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

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)

Consuming raw or undercooked seafood or eggs may increase your risk of food borne illness.
An ingredient substitution may occur depending on availability.

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 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 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

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.

dinner

WEDNESDAY - SATURDAY
5 - 9pm

STARTER

BRUSCHETTA **11**

tomato, basil, mint, goat cheese on house bread

SIGNATURE FRENCH ONION SOUP **9**

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**)

ENTREE

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 Octoberfest on tap

ASK SERVER FOR TODAY'S DESSERT SPECIALS

Consuming raw or undercooked seafood or eggs may increase your risk of food borne illness.
An ingredient substitution may occur depending on availability.

drinks

WINTER COCKTAILS

FIRST FROST COSMO 12
cherry vodka, Cointreau, St Germain, lime, white cranberry juice

WINTER IN ST GERMAIN 11
Prosecco, St Germain, lemon, hibiscus simple, rosemary

POMEGRANATE MOJITO 12
rum, Chambord, lime, pomegranate juice, raspberry, simple, mint

SPICED CRANAPPLE MULE 12
whiskey, apple cider, spiced cranberry simple, lime, ginger beer

MULLED WINE SANGRIA 10
red wine, apple brandy, fruit

HOT CHAI WHITE RUSSIAN 12
vodka, black walnut cream, chai simple, coffee

JALISCO OLD FASHIONED 14
Reposado tequila, orange bitters, agave, muddled orange

ROSEMARY MOON 13
gin, Prosecco, grapefruit, rosemary simple

ESPRESSO MARTINI 12
fresh espresso, vodka, Irish cream, coffee

FRENCH MARTINI 12
vodka, Chambord, pineapple juice

LAVENDER LEMONDROP 12
vodka, lemon juice, lavender simple

BUBBLIES

BISTRO 77 12
gin, St. Germain, champagne, lemon juice, lavender simple

ROSEMARY SUN 11
Peach Schnapps, Prosecco, pomegranate juice, rosemary simple

DESSERT DRINKS

PEPPERMINT PATTY 12
peppermint bark cream, creme de cacao, hot chocolate

FLAMING S'MORTINI 13
vodka, black walnut cream, s'mores simple, chocolate & graham cracker rim

ASK SERVER FOR OUR FULL WINE MENU

wine

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 rasberry and plum