

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, 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.

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

WEDNESDAY - SATURDAY
5 - 8:30pm

STARTER

- SEA SCALLOPS** 12
fresh Northern Atlantic seared scallops over parsnip purée
- BRUSCHETTA** 11
tomato, basil, mint, parmesan or goat cheese, pine nuts and balsamic glaze 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, scallops +10, salmon +7, tofu +5)

ENTREE

- FILET MIGNON** 45
tender and juicy center cut filet (8oz, pan seared and oven finished) with rosemary butter, mashed potatoes and balsamic asparagus served with side salad
Suggested wine pairing - Secret Cellars Cabernet Sauvignon
- PAN SEARED SALMON** 32
lemon jasmine rice, brussels sprouts and blackberry sage gastrique served with side salad
Suggested wine pairing - Parducci Chardonnay
- VEGETABLE MORNAY** 25
pappardelle, tomato, bell pepper, mushroom, onion and parsley purée served with side salad (add chicken +5)
Suggested wine pairing - Te Henga Sauvignon Blanc
- BISTRO BURGER** 20
house beef & double smoked bacon patty, muenster, thick sliced roma tomatoes, arugula and bistro sauce on brioche roll w/ side of chips (add bacon +5)
Suggested beer pairing - New Holland Oatmeal Stout on tap

ASK SERVER FOR TODAY'S DESSERT SPECIALS

Ask our staff about menu items served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
An ingredient substitution may occur depending on availability.
We cannot accommodate any severe food allergies or dietary restrictions.

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

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

