

SAMPLE ONLY – MENU CHANGES DAILY

Bayona est. 1990

Starters

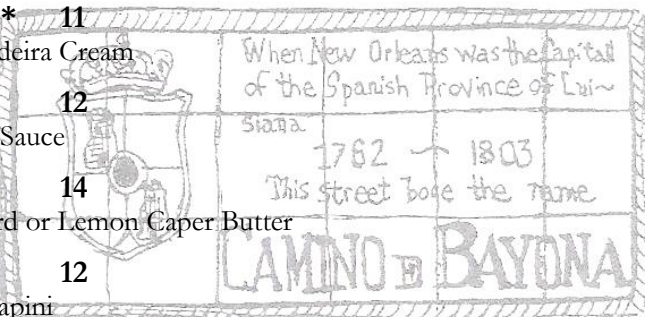
Eggplant Caviar * 8
Olive Tapenade, Feta, Herb Croutons

Capriole Goat Cheese Crouton * 11
Oyster and Shiitake Mushrooms, Madeira Cream

Grilled Shrimp * 12
Black Bean Cake, Orange-Coriander Sauce

Sautéed Veal Sweetbreads * 14
Potatoes, Mushrooms, Sherry Mustard or Lemon Caper Butter

Grilled Pork Roulade 12
Crisp Polenta, Eggplant Caponata, Rapini



Soups and Salads

Cream of Garlic Soup * 7

Soup Du Jour 6

Bayona Salad * 7
Farm Greens, Balsamic Vinaigrette, Shaved Parmesan

Bayona Blue Salad * 7.5
Farm Greens, Balsamic Vinaigrette, Crumbled Point Reyes Blue Cheese

Caesar-Style Salad * 9
Arugula, Romaine, Preserved Lemon, Fried Caper

Roasted Red and Gold Beet Salad 12
Mixed Greens, Shaved Fennel, Beet Top Pesto

Main Courses

Smoked Duck "PB & J" * 15
Cashew Butter, Pepper Jelly, Apple-Celery Salad, Wild Flour Multigrain

New Orleans Style BBQ Shrimp * 16
Pimiento Cheese Grits, Smothered Greens

Grilled Chili-Glazed Wahoo 16
Sticky Brown Rice, Bok Choy, Asparagus, Sesame Guacamole

Lamb Trio 17
Loin, Merguez Sausage and Kefta – Cous Cous, Harissa, Horta, Lemon Tahini

Crawfish Cakes 15
Mixed Greens, Tomatoes, Celery, Charred Scallion Aioli



Chef Owner ~ Susan Spicer
Chef de Cuisine ~ Eason Barksdale

* Bayona Classics (always available)

Please alert your server of any allergies or dietary concerns prior to placing your order.

--20% gratuity on parties of 5 or more; no separate checks--