled red onions & chips (add bacon +5)

## 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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# dinner

WEDNESDAY - SATURDAY  
4 - 9pm

## STARTER

**KALE POTATO CROQUETTE** ..... 8

sauteed kale, mashed potatoes, romesco sauce

**BRUSCHETTA** ..... 11

tomato, basil, mint, goat cheese on house bread

## ENTREE

**RED WINE BRAISED BEEF** ..... 36

potatoes, broccolini, blackberry compote, jus, served with side salad

Suggested wine pairing - Catalpa Malbec

**OVEN ROASTED CHICKEN** ..... 28

wild rice, mushroom, onion, pickled carrots, asparagus, white wine sauce

served w/ side salad

Suggested wine pairing - San Angelo Pinot Grigio

**PAN SEARED SALMON** ..... 32

couscous, brussels sprouts, pickled radish, cranberry gastrique, served with side salad

Suggested wine pairing - Parducci Chardonnay

**VEGETABLE MORNAY** ..... 25

pappardelle, tomato, bell pepper, mushroom, onion, parsley puree, served with side salad

(add chicken +5)

Suggested wine pairing - Te Henga Sauvignon Blanc

**BISTRO BURGER** ..... 20

house beef and double smoked bacon patty, tomato, arugula, thick sliced roma tomatoes &

bistro sauce on brioche roll w/ side of pickled red onions & chips (add bacon +5)

Suggested beer pairing - Bell's Oktoberfest on tap

**CHICKPEA QUINOA WRAP** ..... 16

pickled radish, pickled red onion, cucumber, tomato, garlic tahini on grilled lavash

## 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)

## ASK SERVER FOR TODAY'S DESSERT SPECIALS

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# cocktails



<b>APPLE CIDER MARGARITA</b> .....	<b>13</b>
tequila, Cointreau, apple cider, lime juice, maple syrup	
<b>ORANGE CINNAMON MOSCOW MULE</b> .....	<b>11</b>
vodka, orange juice, ginger beer, cinnamon simple syrup	
<b>ROSEMARY MOON</b> .....	<b>13</b>
gin, Prosecco, grapefruit juice, honey simple syrup, rosemary	
<b>MAPLE WHISKEY SOUR</b> .....	<b>12</b>
Bulleit Bourbon, lemon juice, maple syrup, cinnamon, egg white	
<b>HOT WHITE RUSSIAN</b> .....	<b>12</b>
vodka, coffee liqueur, Irish cream, cream, coffee	
<b>SMOKED FALL OLD FASHIONED</b> .....	<b>13</b>
bourbon, orange bitters, maple syrup smoky flavor options: oak, hickory, cherry, alder	



# social hour

WED - SAT  
3 - 4pm

<b>BISTRO BURGER</b> .....	<b>20</b>
house beef and double smoked bacon patty, tomato, arugula, thick sliced roma tomatoes & bistro sauce on brioche roll w/ side of pickled red onions & chips (add bacon +5)	
<b>BRUSCHETTA</b> .....	<b>11</b>
tomato, basil, mint, goat cheese on house bread	
<b>CHARCUTERIE BOARD</b> .....	<b>20   35</b>
two sizes: small (serves 1-2)   large (serves 3-4) your choice of meat, cheese, fruit	
<b>SIDE SALAD</b> .....	<b>5</b>

WHITE

glass | bottle

- ST. JULIAN LATE HARVEST RIESLING** *Paw Paw, MI* ..... 10 | 40  
apricot, tangerine and cream
- VILLA ROSA MOSCATO D'ASTI** *Chile, Italy ..* 12 | 48  
clean & pleasantly sweet w/ crisp, refreshing finish
- SAN ANGELO PINOT GRIGIO** *Tuscany, Italy ..* 12 | 48  
citrus, green apple and tropical fruit
- TE HENGA SAUVIGNON BLANC**  
*Marlborough, NZ* ..... 11 | 44  
lime blossoms, kiwi, herbs with a touch of grapefruit
- PARDUCCI CHARDONNAY** *Mendocino, CA* ..... 12 | 48  
apple and lemon to papaya and pineapple
- LA LUCA PROSECCO** *Veneto, Italy* ..... 10 | 40  
lemon, citrus, green apple and pear

RED

glass | bottle

- DECOY CABERNET SAUVIGNON** *Hopland, CA* 14 | 56  
dark cherry, ripe plum, cranberry, touches of salt
- JUGGERNAUT CABERNET SAUVIGNON**  
*Clarksburg, CA* ..... 14 | 56  
black currants, dark black fruit and vanilla
- SECRET CELLARS CABERNET SAUVIGNON** *Paso Robles, CA* ..... 12 | 48  
chimichurri, blueberries, smooth tannins, peppery
- EXPERIENCE CABERNET SAUVIGNON**  
*Napa Valley, CA* ..... 16 | 64  
red cherry and plum with hints of vanilla and spice
- MAGGIOLO CHIANTI CLASSICO** *Tuscany, It* 15 | 60  
fruity notes and hints of sweet spices with cacao
- CATALPA MALBEC** *Mendoza, Argentina* ..... 14 | 56  
black and blue fruits mixing with hints of spice
- SERBAL MALBEC** *Mendoza, Argentina* ..... 11 | 44  
ripe red fruit and firm tannins
- POWERS MERLOT** *Mendocino, CA* ..... 15 | 60  
raspberry, sweet tobacco, hints of chocolate and tar
- PARDUCCI PINOT NOIR** *Mendocino, CA* ..... 12 | 48  
rich with ripe and jammy berry characteristics
- MAGNA CUM LAUDE TOSCANA** *Gambia, It* 14 | 56  
blackberry, boysenberry, plum, dark chocolate, nutmeg
- LOUIS JADOT BEAUJOLAIS-VILLAGES**  
*Beaune, France* ..... 11 | 44  
strawberries and black cherries with spice notes
- TRUE GRIT PARDUCCI PETIT SIRAH**  
*Cameroon, CA* ..... 17 | 68  
bold, tobacco, blackberry, blueberry and charcoal
- CHATEAU BEL AIR BORDEAUX ROUGE**  
*Bordeaux, France* ..... 12 | 48  
ripe black currant, black raspberry and plum

wine

